

97-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	資料處理科教材教法	Serial No. / ID	2712 / TEC0132
Dept.	師資培育中心	School System / Class	大學日間部1年1班
Lecturer	吳為聖	Full or Part-time	專任
Required / Credit	Required / 2	Graduate Class	NO
Time / Place	(一)12 / J215	Language	Chinese

Introduction
<p>This course introduces PCK, teaching aids, and how to design effective teaching methods for food and beverage management subject matters. Learning objectives of this course are as follows: (1) be familiar with educational theories and teaching methods for food and beverage practices; (2) to grasp the essentials of PCK in business education.</p>

Outline
<ol style="list-style-type: none"> 1. The standard for food and beverage management curriculums 2. Basic principles of learner-centered PCK 3. Analysis of teaching materials for food and beverage management subjects 4. Vocational student ' s learning styles and teacher ' s role 5. Teaching methods and techniques for professional food and beverage management subjects 6. Lesson plan design 7. Multimedia production 8. Teaching Demonstration 9. Observation and reflection

Prerequisite
<p>Professional background on vocational food and beverage management subject matters is prerequisites.</p>