

旅遊學院

INSTITUTO DE FORMAÇÃO TURÍSTICA

Institute for Tourism Studies

2018-20

PROSPECTUS

課程概覽



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1 General Information 簡介

Institute for Tourism Studies (IFT), established in 1995, is a public institution of higher education that falls under the governance of the Secretary for Social Affairs and Culture of the Macao Special Administrative Region Government, People's Republic of China. IFT offers degree and professional programmes in a wide range of tourism-related disciplines such as hospitality, tourism business, heritage, events, retail and marketing, leisure and entertainment, sports and recreation, creative and cultural studies, and culinary arts. IFT also delivers various programmes at the executive level in partnership with leading tourism schools in the world. The Institute is entrusted by the local authorities to conduct policy level research related to tourism planning and development.

The mission of IFT is to become an international tertiary institution of choice for tourism and service industry studies. Not only for the benefits of Macao, but also for the Asia Pacific region, it will equip students with professional knowledge and technical competence in preparation for their future leadership responsibilities in the industry. In order to fulfil the above mission, the Institute has the following three characteristics:

1. **Unique Identity** – The Institute operates independently, specialising in providing higher education and vocational training in tourism and hospitality management.
2. **Integration** – It blends the best approaches of academic development and professional training.
3. **Internationalisation** – It seeks mutually beneficial cooperation with similar institutions abroad, actively promoting international learning experience among faculty and students.

In 1997, the Network of Asia-Pacific Education and Training Institutes in Tourism (APETIT), a body fully supported by the United Nations Economic and Social Commission for Asia and the Pacific (UNESCAP) selected IFT as the “training the trainer centre” offering training and advisory services for APETIT members in the Asia Pacific region. In the same year, IFT received from the Pacific Asia Travel Association (PATA) the Gold Award in “Education and Training”, which acknowledged the content and the quality of IFT’s programmes. In 2002, IFT was presented, again, with the same award for having set up the “Macao Occupational skills Recognition System” (MORS) for the local tourism and service industry, in collaboration with the European Union (EU).



旅遊學院於1995年成立，是一所隸屬於澳門特別行政區政府社會文化司的公立高等教育機構，提供一系列旅遊範疇的學位課程和專業培訓，包括酒店、旅遊、文化遺產、會展、零售及市場推廣、休閒娛樂、康體活動、文化創意及廚藝等。此外，學院亦與國際知名院校合作開辦高級管理課程。在調研方面，學院受特區政府及其他機構委託作旅遊規劃及發展的政策研究。

學院使命是成為提供國際化旅遊及服務業課程的首選高等教育機構，不僅為澳門，更為亞太區域，培養具有專業知識和技能的學生，在業界擔任領導角色。為了實踐使命，學院擁有以下三個特性：

1. **獨特性** – 獨立運作，專注提供旅遊及服務業管理方面的高等教育及專業培訓。
2. **融合性** – 將學術發展及專業培訓各自的優點和特質合而為一。
3. **國際性** – 與外地相關院校及機構發展互利合作關係，積極推廣學術及國際交流活動。

1997年，旅遊學院被聯合國亞太經濟及社會事務委員會（UNESCAP）全力支持組成的亞太旅遊教育及培訓院校網絡（APETIT）選為亞太地區的導師培訓及顧問服務中心。同年，學院更獲太平洋亞洲旅遊協會頒授「教育及培訓」金獎，確認了學院的課程內容及質量。2002年，學院與歐盟合作為本澳旅遊及服務業界制定的「澳門職業技能認可基準」（MORS），再次獲頒發該獎項。

In 2000, IFT became the first educational institution to be granted the TedQual Certification by the United Nations World Tourism Organization (UNWTO). This confirmed the international standard and quality achieved by IFT in education and training.

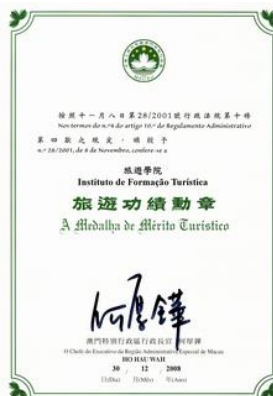
2000年，旅遊學院成為首間獲聯合國世界旅遊組織「旅遊教育質素認證」的教育機構，確認了學院的教育及培訓質量符合國際水準。

In 2003, IFT was invited by the United Nations Educational Scientific and Cultural Organization (UNESCO) and the International Centre for the Study of the Preservation and Restoration of Cultural Property (ICCROM) to be the founding member of the Asian Academy for Heritage Management (AAHM). This consortium networks institutes of higher learning throughout the Asia-Pacific region that are engaged in the research and teaching of heritage conservation and cultural institution management.

2003年，旅遊學院應「聯合國教科文組織」(UNESCO)及「國際文化遺產保護及修復研究中心」(ICCROM)的邀請，成為「亞洲文化遺產管理學會」的創會會員，學會宗旨是推動及加強區內文化遺產管理的專業培訓。



“The 2008 Award Ceremony of Medals and Titles of Honour of the Macao SAR Government, People’s Republic of China” was held on 16 January 2009. Forty individuals and organisations were accorded honours and awards for their personal achievements, notable contributions to Macao SAR and their dedicated public and community service. The Institute for Tourism Studies was awarded the Medal of Merit for Tourism in recognition of its significant contributions in advancing local tourism development.



「中華人民共和國澳門特別行政區 2008 年度勳章、獎章及獎狀頒授典禮」於 2009 年 1 月 16 日舉行。40 名社會人士和實體獲頒授各項勳章、獎章及獎狀，表揚他們在個人成就、社會貢獻或服務澳門特別行政區方面的傑出表現。旅遊學院獲頒「旅遊功績勳章」，肯定了學院在推動本地旅遊業發展上所作出的貢獻。

In 2017, IFT became the world’s first higher education institution to pass International Quality Review(IQR) from UK’s Quality Assurance Agency for Higher Education(QAA) and since the launch of QS World University Rankings for the subject area of Hospitality and Leisure Management in 2017, IFT has been highly ranked in the world and throughout Asia.

2017年，澳門旅遊學院成為全球首間高等院校通過英國高等教育質素保證機構(QAA)的國際質素評鑑(IQR)；自 QS 世界大學排名榜於



2017年推出款待及休閒管理學科排名後，旅遊學院高居全球及亞洲排名榜前列。

IFT will continue to strive ahead in its quest of learning and educational innovation, fostering professionals and making contributions to the tourism development of Macao and of the Asia Pacific region.

旅遊學院承諾不斷尋求學習與教育創意，培育專才，為澳門以至亞太地區的旅遊發展作出貢獻。

2 Degree Programmes 學位課程

2.1 Programmes and duration of study 課程及修讀年期

Programme 課程	Daytime 日間	Evening 夜間
Diploma in Hotel Management 酒店管理文憑	-	√
Diploma in Tourism Event Management 旅遊會展及節目管理文憑	-	√
Diploma in Tourism Retail and Marketing Management 旅遊零售及市場推廣管理文憑	-	√
Bachelor of Arts in Culinary Arts Management 廚藝管理學士學位	√	-
Bachelor of Science in Tourism Business Management 旅遊企業管理學士學位	√	-
Bachelor of Science in Heritage Management 文化遺產管理學士學位	√	-
Bachelor of Science in Hotel Management 酒店管理學士學位	√	√
Bachelor of Science in Tourism Event Management 旅遊會展及節目管理學士學位	√	√
Bachelor of Science in Tourism Retail and Marketing Management 旅遊零售及市場推廣管理學士學位	√	√

IFT offers the above two-year Diploma Programmes and four-year Bachelor Degree Programmes. Medium of instruction for daytime programmes is English while that for evening programmes is Chinese (Cantonese).

Full-time students of Diploma Programmes must complete the registered programmes within three consecutive years (four years for part-time study) while full-time students of Bachelor Degree Programmes must complete the registered programmes within six years (eight years for part-time study). Graduates of Diploma Programmes could apply for admission to evening Bachelor Degree Programmes. In any academic year, a full-time student must register for a two-semester programme of study of which class attendance is compulsory.

旅遊學院提供二年制文憑課程及四年制學士學位課程。日間課程授課語言為英語，而夜間課程授課語言為中文（粵語）。

文憑課程全職學生必須於三年內完成註冊課程（兼讀生為四年），而學士課程全職學生必須於六年內完成註冊課程（兼讀生為八年）。文憑課程畢業生可申請入讀夜間學士課程。全職學生於任一學年裏必須註冊兩個學期的課程，學習期間必須出席課堂。

2.2 Admission requirement 入學條件

Applicant type 考生類別	Programme 課程	Requirement 條件
Macao applicants 澳門考生	Daytime Degree Programmes 日間學位課程	2018/19 Senior secondary graduates / age 25 or above 高中畢業生或年滿25歲
International applicants 國際考生	Evening Diploma and Degree Programmes 夜間文憑及學位課程	2019/20 Senior secondary graduates / age 23 or above 高中畢業生或年滿23歲
Mainland applicants 內地考生	Daytime Degree Programmes 日間學位課程	High school graduates who have attended the “Unified Exams of Admissions of National Universities and Colleges” of the current academic year and have attained a score up to or above the first level standard of admission into bachelor degree programmes 考生必須是高中畢業生，參加應屆全國統一高考，成績以省/自治區/直轄市本科一線錄取分數線以上為參考。

2.3 Honour List 校長榮譽榜

The objectives are to:

- recognise excellence in academic achievement among students;
- be a motivating mechanism for students to excel; and
- impart in students a sense of pride and connection to the Institute in the long run.

目的：

- 表揚取得卓越學術成就的學生；
- 鼓勵學生繼續超越目前成績；
- 讓學生感到自豪，從而使其與學院建立長遠的緊密關係。



2.4 Graduation degree and honour 畢業學位及畢業榮譽

Graduation degree 畢業學位

A student is awarded a bachelor degree provided that s/he has:

- undertaken a programme of study normally for a period of not less than four academic years;
- completed the mandated internship and the practicum according to the study plan;
- obtained the total credit units by attending the courses as stipulated in the regulations for the programme;
- passed the prescribed examinations;
- paid the prescribed fees; and
- abided by the College's regulations.

學生必須符合以下條件方可獲頒
學士學位：

- 課程修讀期四年；
- 根據課程設置完成有關實踐課及實習；
- 取得學士學位課程設置之總學分；
- 通過所有科目考試；
- 繳交所有費用；
- 遵守旅遊高等學校規章。

Graduation honour 畢業榮譽

Graduates of bachelor degree programmes will be awarded the following honours 學士學位畢業生可獲
頒以下榮譽：

Final cumulative GPA 總平均分	Honour 榮譽
3.60 – 4.00	First Class 一級榮譽
3.10 – 3.59	Second Class, First Division 二級一等榮譽
2.50 – 3.09	Second Class, Second Division 二級二等榮譽
2.00 – 2.49	Third Class 三級榮譽
Below 2.00 以下	---



2.5 Study path and study plan 學習歷程

Daytime Degree Programmes 日間學位課程

- ◆ **Culinary Arts Management**
廚藝管理
- ◆ **Heritage Management**
文化遺產管理
- ◆ **Hotel Management**
酒店管理
- ◆ **Tourism Business Management**
旅遊企業管理
- ◆ **Tourism Event Management**
旅遊會展及節目管理
- ◆ **Tourism Retail and Marketing Management**
旅遊零售及市場推廣管理

 6-month internship 六個月實習

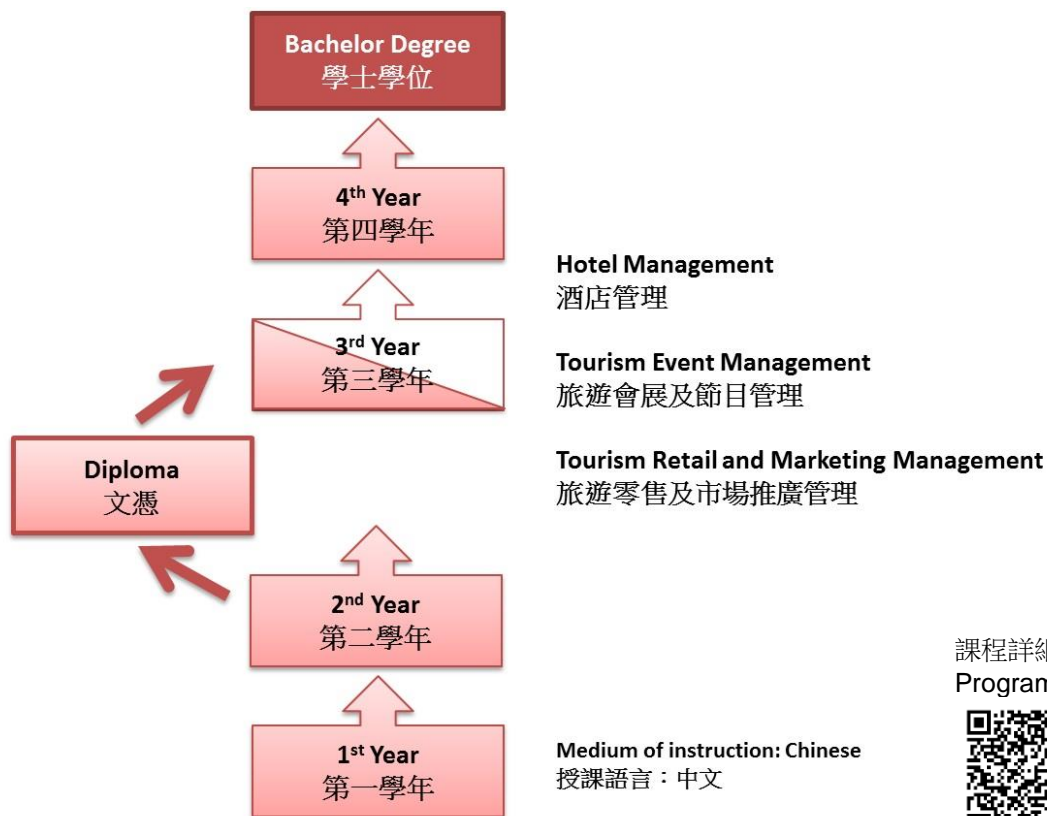


Medium of instruction: English
授課語言：英語

課程詳細資料
Programme details



Evening Diploma and Degree Programmes 夜間文憑及學位課程



課程詳細資料
Programme details



800-hour or 6-month internship 800小時或六個月實習

Courses are arranged in modular format, followed by final examination. Practicums are done during summer months.

課堂以單元形式進行，每科目完結後隨即進行考試。實踐課於暑假期間進行。

Daytime Degree Programmes 日間學位課程

Click [here](#) or see below for course description 按此連結或以下查閱課程簡介:

Table 1: 1st Year 第一學年

Course code and name 科目編號及名稱	Total hours 總學時	Credit 學分	Culinary Arts Management 廚藝管理	Heritage Management 文化遺產管理	Hotel Management 酒店管理	Tourism Business Management 旅遊企業管理	Tourism Event Management 旅遊會展及 節目管理	Tourism Retail and Marketing Management 旅遊零售及 市場推廣管理
ENGL111 - English - Intermediate I 英語 – 中級 I	42	3	√	√	√	√	√	√
ENGL112 - English - Intermediate II 英語 – 中級 II	42	3	√	√	√	√	√	√
JAPN111 / MAND111 / PORT111 - Japanese I / Mandarin I / Portuguese I 日語 I 或 普通話 I 或 葡語 I*	42	3	√	√	√	√	√	√
JAPN112 / MAND112 / PORT112 - Japanese II / Mandarin II / Portuguese II 日語 II 或 普通話 II 或 葡語 II*	42	3	√	√	√	√	√	√
ACCT113 - Accounting and Budget Management 會計及預算管理	42	3	√	-	-	-	-	-
ACCT114 - Financial Accounting 財務會計	42	3	-	√	√	√	√	√
ACCT115 - Management Accounting 管理會計	42	3	-	√	√	√	√	√
ECON111 - Economics 經濟學	42	3	-	√	√	√	√	√
HCUL111 - Introduction to Gastronomy 美食學概論	42	3	√	-	-	-	-	-
HCUL112 - Food Product Knowledge I 食品知識 I	42	3	√	-	-	-	-	-
HCUL113 - Food Product Knowledge II 食品知識 II	42	3	√	-	-	-	-	-
HCUL114 - Food Safety 食品安全	42	3	√	-	-	-	-	-
HCUL115 - Nutrition 營養學	42	3	√	-	-	-	-	-
HCUL116 - Food Preparation I (garde manger) 食物烹調 I (凍食)	140	3	√	-	-	-	-	-
HCUL117 - Food Preparation II (soups, vegetables and starches) 食物烹調 II (湯、蔬菜及澱粉類)	140	3	√	-	-	-	-	-
INFO113 - Computer Applications for Food and Beverage Operations 餐飲運作電腦應用	42	3	√	-	-	-	-	-
INFO114 - Computer Application – Multimedia 電腦應用 – 多媒體	42	3	-	√	√	√	√	√
INFO115 - Computer Application – E-commerce 電腦應用 – 電子商務	42	3	-	√	√	√	√	√
MATH111 - Business Mathematics 商業數學	42	3	√	√	√	√	√	√
MGMT112 - Principles of Management 管理學原理	42	3	-	√	√	√	√	√
MGMT113 - Organisational Behaviour 組織行為學	42	3	-	√	√	√	√	√
PTCM131 - Practicum I 實踐課 I	4 weeks	2	√	-	-	-	-	-
PTCM133 / 138 / 143 實踐課	4 weeks	2	-	√	-	√	-	√
PTCM134 / 135 / 136 / 137 - Practicum I 實踐課 I / Practicum II 實踐課 II / Practicum III 實踐課 III / Practicum IV 實踐課 IV	70	1	-	-	√	-	-	-
PTCM139 / 140 / 141 / 142 - Practicum I 實踐課 I / Practicum II 實踐課 II / Practicum III 實踐課 III / Practicum IV 實踐課 IV	70	1	-	-	-	-	√	-
TSMT111 - Tourism Destinations 旅遊景點	42	3	-	√	√	√	√	√
TSMT112 - Introduction to Tourism Services 旅遊服務概論	42	3	-	√	√	√	√	√
Total credits 總學分			44	44	46	44	46	44

*Students should select only one foreign language to study throughout the three years. Japanese language elective is not applicable to Bachelor of Arts in Culinary Arts Management.
學生於三年內必須選修其中一科目，日語並不適用於廚藝管理學士學位課程。

Table 2: 2nd Year 第二學年

Course code and name 科目編號及名稱	Total hours 總學時	Credit 學分	Culinary Arts Management 廚藝管理	Heritage Management 文化遺產管理	Hotel Management 酒店管理	Tourism Business Management 旅遊企業管理	Tourism Event Management 旅遊會展及節目管理	Tourism Retail and Marketing Management 旅遊零售及市場推廣管理
ENGL211 - English Communications I 英語溝通技巧 I	42	3	√	√	√	√	√	√
ENGL212 - English Communications II 英語溝通技巧 II	42	3	√	√	√	√	√	√
JAPN211 / MAND211 / PORT211 - Japanese III / Mandarin III / Portuguese III 日語 III 或 普通話 III 或 葡語 III*	42	3	√	√	√	√	√	√
JAPN212 / MAND212 / PORT212 - Japanese IV / Mandarin IV / Portuguese IV 日語 IV 或 普通話 IV 或 葡語 IV*	42	3	√	√	√	√	√	√
ECON111 - Economics 經濟學	42	3	√	-	-	-	-	-
HCUL211 - Food Service Operations 餐飲服務運作	42	3	√	-	-	-	-	-
HCUL212 - Kitchen Management 廚房管理	42	3	√	-	-	-	-	-
HCUL213 - Quantity Food Production 食物量化製作	42	3	√	-	-	-	-	-
HCUL214 - Food Preparation III (meat, poultry and seafood) 食物烹調 III (肉類、家禽及海鮮)	140	3	√	-	-	-	-	-
HCUL215 - Food Preparation IV (pastry and baking) 食物烹調 IV (麵包及西餅)	140	3	√	-	-	-	-	-
HERT211 - Introduction to Heritage Management 文化遺產管理概論	42	3	-	√	-	√	-	-
HERT213 - Principles of Conservation 文物保護概論	42	3	-	√	-	-	-	-
HERT215 - Documentation of Cultural Heritage 文化遺產典籍	42	3	-	√	-	-	-	-
HERT311 - Cultural Tourism 文化旅遊	42	3	-	√	-	-	-	-
HMG211 - Introduction to Food and Beverage 餐飲概論	42	3	-	-	√	-	√	-
HMG214 - Lodging Management 房務管理	42	3	-	-	√	-	-	-
HMG217 - Supervised Work Experience 實務督導	42	3	-	-	√	-	√	-
HMG218 - Wine Studies 葡萄酒研究	42	3	√	-	√	-	-	-
INFO211 - Management Information System for Tourism and Hospitality 旅遊及酒店業資訊管理系統	42	3	√	-	-	-	-	-
INFO212 - Management Information System 資訊管理系統	42	3	-	√	√	√	√	√
MATH211 - Statistics 統計學	42	3	-	√	√	√	√	√
MGMT112 - Principles of Management 管理學原理	42	3	√	-	-	-	-	-
MGMT113 - Organisational Behaviour 組織行為學	42	3	√	-	-	-	-	-
MGMT211 - Recreation and Leisure Management 娛樂及休閒管理	42	3	-	-	-	√	-	-
MGMT212 - Financial Management 財務管理	42	3	-	√	√	√	√	√
MICE212 - Event Planning and Coordination 會展計劃與協調	42	3	-	-	-	-	√	-
MICE213 - Introduction to Events Industry 會展業概論	42	3	-	-	-	-	√	-
MKTG214 - Management of Service Operations 服務運作管理	42	3	-	-	-	-	-	√
MKTG215 - International Business 國際商業	42	3	-	-	-	-	-	√
MKTG216 - Marketing Channels and Distribution 市場推廣渠道及銷售	42	3	-	-	-	-	-	√
MKTG217 - Principles of Marketing 市場學原理	42	3	-	-	√	√	√	√
MKTG218 - Principles of Retail 零售學原理	42	3	-	-	-	-	-	√
MKTG219 - Marketing for Cultural Resources 文化資源市場學	42	3	-	√	-	-	-	-
PTCM211 - Practicum II 實踐課 II	4 weeks	2	√	-	-	-	-	-
SOCI213 - Inter-cultural Issues in Tourism 跨文化旅遊研究	42	3	-	√	√	√	√	√
TSMT211 - Travel Agency Operations 旅行社經營管理	42	3	-	-	-	√	-	-
TSMT212 - Passenger Transport Management 客運管理	42	3	-	-	-	√	-	-
Elective I 選修科目 I	42	3	-	√	√	√	√	√
Total credits 總學分			44	42	42	42	42	42

*Students should select only one foreign language to study throughout the three years. Japanese language elective is not applicable to Bachelor of Arts in Culinary Arts Management.

學生於三年內必須選修其中一科目，日語並不適用於廚藝管理學士學位課程。

Table 3: 3rd Year 第三學年

Course code and name 科目編號及名稱	Total hours 總學時	Credit 學分	Culinary Arts Management 廚藝管理	Heritage Management 文化遺產管理	Hotel Management 酒店管理	Tourism Business Management 旅遊企業管理	Tourism Event Management 旅遊會展及節目管理	Tourism Retail and Marketing Management 旅遊零售及市場推廣管理
JAPN311 / MAND311 / PORT311 - Japanese V / Mandarin V / Portuguese V 日語 V 或 普通話 V 或 葡語 V*	42	3	√	-	√	-	√	√
HCUL311 - Food Preparation V (Asian cuisines) 食物烹調 V (亞洲美食)	140	3	√	-	-	-	-	-
HERT212 - Heritage Interpretation 文化遺產淺釋	42	3	-	√	-	-	-	-
HERT313 - Heritage Charters and Legislation 文化遺產憲章及法規	42	3	-	√	-	-	-	-
HMG311 - Hotel Operations 酒店運作	42	3	-	-	√	-	-	-
HMG312 - Facilities and Properties Management 設備及財產管理	42	3	-	-	-	-	√	-
HMG313 - Food and Beverage Cost Control 餐飲成本控制	42	3	√	-	-	-	-	-
HMG314 - Hospitality Operations 酒店業運作	42	3	√	-	-	-	-	-
HMG315 - Cost Control 成本控制	42	3	-	-	√	-	-	-
LLAW311 - Tourism and Hospitality Legislation 旅遊及酒店業法規	42	3	√	-	√	√	√	√
MATH311 - Qualitative Research Methods 質量調查方法	42	3	-	√	-	√	-	-
MGMT314 - Financial Management for Culinary Operations 烹飪運作財務管理	42	3	√	-	-	-	-	-
MGMT318 - Event Management 會展管理	42	3	-	√	-	√	-	-
MICE311 - Event Management: Hosting an event 會展管理: 籌辦盛事	42	3	-	-	-	-	√	-
MKTG313 - Brand Management 品牌管理	42	3	-	-	-	-	-	√
MKTG314 - Merchandise Management 採購管理	42	3	-	-	-	-	-	√
MKTG315 - Retail and Marketing Business Project 零售及市場學商業計劃	42	3	-	-	-	-	-	√
MKTG316 - Advanced Marketing 高級市場學	42	3	-	-	√	-	√	-
MATH412 - Quantitative Research Methods 數量調查方法	42	3	-	√	-	√	-	-
MGMT411 - Research Methods 市場調查方法	42	3	-	-	√	-	√	√
MKTG414 - Food Marketing Management 食品市場推廣管理	42	3	√	-	-	-	-	-
TSMT213 - Travel Services Management 旅遊服務管理	42	3	-	-	-	√	-	-
TSMT312 - Special Interest Tourism 奇趣旅遊	42	3	-	√	-	-	-	-
TSMT313 - Development and Management of Attractions 旅遊景點的開發與管理	42	3	-	-	-	√	-	-
Elective II 選修科目 II	42	3	-	√	√	√	√	√
INSH311 - Internship 實習	6 months 個月	-	√	-	-	-	-	-
INSH313 - Internship 實習	6 months 個月	3	-	√	√	√	√	√
Total credits 總學分			21	24	24	24	24	24

*Students should select only one foreign language to study throughout the three years. Japanese language elective is not applicable to Bachelor of Arts in Culinary Arts Management.
學生於三年內必須選修其中一科目，日語並不適用於廚藝管理學士學位課程。

Table 4: 4th Year 第四學年

Course code and name 科目編號及名稱	Total hours 總學時	Credit 學分	Culinary Arts Management 廚藝管理	Heritage Management 文化遺產管理	Hotel Management 酒店管理	Tourism Business Management 旅遊企業管理	Tourism Event Management 旅遊會展及節目管理	Tourism Retail and Marketing Management 旅遊零售及市場推廣管理
HCUL411 - Kitchen and Restaurant Design 廚房及餐廳設計	42	3	√	-	-	-	-	-
HCUL412 - Menu and Recipe Development 菜單及食譜設計	42	3	√	-	-	-	-	-
HCUL413 - Food and Culture 飲食與文化	42	3	√	-	-	-	-	-
HCUL414 - Contemporary Issues in Culinary Arts 當代廚藝研究	42	3	√	-	-	-	-	-
HERT411 - Museum Management 博物館管理	42	3	-	√	-	-	-	-
HERT414 - Cultural Mapping 文化聯繫	42	3	-	√	-	-	-	-
HERT415 - Intangible Heritage 非物質文化遺產	42	3	-	√	-	-	-	-
MATH413 - Forecasting Techniques 預測技巧	42	3	-	-	-	√	-	-
MGMT312 - Human Resources Management 人力資源管理	42	3	√	√	√	√	√	√
MGMT412 - Service Quality Management 服務質量管理	42	3	√	-	√	√	√	√
MGMT415 - Strategic Management 策略管理學	42	3	√	√	√	√	√	√
MGMT417 - Public Relations 公共關係	42	3	-	-	-	-	√	√
MGMT421 - Entrepreneurship 企業管理	42	3	√	-	-	-	-	-
MGMT422 - Leadership 領導技巧	42	3	√	-	-	-	-	-
MGMT423 - Revenue Management 收益管理	42	3	-	-	√	-	-	-
MGMT424 - Seminar in Retail and Marketing 零售及市場學專題研究	42	3	-	-	-	-	-	√
MGMT426 - Seminar in Tourism and Hospitality 旅遊及酒店業專題研究	42	3	-	-	√	-	-	-
MGMT427 - Seminar in Heritage Management 文化遺產管理專題研究	42	3	-	√	-	-	-	-
MGMT428 - Entrepreneurship 創業管理	42	3	-	√	√	√	-	-
MICE411 - Event Risk Management 會展危機管理	42	3	-	-	-	-	√	-
MICE413 - Festivals and Events 節慶與盛會	42	3	-	-	-	-	√	-
MKTG411 - Consumer Behaviour 消費者行為學	42	3	√	-	√	√	√	√
MKTG413 - Visual Merchandising and Store Design 視覺營銷及商店設計	42	3	-	-	-	-	-	√
TSMT312 - Special Interest Tourism 奇趣旅遊	42	3	-	-	-	√	-	-
THES413 - Thesis / Project 論文 / 計劃書	42	6	-	√	√	√	√	√
Elective III 選修科目 III	42	3	-	√	√	√	√	√
		Total credits 總學分	30	30	30	30	30	30
		Minimum credits for graduation 畢業學分	139	140	142	140	142	140

Notes 附註：

1. Course content may be subject to modification each year 科目內容每年按需要將作出適當修改
2. Course description can be found at 科目簡介可瀏覽 www.ift.edu.mo
3. Food Preparation courses are 10 hours a week 食物準備學科每週上課共十小時
4. Kitchen Management is a Work Assignment course 廚房管理為實務科目

Table 5: Elective table 選修科目表

Course code and name 科目編號及名稱	Heritage Management 文化遺產管理	Hotel Management 酒店管理	Tourism Business Management 旅遊企業管理	Tourism Event Management 旅遊會展及節目管理	Tourism Retail and Marketing Management 旅遊零售及市場推廣管理
ECON311 - Introduction to Cultural Economics 文化經濟學概論	√	√	√	√	√
ENGL311 - Advanced English 高階英語	√	√	√	√	√
JAPN311 / MAND311 / PORT311 - Japanese V /Mandarin V /Portuguese V 日語 V /普通話 V /葡語 V	√	-	√	-	-
PORT312 - Portuguese VI 葡語 VI	√	√	√	√	√
PORT411 - Portuguese VII 葡語 VII	√	√	√	√	√
HERT212 - Heritage Interpretation 文化遺產淺釋	-	√	√	√	√
HERT216 - Visitor Management 遊客管理	√	√	√	√	√
HERT217 - Introduction to Museum Studies 博物館學概論	√	√	√	√	√
HERT312 - Best Practices in Heritage Management 文化遺產優秀管理模式	√	√	√	√	√
HMG213 - Club Management 俱樂部管理	√	√	√	√	√
HMG218 - Wine Studies 葡萄酒研究	√	-	√	√	√
HMG311 - Hotel Operations 酒店運作	√	-	√	√	√
HMG312 - Facilities and Properties Management 設備及財產管理	√	√	√	-	√
HMG315 - Cost Control 成本控制	√	-	√	√	√
HMG316 - Advanced Wine Studies 高階葡萄酒研究	√	√	√	√	√
INFO311 - Gaming Technology 博彩科技	√	√	√	√	√
MATH413 - Forecasting Techniques 預測技巧	√	√	-	√	√
MGMT211 - Recreation and Leisure Management 娛樂及休閒管理	√	√	-	√	√
MGMT213 - China Studies 中國研究	√	√	√	√	√
MGMT214 - Introduction to Performing Arts 表演藝術概論	√	√	√	√	√
MGMT315 - Casino / Gaming Management 賭場或博彩管理	√	√	√	√	√
MGMT316 - Contemporary Issues in the Service Industry 服務業當代專題研究	√	√	√	√	√
MGMT317 - China Business Communications 中國商業傳意	√	√	√	√	√
MGMT319 - Cruise Services and Management 遊輪服務與管理	√	√	√	√	√
MGMT320 - Contemporary Issues in Tourism Development in China 中國旅遊發展當代專題研究	√	√	√	√	√
MGMT321 - Arts Administration and Management 藝術行政與管理	√	√	√	√	√
MGMT322 - Appreciation of Chinese and Western Arts 中西藝術鑑賞	√	√	√	√	√
MGMT412 - Service Quality Management 服務質量管理	√	-	-	-	-
MGMT425 - Communication and Negotiation 溝通與協商	√	√	√	√	√
MGMT428 - Entrepreneurship 創業管理	-	-	-	√	√
MICE212 - Event Planning and Coordination 會展計劃與協調	√	√	√	-	√
MICE213 - Introduction to Events Industry 會展業概論	√	√	√	-	√
MICE411 – Event Risk Management 會展危機管理	√	√	√	-	√
MICE412 – Sports Event Management 體育項目管理	√	√	√	√	√
MICE413 - Festivals and Events 節慶與盛會	√	√	√	-	√
MKTG214 - Management of Service Operations 服務運作管理	√	√	√	√	-
MKTG312 - Advertising and Communications Strategies 廣告及宣傳策略	√	√	√	√	√
MKTG317 - Performing Arts Marketing 表演藝術行銷	√	√	√	√	√
MKTG411 - Consumer Behaviour 消費者行為學	√	-	-	-	-
MKTG415 - Destination Branding 目的地品牌	√	√	√	√	√
SOCI214 - Business Ethics 商業道德	√	√	√	√	√
SOCI311 - Social and Economic Impacts of Gambling 博彩業社會及經濟影響	√	√	√	√	√
SOCI312 - Introduction to Psychology 心理學概論	√	√	√	√	√

Course code and name 科目編號及名稱	Heritage Management 文化遺產管理	Hotel Management 酒店管理	Tourism Business Management 旅遊企業管理	Tourism Event Management 旅遊會展及 節目管理	Tourism Retail and Marketing Management 旅遊零售及 市場推廣管理
TSMT214 - Basic Guiding Techniques 基礎導賞技巧	√	√	√	√	√
TSMT311 - Tourism Planning and Development 旅遊規劃與發展	√	√	√	√	√
TSMT312 - Special Interest Tourism 奇趣旅遊	-	√	-	√	√
TSMT313 - Development and Management of Attractions 旅遊景點的開發與管理	√	√	-	√	√

Evening Diploma and Degree Programmes 夜間文憑及學位課程

Click [here](#) or see below for course description 按此連結或以下查閱課程簡介:

1st Year 第一學年

Course code and name 科目編號及名稱	Total hours 總學時	Credit 學分	Hotel Management 酒店管理	Tourism Event Management 旅遊會展及節目管理	Tourism Retail and Marketing Management 旅遊零售及市場推廣管理
ACCT111 - Accounting I 會計學 I	42	3	√	√	√
ACCT112 - Accounting II 會計學 II	42	3	√	√	√
ECON111 - Economics 經濟學	42	3	√	√	√
ENGL111 - English - Intermediate I 英語 – 中級 I	42	3	√	√	√
ENGL112 - English - Intermediate II 英語 – 中級 II	42	3	√	√	√
INFO111 - Computer Applications I 電腦應用 I	42	3	√	√	√
INFO112 - Computer Applications II 電腦應用 II	42	3	√	√	√
MATH111 - Business Mathematics 商業數學	42	3	√	√	√
MGMT111 - Introduction to Tourism and Hospitality 旅遊及酒店業概論	42	3	√	√	√
MGMT112 - Principles of Management 管理學原理	42	3	√	√	√
MGM113 - Organisational Behaviour 組織行為學	42	3	√	√	√
TSMT111 - Tourism Destinations 旅遊景點	42	3	√	√	√
PTCM112/115/119 - Practicum I 實踐課 I	-	-	√	√	√
PTCM114/116/120 - Practicum II 實踐課 II	-	-	√	√	√
Total credits 總學分			36	36	36

2nd Year 第二學年

Course code and name 科目編號及名稱	Total hours 總學時	Credit 學分	Hotel Management 酒店管理	Tourism Event Management 旅遊會展及節目管理	Tourism Retail and Marketing Management 旅遊零售及市場推廣管理
ENGL211 - English Communications I 英語溝通技巧 I	42	3	√	√	√
ENGL212 - English Communications II 英語溝通技巧 II	42	3	√	√	√
HMG211 - Introduction to Food and Beverage 餐飲概論	42	3	√	√	√
HMG212 - Food and Beverage Management 餐飲管理	42	3	√	-	-
HMG213 - Club Management 俱樂部管理	42	3	√	√	-
HMG214 - Lodging Management 房務管理	42	3	√	-	-
HMG215 - Wine Studies 葡萄酒研究	28	2	√	√	-
HMG216 - Catering Management for Events 會展宴會管理	42	3	-	√	-
INFO211 - Management Information System for Tourism and Hospitality 旅遊及酒店業資訊管理系統	42	3	√	√	√
MATH211 - Statistics 統計學	42	3	√	√	√
MGMT212 - Financial Management 財務管理	42	3	√	√	√
MICE211 - Introduction to MICE and Event Industry 會展業概論	42	3	-	√	-
MICE212 - Event Planning and Coordination 會展計劃與協調	42	3	-	√	-
MKTG211 - Tourism and Hospitality Marketing 旅遊及酒店業市場學	42	3	√	-	√
MKTG213 – Principles of Retailing 零售學原理	42	3	-	-	√
MKTG214 – Management of Service Operations 服務運作管理	42	3	-	-	√
MKTG215 – International Business 國際商業	42	3	-	-	√
MKTG216 – marketing Channels and Distribution 市場推廣渠道及銷售	42	3	-	-	√
SOCI211 - Socio-cultural Issues in Tourism 旅遊社會文化研究	42	3	√	-	√
SOCI212 - Socio-cultural Issues in Event Management 會展管理社會文化研究	42	3	-	√	-
Total credits 總學分			35	35	36

3rd Year 第三學年

Course code and name 科目編號及名稱	Total hours 總學時	Credit 學分	Hotel Management 酒店管理	Tourism Event Management 旅遊會展及節目管理	Tourism Retail and Marketing Management 旅遊零售及市場推廣管理
ENGL311 - Advanced English 高階英語	42	3	√	√	√
HMG311 - Hotel Operations 酒店運作	42	3	√	√	-
HMG312 - Facilities and Properties Management 設備及財產管理	42	3	√	√	-
HMG313 - Food and Beverage Cost Control 餐飲成本控制	42	3	√	-	-
LLAW311 - Tourism and Hospitality Legislation 旅遊及酒店業法規	42	3	√	√	√
MGMT312 - Human Resources Management 人力資源管理	42	3	√	√	√
MGMT318 - Event Management 會展管理	42	3	√	-	-
MKTG311 - Event Marketing 會展業市場學	42	3	-	-	-
MKTG312 - Advertising and Communications Strategies 廣告及宣傳策略	42	3	-	-	√
MKTG313 - Brand Management 品牌管理	42	3	-	-	√
MKTG314 - Merchandise Management 採購管理	42	3	-	√	√
MKTG315 - Retail and Marketing Business Project 零售及市場學商	42	3	-	-	√
業計劃					
MICE311 - Event Management: Hosting an event 會展管理：籌辦盛事	42	3	-	-	-
INSH311 - Internship 實習**	6 months 個月	-	√	√	√
Total credits 總學分			21	21	21

4th Year 第四學年

Course code and name 科目編號及名稱	Total hours 總學時	Credit 學分	Hotel Management 酒店管理	Tourism Event Management 旅遊會展及節目管理	Tourism Retail and Marketing Management 旅遊零售及市場推廣管理
ECON411 - Tourism Economics 旅遊經濟學	42	3	√	-	-
MATH411 - Quantitative Methods for the Service Sector 服務業數量分析方法	42	3	√	√	√
MGMT411 - Research Methods 市場調查方法	42	3	√	√	√
MGMT412 - Service Quality Management 服務質量管理	42	3	√	√	√
MGMT413 - Special Topics in Human Resources Management 人力資源專題研究	42	3	√	√	√
MGMT414 - Tourism Product Management 旅遊產品管理	42	3	√	-	-
MGMT415 - Strategic Management 策略管理學	42	3	√	-	√
MGMT417 - Public Relations 公共關係	42	3	-	√	√
MGMT426 - Seminar in Tourism and Hospitality 旅遊及酒店業專題研究	42	3	√	-	-
MGMT429 - Seminar in Event Management 會展管理專題研究	42	3	-	√	-
MGMT430 - Seminar in Retail and Marketing Management 零售及市場學管理專題研究	42	3	-	-	√
MICE411 - Event Risk Management 會展危機管理	42	3	-	√	-
MICE412 - Sports Event Management 體育項目管理	42	3	-	√	-
MICE413 - Festivals and Events 節慶與盛會	42	3	-	√	-
MKTG411 - Consumer Behaviour 消費者行為學	42	3	√	√	√
MKTG412 - Marketing Management 市場管理學	42	3	√	-	√
MKTG413 - Visual Merchandising and Store Design 視覺營銷及商店設計	42	3	√	-	√
Total credits 總學分			30	30	30
Minimum credits for graduation 畢業學分			122	122	122

Note 附註：

*Students are required to get a passing grade 學生必須取得合格成績

2.6 Dress code 衣著守則

Students on campus are not permitted to wear:

- a) hair colourings of non-natural colours;
- b) hair styles (unruly or long hair) which are not permissible in Theory and Practice courses;
- c) excessive jewellery (large and multiple rings, multiple bangles, multiple necklaces or chains) or trinkets;
- d) tattoos;
- e) singlet;
- f) jewellery of body piercing nature (other than a single pair of simple earrings or ear-studs for ladies);
- g) coloured contact lenses or sunglasses ;
- h) long fingernails, or have their fingernails and toenails painted with bright colours or decorated with decals or glitter;
- i) cut-off or ripped jeans;
- j) revealing or obscene clothing;
- k) flip-flops, slippers or be barefoot;
- l) attire which have objectionable illustrations or slogans;
- m) sleeveless T-shirts;
- n) dirty or threadbare or frayed or unpressed clothing;
- o) tracksuits or overalls; and
- p) hats or caps or headgear.

學生於校內上課不允許作以下裝扮：

1. 漂染非自然之髮色；
2. 實踐課不被允許之髮型（凌亂或過長）；
3. 佩帶過多首飾(大型及多隻戒指、多隻手鐲、多條項鍊或手鍊)或多項小飾物；
4. 紋身；
5. 單穿汗衫或背心；
6. 穿孔的飾物（如女生只可配帶一對簡單的耳環）
7. 有色隱形眼鏡或太陽鏡；
8. 長指甲或把指甲塗上鮮艷顏色及印上花紋等；
9. 破爛或撕裂式牛仔褲；
10. 暴露或性感衣物；
11. 拖鞋、涼鞋或赤腳；
12. 含反對標語或圖案的服裝；
13. 無袖汗衫；
14. 骯髒、破爛、磨損或未經熨平的衣物；
15. 運動服或工人褲；
16. 有邊或無邊帽子或頭巾。



2.7 Professional Conduct Scheme 專業操守評分

Professional Conduct Scheme (PCS) is a system that is used to reflect a student's performance on standards related to professional and personal conduct. This scheme was introduced in academic year 2002/03 and has been applied to all incoming students since then.

專業操守評核 (PCS) 是一個用來反映學生於專業及個人品德的評分方式。PCS 自 2002/03 學年開始推行，適用於所有旅遊高等學校學生。

2.8 Work Experience Programmes 工作體驗計劃

The tourism and hospitality industries require their practitioners not only to know how to manage tourism and hospitality businesses but also to be highly hands-on and proficient in the practical aspects of the industry. In order to better prepare aspiring tourism and hospitality professionals for the challenges of industry, IFT provides opportunities for its students to obtain hands-on industry experience on and off campus throughout the course of their studies. With the philosophy that practice illuminates theory, IFT courses reflect a complimentary balance of practical and theoretical aspects.

旅遊酒店業不但要求從業員具備管理知識，亦要求他們具備行業實務經驗及專業技能。為了培育充滿熱誠的旅業專才迎接富挑戰性的旅遊業，學院於課程設置內提供校內及校外之實務機會。本著透過實務來鞏固理論基礎之理念，學院提供了理論與實踐並重的課程。

Year of study 學年	Programme 課程	Description 內容
1	Practicum 實踐課	Students are required to accomplish practical-based training conducted on or off IFT Training Units 學生需於院內的實習單位或院外機構完成實踐課
2	Supervised Work Experience 實務督導	Students are given IFT work assignments on which they are evaluated 學生需完成指定的實務作業，並接受評核。
3	Internship 實習	Students are required to do a 6-month internship 學生需完成六個月或 800 小時的實習

2.9 IFT Scholarships and Fellowships 獎助學金

IFT sets up various scholarships and fellowships to encourage freshmen, current students and graduates / alumni to further their studies and participate in different overseas experience programmes so as to broaden their horizon.



學院設立了不同形式獎助學金，以鼓勵優異新生、在讀生和畢業生或校友繼續升學或參與不同海外體驗課程，擴闊視野。

Information on Scholarships and Fellowships can be found [here](#). 獎助學金資訊可瀏覽此[連結](#)。

2.10 English Centre 英語中心

The English Centre (EC) aims at providing services to registered students requiring additional English language support.

「英語中心」(EC)旨在為有需要的註冊學生提供額外英語訓練和指導。



2.11 Academic Staff Members 教職員

Type 類別	Weblink 連結
Full-time faculty 全職教員	Click here
Adjunct faculty 兼職教員	
Visiting professors / lecturers 客席講師	

3 International Exposure at IFT 旅遊學院國際視野 (ie@IFT)

The Institute located in culturally-rich Macao, China is offering unprecedented opportunities for students focused on the service industry. These opportunities will become your passport to success as the challenging tourism and service industries definitely welcome candidates who are knowledgeable in cultural diversity and have sound international experience. Based on your ability and interest, you could choose to participate in and link up exchange programmes or activities ranging from one week to more than one year. Such experience helps enrich your extra-curricular knowledge, broaden your horizon, understand cultural diversity and make foreign friends. International Exposure at IFT - ie@IFT - brings you to the international arena through the following pathways:

座落於澳門這個文化底蘊深厚的城市，旅遊學院一直致力為有意投身服務業的您提供良好機會。這些寶貴機會是您邁向成功之鑰匙，因為充滿挑戰性的旅遊服務業爭相招攬具備異地文化知識與國際視野之旅業專才。您可因應您的能力和興趣參與或串聯一個星期至多於一年不等的國際交流課程及活動，當中的經驗可豐富您課堂以外的知識，讓您增廣見聞，了解異地文化及認識外地朋友。您得看看 ie@IFT 如何帶您踏上國際舞台：



To find out more
了解更多

Student Exchange Programme 交換生課程

Incoming exchange students 外來交換生



To enrich the international atmosphere of our campus, IFT started receiving exchange students since academic year 1996/97.

為豐富校園的國際氛圍，早自 1996/97 學年開始，學院已接收來自世界各地之交換生。

Outgoing exchange students 外出交換生



IFT students also realise that there is nothing better than emerging themselves in a foreign setting to personally experience cultural challenges. Since academic year 2000/01, IFT has been sending students overseas.

要豐富異地文化經歷，沒有甚麼比親身感受更為湊效。學院學生深明這道理，並自 2000/01 學年開始推薦學生到各地院校。

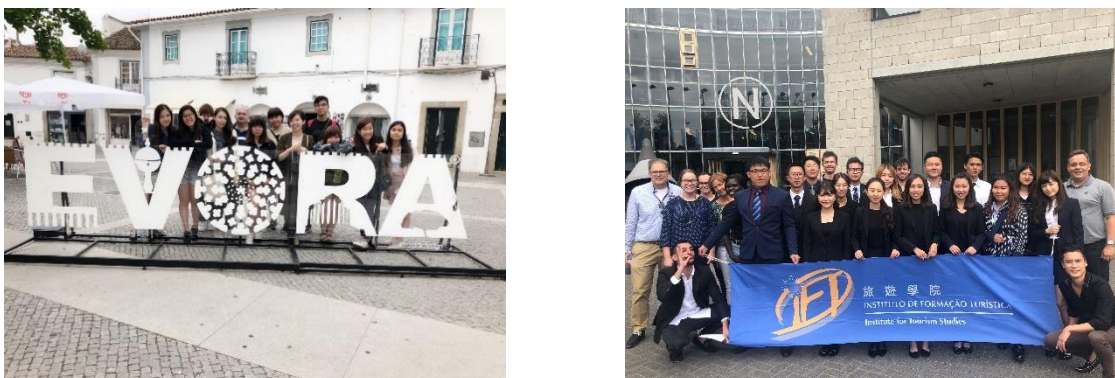
International Internship 國際實習體驗



This internship provides a hands-on practice opportunity in a real-life setting when the students are in year 3. Explore our ie@IFT website to learn about the list of international organisations at which IFT students have completed their internship.

實習為三年級學生提供現實的工作機會。細閱 ie@IFT 網頁即可知道旅遊學院學生曾到過哪些國際機構實習。

Summer International Exchange Programme 夏季國際交流課程



The themed summer international exchange programme is a shorter exchange experience.

夏季國際交流課程每年以不同主題推出，為只想體驗較短期文化交流的學生提供了一個理想平台。

Themed activities 交流活動



Tianjin Cultural Exchange Programme for Macao University Students 2018, June 2018

2018年6月之夏季交流課程 – 《2018 澳門大學生天津學習交流計劃》



Turismo de Portugal Summer School 2018 - Food, Wine & Culture, July 2018

2018年7月之暑期研習班 – 2018《美饌、葡萄酒及文化》

4 Research 學術研究

4.1 Introduction 簡介

Recent times saw Macao open up its 40-year long monopolised gaming sector to attract foreign investors who are expected to redefine the gaming industry and expand the tourism market base. This speaks volumes for the increasing importance of the tourism industry in Macao and the determination of the government to develop this strategic sector. Being a public institution in Macao offering tertiary education programmes in tourism and hospitality, the Institute is committed to developing a pool of high caliber professionals to answer to the growing demands of the industry. To achieve this, the Institute recognises the need to establish a sound research base because strong research is the key to the enhancement and updating of knowledge that is central to human resource development.

4.2 IFT Tourism Research Centre 旅遊業研究暨科研中心

The IFT Tourism Research Centre (ITRC) is a research and development unit of IFT. It serves as a management and policy think tank for the general public and as a knowledge provider for the tourism and hospitality related research in Macao and the region. Through the support of IFT and Macao SAR Government, the Centre fulfills its mission by undertaking three broad areas of activities:

1. Identifying and deploying resources in support of research projects critical to the Centre's mission.
2. Fomenting and conducting theoretical as well as applied research studies firmly guided by and grounded on practical relevance.
3. Promoting and communicating effective tourism planning, development and management practices as well as strategies based on and informed by sound and well researched theories and practices.



維持了四十年的賭權專營近年獲得開放，以吸引海外投資者重新振興本澳博彩業和旅遊市場。這證明旅遊業在澳門越來越舉足輕重，亦見特區政府對發展這戰略行業的決心。旅遊學院作為本澳一所提供旅遊酒店教育的公立高等院校，致力培育旅業專才以配合業界需要。優秀研究能豐富和更新知識，是建立研究寶庫之關鍵，亦是人力資源發展的核心，學院了解到建立研究資料庫的必要性。

旅遊業研究暨科研中心（ITRC）設於學院內，它是策略智囊團，為澳門及區內旅遊酒店業出謀獻策。其使命是為研究使用者提供有關影響澳門或區內，以致全世界旅遊酒店業相關議題、挑戰與機遇。在學院和特區政府支持下，中心透過以下幾方面達成其使命：

在學院和特區政府支持下，中心透過以下幾方面達成其使命：

- 確定和投放資源，以開展符合中心使命之研究項目。
- 鼓勵和開展理論性研究項目及應用性研究項目，且必須切合實用性研究課題。
- 以可靠和優秀研究理論為基礎，推廣及傳播有效旅遊計劃與發展方案及管理模式。

推廣及傳播有效旅遊計劃與發展方案及管理模式。

5 Training units 實習單位

5.1 Eduational Hotel (Pousada de Mong-Há) 教學酒店 (望廈迎賓館)

With the enchantment of an ancient, bygone world, the cannons and embattlements of the eminent XIX Century Fortress at the top of Mong-Há hill never did get to serve their purpose and were later to be abandoned, to be hidden by an assault of looming trees and heavy shrubbery. It so remained for probably half a century until in the early 1970's a young Portuguese Officer was to challenge this silence when, appalled at the living conditions of sergeants at their living quarters at Calçada de Santo Agostinho at Macao's popular Praia Grande seafront, he proposed to build a new military barracks for them at the Mong-Há Hill.

Surrounded by a patchwork of early Buddhist temples, commanding spectacular views of the Pearl River, the Fort again took up military residents, secluded and shielded this time in its grounds and gardens. The "Red Carnation Revolution" in Portugal, in 1974, would again make residence in Mong-Há grounds short lived, when all the military were called home. After 1979 when the Macau Government Tourist Office took over the operation, turning it into a Pousada*, the barracks used to house overseas civil servants, was adapted as a training unit for the Hotel and Tourism Training School that would later merge into IFT. When the Institute for Tourism Studies (IFT) was formed in 1995, the Pousada de Mong-Há opened its doors to the public and reinforced its purpose as a training unit, being entirely run by IFT students.

Pousada de Mong-Há has 20 rooms of deluxe and suite categories, each with its own individual characters, furnished with traditional oriental artwork and fixtures, blending East and West to make our guests' stay that touch more authentic and memorable.

座落於望廈山山頂上著名的 19 世紀式的炮台堡壘，被茂密的灌木林隱隱遮蓋。這座從未被使用便已遭廢棄的炮台保留約半個世紀後，在 1970 年，一名年青的葡國軍官由於對當時位於南灣海濱地區 — 崗頂 — 的軍人宿舍感到不滿意，遂建議在望廈山炮台附近建造一個新的兵營。

被早期的佛教廟宇包圍著，俯瞰壯觀的珠江三角洲景色，這座被公園及樹林遮擋著並與世隔絕的堡壘再次肩負起軍事駐扎的責任。於 1974 年，葡國發生了“紅色康乃馨革命”，當時駐澳門的軍事人員全被奉召回國，望廈山炮台及兵營再次被棄置。直至 1979 年，澳門政府旅遊局將兵營接管，並將其改變成賓館(Pousada 是一個葡文詞彙，意思是“一個神聖的休息地方”)，用以給海外公務員居住。賓館期後更被用作為旅業及酒店業學校的實習單位。於 1995 年，旅遊學院正式成立，並與旅業及酒店業學校合併，而望廈賓館亦開始為公眾服務。這個完全由旅遊學院學生經營的賓館，正正加強其作為培訓單位的功能。

望廈賓館設有 20 間不同類型的精緻客房，各有特色，充滿傳統東方色彩的傢俱及藝術品，並融合葡式的擺設，給客人帶來一種更真實及難忘的東西方文化影子。



More details can be found [here](#) 詳情可瀏覽此連結



5.2 Educational Restaurant 教學餐廳

The Educational Restaurant is a training unit for the hotel and culinary students of IFT. IFT encourages Macao's future hoteliers to put theories into practice and supports their endeavors to serve guests at international standards.

The Educational Restaurant offers a unique selection of traditional Macanese and Portuguese dishes with a modern flair that are not to be found elsewhere. We strive to offer an unforgettable quintessential experience of flavors and aromas that have been beautifully created by our gifted kitchen team and aided by our students. Together with the superb service offered by our students and one of the finest selections of Portuguese wines you will find in Macao, you will experience what true Macanese hospitality and service is all about.



教學餐廳是學院的實習單位。我們致力培訓酒店管理及烹調課程學生，提供學以致用的環境，使其服務質素達到國際水準。

教學餐廳除提供具傳統特式澳葡佳餚外，更融合現代與舒適的感覺，使這裡成為一個與別不同的地方。透過學院專業廚師及學生為閣下精心烹調的經典美食，帶來的將是難以忘懷的味覺體驗，再結合各式葡國美酒及餐廳之優質服務，能真正體驗到澳葡好客之道。

Details can be found [here](#) 詳情可瀏此 [連結](#)



6 Campus facilities 學院設施

6.1 Computer Laboratories 電腦室

All computers in both laboratories are networked. Commonly used software and specialised training packages are available. Students can use it during opening hours should no class be held there.

所有電腦室的電腦均已連線，並配置常用應用程式及培訓專用軟件。學生可於課餘開放時段使用。



6.2 Library 圖書館

IFT has 2 libraries that offer a tranquil environment for leisure and research. Since 2016, the library is the first UNWTO depository library in Macao, Hong Kong and Chinese Taiwan. To bridge up connections with other higher education libraries, the IFT Library is member of the Macao Academic Library Alliance (MALA) and Council member of the GuangDong-Hong Kong-Macau University Library Alliance, the alliance aims at establishing 'One Hour Library Circle' to deepen interlibrary loan, academic exchanges and research cooperation among three regions, and to provide support to the development of the Greater Bay Area.



旅遊學院設有兩所圖書館，為學生、員工及訪客提供寧靜的學習環境。由 2015/16 年起，學院成為大中華地區首間參與聯合國世界旅遊組織 (UNWTO) "出版物寄存圖書館計劃" 的機構。

為了促進高校圖書館交流合作，推動資源共建共享，旅遊學院圖書館是澳門高校圖書館聯盟成員及粵港澳高校圖書館聯盟首屆理事成員之一。聯盟主要合作領域包括館際互借、文獻傳遞、出版物交換、館員交流與培訓等。

。目的是打造"一小時圖書館圈"，深化三地學術交流和合作研究，並為"大灣區"發展規劃提供支援。



6.3 Sports facilities 體育設施

Sports facilities like gymnasium, indoor and outdoor multipurpose courts and squash court are also available.

校內設有健身室、室內外多功能運動場、壁球室等體育設施。

6.4 Student Hostel 學生宿舍

Students requesting assistance to find accommodation will be placed in Student Hostel, subject to availability.

非本地學生如需住宿服務，可申請入住學生宿舍，申請是否接納需視乎宿位情況而定。

6.5 Windows Cafeteria 員工及學生餐廳



Windows Cafeteria is open to students and staff during breakfast, lunch and dinner hours. Besides providing full meals, Windows also offers snacks, soft drinks, and desserts. All the food and beverages items are at a very special price.

員工及學生餐廳於早餐、午餐及晚餐時段為學生與員工服務。除主餐外，餐廳亦提供零食、汽水和甜品。所有食品與飲料均以優惠價出售。

7 Student Activities 學生活動

7.1 Extra-curricular activities 課餘活動

Apart from studying at the Institute, students are recommended to participate in a variety of extra-curricular activities, such as technical visits, fairs, exhibitions, workshops, tournaments, language learning, to name a few, as an integral part of their studies. The costs incurred by these activities are to be borne by students on a case-by-case basis as required.

為使學生能得到更全面發展，以及豐富其校園生活，學生於課餘時可參加校內活動，包括訪問、博覽會、展覽會、工作訪、競技賽、語言班等。活動費用按個別情況需要由學生自行承擔。

7.2 Student Union 學生會

With the continuous support from the Institute, Student Union (SU) keeps on providing various recreational and academic activities to students. SU is ready to face the challenges, conform to the constitution, strive more benefits for students and act as a bridge between the Institute and the student body.

學院不斷鼓勵學生會（SU）為學生提供各式各樣的娛樂及學術活動。學生會樂於接受挑戰、嚴格遵規章和為學生爭取福利，亦同時擔當學院與學生間之重要橋樑。



SU always tries to cooperate and work together with different organisations for the mutual benefits of university students and to participate more in the local community activities. There are various sub-clubs too. More details can be found at the link below.

學生會經常與各機構合作，致力為學生謀求福利，亦活躍於本地社區活動。學生會轄下設有分會，可瀏覽學生會網頁查閱更多資料。

<http://www2.ift.edu.mo/su/>

8 Counselling Services 輔導服務

8.1 Student Counselling 學生輔導

Counselling services are offered to assist students with various matters. Students who are bothered with matters like study difficulties, career development, further studies or even personal matters, are welcome to seek advice or assistance from Student Counsellors. Student Counsellors also act as one communication channel between the Institute and the students, reflecting students' opinions to the Institute, and conveying the Institute's principles to the students.

Another service provided is job search, both paid or voluntary, part-time or full-time. Student Counsellors help the Institute as well as other organisations recruit helpers for different functions, activities, surveys and full-time positions. For students looking for employments, the Student Counsellors frequently keep them informed of the availability.

Assistance and supervision is also given to students in organising extra-curricular activities such as matches, competitions, clubs, camps, and interest classes, etc.

學生輔導服務為學生在各難題上給予諮詢與輔導。如遇上學習困難、就業抉擇、升學選科，以至個人問題均可向學生輔導主任尋求諮詢和協助。學生輔導主任同時擔當學院與學生間之溝通橋樑，向學院反映學生意見，亦向學生傳達學院訊息。

主任可為學生提供工作配對服務，不論有賞或無賞，兼職或全職。他們可協助學院及機構在宴會、活動、調查等範疇招聘臨時工，亦會為求職中的學生提供職位空缺的最新消息。

主任亦會對學生籌辦的競技、比賽、俱樂部、露營、興趣班等課餘活動給予指導和監督。

8.2 Career Counselling 職業輔導

We provide advice on career planning and information on job opportunities for students. Career Day is launched every April when industry partners are invited to meet our potential graduates.

我們亦對學生的職業生涯規劃給予建議，提供就業訊息。

