

98-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	餐飲管理科教材教法	Serial No. / ID	3045 / TEC0133
Dept.	師資培育中心	School System / Class	大學日間部1年1班
Lecturer	施能仁	Full or Part-time	兼任
Required / Credit	Required / 2	Graduate Class	NO
Time / Place	(一)AB / J402	Language	Chinese

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

Outline
<ol style="list-style-type: none">1. The standard for restaurant management curriculums2. Basic principles of learner-centered PCK3. Analysis of teaching materials for restaurant management subjects4. Vocational student ' s learning styles and teacher ' s role5. Teaching methods and techniques for professional restaurant management subjects6. Lesson plan design7. Multimedia production8. Teaching Demonstration9. Observation and reflection

Prerequisite
Professional background on vocational restaurant management subject matters is prerequisites.