

柯文華 博士

Ko, Wen-Hwa

輔仁大學餐旅管理學系教授兼食品營養博士學位學程主任

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簡要自傳

柯文華博士，目前為輔仁大學餐旅管理學系教授兼食品營養博士學位學程主任，畢業於輔仁大學食品營養學系博士班。曾任職餐飲業界 4 年，學術界超過 15 年，主要專長為餐飲品質管理、餐飲衛生與安全、餐飲製備及產品開發研究，近年研究主題為廚藝永續發展及旅色餐飲，以廚藝為主軸探討如何避免食物浪費，以達到綠色永續發展目標。柯博士也具有食品技師、中式點心乙級證照，且具有衛福部 HACCP 稽核委員及勞委會中餐技能檢定監評資格，亦為中華餐旅教育協會監事，活絡於餐飲業界及教育界。

學歷

輔仁大學食品營養學系博士班	84.9-92.6
輔仁大學食品營養學系碩士班	82.9-84.6
輔仁大學食品營養學系食品科學組	78.9-82.6
輔仁大學中等教育學程家事類科結業	

經歷

112.8- 迄今 輔仁大學食品營養博士學位學程主任
106.8- 112.7 輔仁大學餐旅管理學系系主任
109.8- 迄今 輔仁大學餐旅管理學系教授
102.2- 109.7 輔仁大學餐旅管理學系副教授
97.2- 102.1 輔仁大學餐旅管理學系助理教授
93.8- 97.1 開南大學 觀光與餐飲旅館學系助理教授
92.8- 93.7 大華技術學院 觀光管理系助理教授
89.2- 92.7 太頂咖啡股份有限公司-品保研發室經理
勞委會中餐技能檢定乙丙級衛生監評
衛福部食品安全衛生認證稽核委員(HACCP)

證照

高等考試食品技師證照

美國 AH&LA 協會餐旅教育學者證照 CHE (Certified of Hospitality Educator)

中式點心乙級證照

中餐丙級證照

烘焙丙級證照

餐旅服務丙級證照

美國 AIB (American of Institutional Baking school)受訓

專長

餐飲品質管理

剩食衛生與職能管理研究

永續廚藝與永續教育

食物製備與餐飲研發

餐飲職能與教育研究

教學課程

食物製備原理與實習

餐飲採購與物料管理

餐飲品質管理研究

餐飲衛生與管理

餐飲開發管理研究

餐旅教育研究

專題講座

專題研究

專業會員

餐旅教育學會理事、永久會員

亞太餐旅教育理事會台灣分會(Apac CHRIE, Taiwan chapter)理事

I-CHRIE 會員

台灣食品科技學會永久會員

台灣營養學會永久會員

研究論文

期刊論文(2013-2023)

- Ko, W.H. and Hong, Y.L. (2023). Establishment and Implementation of Behavioral Observation Scale for Avoiding Food Waste for Hospitality students. *International Journal of Sustainability in Higher Education*, DOI: [10.1108/IJSHE-08-2022-0284](https://doi.org/10.1108/IJSHE-08-2022-0284) (SSCI) (MOST 110-2511-H-030 -001 -MY3)
- Ko,W.H. and Lu, M.Y. (2023). A model to establish a zero food waste competence scale for hospitality students. *Journal of Hospitality, Leisure, Sport & Tourism Education*, 32(6), 100422 (SSCI) (MOST 110-2511-H-030 -001 -MY3)
- Ko,W.H. and Lu, M.Y. (2022). Do Professional Courses Prepare Hospitality Students for Efficient Surplus Food Management? A Self-Evaluation of Professional Competence in Food Waste Prevention. *International Journal of Sustainability in Higher Education*, 23(4).(SSCI) <https://doi.org/10.1108/IJSHE-07-2021-0308>(MOST 110-2511-H-030 -001 -MY3)
- Ji, Y.G. and Ko, W.H. (2022). Developing a Catering Quality Scale for University Canteens in China: From the Perspective of Food Safety. *Sustainability*,14(3), 1281; <https://doi.org/10.3390/su14031281>(SSCI)
- Liu, C.H., Gan, B., Ko, W.H. & Teng, C.C. (2022). Comparison of localized and foreign restaurant brands for consumer behavior prediction. *Journal of Retailing and consumer Services*, <https://doi.org/10.1016/j.jretconser.2021.102868>(SSCI)
- 劉淑珊、柯文華、呂旻諺、柯詠馨(2021)。網購烘焙產品之產品屬性、知覺價值及消費者行為之研究。觀光與旅遊研究學刊，16(2)，23-41。
- 林孟瑜、柯文華、呂旻諺 (2021)。米其林餐飲登上航空舞台-探討產品屬性、消費者知覺價值與行為意圖關係之研究。觀光與休閒管理期刊，9(2)，165-179。
- Ji, Y. and Ko, W.H. (2021). Exploration of constructing the catering quality indices of university canteens in China from the viewpoint of food safety. *British Food Journal*, 123(13), 511-528. (SCI)
- Ko,W.H. and Lu, M.Y. (2021). Developing a professional competence scale for kitchen staff: Food value and availability for surplus food. *International Journal of Hospitality Management*, 95, 102926 (SSCI) MOST 108-2511-H-030 -002 -MY2
- Ko, W.H. and Hsiung, C.C. (2021). Is eating surplus- food dangerous? Consumers' cognition, perceived risk, and purchase intention for surplus- food in Taiwan. *Journal of Tourism Studies and Hospitality Research*, 2(3), 118 DOI: <https://doi.org/10.36266/JTSHR/118>
- 劉淑珊、柯文華、柯詠馨(2021)。消費者特性對網購自製烘焙產品偏好之研究。輔仁民生學誌 27(1)，63-82。
- Ko,W.H. and Lu, M.Y. (2020). Evaluation of the professional competence of kitchen staff to avoid

- food waste using the modified delphi method. *Sustainability*, 12(19), 8078;
<https://doi.org/10.3390/su12198078>(SSCI) MOST 108-2511-H-030 -002 -MY2
- Ko, W.H. (2020). Observed Food Safety and Sanitation Behavior for Chinese Culinary Cooking. *Foodborne pathogens and Disease*,17(4), 262-268.(SCI) MOST 105-2511-S-030 -001 -MY2
- Ko, W.H. & Ni, S.H. (2020).Establishing a behavioral model for achieving good food safety behaviors by foodservice employees in Taiwan. *Journal of Consumer Protection and Food Safety*, 15(1), 63-72. <https://doi.org/10.1007/s00003-019-01240-6> (SCI) MOST 105-2511-S-030 -001 -MY2
- Ko, W.H. & Kang, H.Y. (2019). Effect of leadership style and organizational climate on employees' food safety and hygiene behaviors in the institutional food service of schools. *Food Science & Nutrition*, 7, 2131–2143. (SCI).
- Ko, W.H. (2018). The development of a competence scale of food safety and hygiene for hospitality students. *Journal of Food Safety*, 38(5), e12498. <https://doi.org/10.1111/jfs.12498>. (SCI) MOST 107-2511-H-030-003 -
- Ko, W.H., & Chen, C.Y. (2017). To explore the research and development competence and school-to-work transition for hospitality students. *Journal of Education and Training Studies*, 5(12). 120-132. doi:10.11114/jets.v5i12.2808
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- Ko, W.H. & Hsiao, I.F. (2017). Development the food safety and sanitation competences indicators for foodservice employees. *Management and Organizational Studies*, 4(2), 1-12.
- Ko, W.H. & Chen, F.R. (2016). A study of the factors on menu design for airlines catering. *Journal Tourism and Hospitality Management*, 4(2), 88-105
- Ko, W.H. (2015). The perceptions and practices of food safety regulations for food suppliers in Taiwan. *Journal of Food and Drug Analysis*, 23, 778-787.(SCI)
- Ko, W.H. (2015). Constructing a professional competence scale for foodservice research & development employees from an industry viewpoint. *International of Journal of Hospitality Management*, 49, 66-72. (SSCI)
- Ko, W.H. & Chung, F.M. (2015). Learning satisfaction for culinary students: The effect of teaching quality and professional experience. *International Journal of Vocational and Technical Education*, 7(1), 1-13.
- Ko, W.H. (2015). Is it enough competence for handle foodservice quality? From the students' viewpoint of self-perceived competence and the contribution of hospitality course. *Journal of Tourism and Hospitality Management*, 3(1-2), 1-14. doi: 10.17265/2328-2169 /2015.02.001

- 柯文華 (2014)。餐飲研發人員專業職能重要性評估，技術與職業教育學報，5(3)，77-98。
- Ko, W.H. & Chung, F.M. (2014). Teaching quality, learning satisfaction, and academic performance among hospitality students in Taiwan. *World Journal of Education*, 4(5), 11-20.
- Ko, W.H. (2014). Foodservice quality: identifying perception indicators of foodservice quality for hospitality students. *Food and Nutrition Sciences*, 5, 132-137.
- 柯文華、林勺皓 (2013)。台灣北部消費者對南洋料理認知及喜好度之研究。中華家政學刊，53，73-92。
- Ko, W.H., & Ni, W.Y. (2013). The relationship between nutrition attitude and perceived importance of food quality among junior high school teachers. *Journal of ARAHE*, 20, 13-21.
- Ko, W.H. (2013). The relationship among food safety knowledge, attitudes and self-reported HACCP practices in restaurant employees. *Food Control*, 29, 192-197.
- 研討會論文(2018-2023)**
- Ko, W.H., Wang, H.L. and Lu, M.Y. (2023). Exploring Sustainable Culinary Creativity Indicators through Expert Interviews. 2023 Annual ICHRIE Summer Conference, July, 19-21, 2023, Phoenix, U.S.A.
- Ko, W.H., Lu, M.Y., Li, C.S., and Cheng, S.S. (2023). The Influence of Menu and Service Innovation on Consumers' Perceived Value and Purchase Intentions: A case study for banquet halls in five-star hotels. 2023 Annual ICHRIE Summer Conference, July, 19-21, 2023, Phoenix, U.S.A.
- Ko, W.H., Wang, H.L., and Lu, M.Y. (2023). Evaluation of the Importance of Sustainable Culinary Creativity Indicators. 2023 APTA 2023 Asia Pacific Tourism Association Conference. July, 5-7, 2023, Chiang Mai, Thailand.
- Ko, W.H., Ko, Y.H., and Lu, M.U. (2023). Exploring the impact of culinary sustainability intervention for hospitality students. 2023 APTA 2023 Asia Pacific Tourism Association Conference. July, 5-7, 2023, Chiang Mai, Thailand.
- Lu, M.Y., Lin, C.J., and Ko, W.H. (2023). Sustainability culinary competency for hospitality students. 2023 APTA 2023 Asia Pacific Tourism Association Conference. July, 5-7, 2023, Chiang Mai, Thailand.
- Chen, F.R., Lu, M.Y., Ko, W.H., and Liu, C.H. (2023). The impact of employee service quality on innovation performance In the airline industry under Covid-19. 2023 APTA 2023 Asia Pacific Tourism Association Conference. July, 5-7, 2023, Chiang Mai, Thailand.
- 柯文華、王心伶 (2023)。利用修正式德菲法發展永續廚藝創意指標。2023 迎接新常態：觀光餐旅永續與創新學術研討會，Jun. 10, 2023，台北、台灣，輔仁大學。
- Ko, W.H., Fang, C.M., & Chiang, Y.C. (2023). Importance-Performance Analysis of Consumers' Choice Towards Fine Dining Restaurants. 28th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. 06 - 07 Jan 2023, Orange County, LA, USA
- 柯文華、洪宜伶(2022)。食物製備中避免食物浪費觀察行為量表建構。2022 後疫情時代餐旅觀光產業之挑戰與創新學術研討會，Jun. 11, 2022，台北、台灣，輔仁大學。

- 譚鈞、柯文華、柯詠馨(2021)。餐飲業主管對企業社會責任之觀點。2021 餐旅、觀光、休閒產業發展與管理學術研討會，May, 29, 2021，台北、台灣、輔仁大學。
- 柯文華、呂旻諺、洪宜伶(2021)。由避免食物浪費探討廚藝人食物製備行為。2021餐旅、觀光、休閒產業發展與管理學術研討會，May, 29, 2021，台北、台灣、輔仁大學。
- 劉淑珊、柯文華、柯詠馨(2021)。消費者特性對網購自製烘焙產品偏好之研究。2021餐旅、觀光、休閒產業發展與管理學術研討會，May, 29, 2021，台北、台灣、輔仁大學。
- 劉淑珊、柯文華、柯詠馨(2021)。網購烘焙產品之屬性、知覺價值及消費者行為之研究。2021 後疫情 5G 人工智慧世代下觀光餐旅與海洋休憩發展國際學術研討會，May, 7, 2021，高雄、台灣、高雄展覽館。
- 柯文華、呂旻諺(2020)。由剩食觀點探討廚師之廚藝專業職能之指標。2020 餐旅觀光行銷與產業創新研討會，June, 13, 2020，台北、台灣、輔仁大學。
- Ko, W.H. and Lu, M.Y. (2019). The perception of surplus-foods for consumers in Taiwan. 2019 APacCHRIE & EuroCHRIE Joint Conference, May22-25, Hong Kong.
- Ko, W.H. and Chu, L.H. (2019). Influence of food safety and hygiene involvement in the important factors of external food selection and purchase intention. 2019 APacCHRIE & EuroCHRIE Joint Conference, May22-25, Hong Kong.
- Ko, W.H. and Li, H.Y. (2019). Construction of food safety and hygiene indicators for surplus foods. 2019 APacCHRIE & EuroCHRIE Joint Conference, May22-25, Hong Kong.
- Ko, W.H. (2019). The effect of training motivation and self-efficacy on the employability for vocational training. 2019 Asia Pacific Tourism Association (APTA) Annual Conference, July 1-4, 2019, Da Nang, Vietnam.
- Ko, W.H. (2019). Creating a high-quality learning environment for food and beverage department students in a vocational high school. 2019 Asia Pacific Tourism Association (APTA) Annual Conference, July 1-4, 2019, Da Nang, Vietnam.
- 柯文華和劉孟芸(2018)。中餐食品安全衛生觀察行為量表之建立，2018 餐旅觀光教育專業實習之挑戰與創新研討會，June 9, 2018。台北、台灣、輔仁大學。
- Ko, W.H. (2018). The important items of food safety and sanitation for preparation of Chinese cuisines according to expert views, ICHRIE July 25-27, Palm Spring, CA, USA.

專書及專書論文

1. 吳明雄、陳建宏、柯文華，2023，技術創造力傾向量表指導手冊。中國行為科學股份有限公司發行。
2. 張玉欣與柯文華，2021，飲食與生活(第二版)，揚智出版社。
3. Ko, W.H. 2012. A Study of the Relationship between Evaluation of Training Effectiveness and Service Quality in the Chinese Fast Food Chain industry. PP.93-110. In *Tourism Destinations and Tourism Businesses: Issues of Competition and Cooperation*. Athens Institute for Education and Research. Athens: Greece (ISBN: 978-960-9549-83-7)

研究計畫

計畫名稱	計畫內擔任之工作	起迄年月	補助或委託機構
隨「食」隨地學習:廚藝人員廚藝資訊通訊科技(ICT)專業職能、學習與應用之探討	主持人	112.8-115.7	國科會
避免食物浪費由實務做起- 探討剩食廚藝教與學新模式	主持人	110.8-113.7 (三年期)	科技部
廚藝人之剩食知與行-探討廚師應具備剩食廚藝專業職能與行為	主持人	108.8-110.7 (二年期)	科技部
零剩食從安全做起-建立剩食安全品質指標及管理者專業職能培育之研究	主持人	107.8-108.7	科技部
食品安全衛生職能需求、行為模式與評估工具之建立	主持人	105.8-107.7 (二年期)	科技部
重建餐飲製備人員食品安全衛生職能指標	主持人	104.8-105.7	科技部
餐飲研發人才職能、學職轉銜與職涯發展之研究	主持人	103.8-104.7	科技部
由產業觀點探討餐飲新產品研發人員職能指標	主持人	102.8-103.7	科技部
廚藝教師教學品質及產業經驗對學生學習成效之影響	主持人	101.8-102.7	國科會
餐旅系學生餐飲品質認知指標之建構	主持人	100.8-101.7	國科會
由廚藝教師專業素養建立廚藝課程教學品質指標	主持人	99.8-100.7	國科會
新北市餐飲衛生品質提升計畫	共同主持人	100.7-100.11	新北市衛生局
以廚師專業職能探討餐旅系學生效率學習之模式	主持人	98.8-99.7	國科會
休閒產業文化與地方料理資源開發之研究	共同主持人	97.1-97.12	農委會
廚師專業職能項目與量表之建構	主持人	96.8-97.7	國科會
田媽媽農村料理的經營模式	共同主持人	96.1-96.12	農委會

台灣廚師專業能力與訓練方法之評估	主持人	95.8-96.7	國科會
桃園縣縣民對公有零售市場環境改善意向調查研究	協同主持人	95.4-95.6	桃園縣政府
鄉土料理美食與休閒農業通路整合之研究	協同主持人	95.1-95.12	農委會
桃園地區健康餐飲推廣	主持人	93.7-93.12	行政院衛生署

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Professor, Dept. of Restaurant, Hotel and Institutional Management

Director, Ph.D. Program in Nutrition and Food Science

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Education

Ph.D.	Department of Food and Nutrition Sciences , 1995-2003. Fu Jen Catholic University, Taipei, Taiwan.
MS	Department of Food and Nutrition Sciences , 1993-1995. Fu-Jen Catholic University; Taipei, Taiwan
BS	Department of Food and Nutrition Sciences , 1989- 1993. Fu-Jen Catholic University; Taipei, Taiwan

Work and Teaching Experience

08/2023 to Current	Director at Ph.D. Program in Nutrition and Food Science
08/2017 to 07/2023	Chair at Department of Restaurant Hotel and Institutional Management
08/2020 to Current	Professor at Fu Jen Catholic University, New Taipei City, Taiwan
02/2013 to 07/2020	Associate Professor at Fu Jen Catholic University, New Taipei City, Taiwan.
02/2008 to 01/2013	Assistant Professor at Fu Jen Catholic University, New Taipei City, Taiwan.
08/2004 to 01/2008	Assistant Professor at Kainan University, Taiwan
08/2003 to 07/2004	Assistant Professor at Ta-Hwa University of Science and Technology, Taiwan
01/2000 to 07/2003	Manager of Quality, R &D department, Pacific Acme coffee and food Co., Taiwan.

Specialization

-
- ❖ Hospitality education and management
 - ❖ Food quality, food safety and sanitation
 - ❖ Culinary sustainability
 - ❖ Culinary education
 - ❖ Food research and development
-

Professional membership and service

-
- ❖ CHE, American Hotel and Lodging Association
-

- ❖ Member, Council on Hotel, Restaurant, and Institutional Education(I- CHRIE and Apac CHRIE)
- ❖ Member, Chinese Hospitality Education Association
- ❖ Member, Taiwan Association for Food Science and Technology
- ❖ Member, Taiwan Association for Nutrition
- ❖ Member, Chinese HACCP Development Association

RESEARCH PAPER

Journal Refereed Paper

1. Ko, W.H. and Hong, Y.L. (2023). Establishment and Implementation of Behavioral Observation Scale for Avoiding Food Waste for Hospitality students. *International Journal of Sustainability in Higher Education*, DOI: 10.1108/IJSHE-08-2022-0284 (SSCI) (MOST 110-2511-H-030 -001 -MY3)
 2. Ko, W.H. and Lu, M.Y. (2023). A model to establish a zero food waste competence scale for hospitality students. *Journal of Hospitality, Leisure, Sport & Tourism Education*, 32(6), 100422(SSCI) (MOST 110-2511-H-030 -001 -MY3)
 3. Ko, W.H. and Lu, M.Y. (2022). Do Professional Courses Prepare Hospitality Students for Efficient Surplus Food Management? A Self-Evaluation of Professional Competence in Food Waste Prevention. *International Journal of Sustainability in Higher Education*, 23(4).(SSCI) <https://doi.org/10.1108/IJSHE-07-2021-0308>(MOST 110-2511-H-030 -001 -MY3)
 4. Ji, Y.G. and Ko, W.H. (2022). Developing a Catering Quality Scale for University Canteens in China: From the Perspective of Food Safety. *Sustainability*, 14(3), 1281; <https://doi.org/10.3390/su14031281>(SSCI)
 5. Liu, C.H., Gan, B., Ko, W.H. & Teng, C.C. (2022). Comparison of localized and foreign restaurant brands for consumer behavior prediction. *Journal of Retailing and Consumer Services*, <https://doi.org/10.1016/j.jretconser.2021.102868>(SSCI)
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