

## 98-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	資料處理科教材教法	Serial No. / ID	3046 / TEC0132
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 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.

### Outline

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

Professional background on vocational food and beverage management subject matters is prerequisites.