# 朝陽科技大學 097學年度第2學期教學大綱
# Teaching Practicum for Food and Beverage Management 餐飲管理科教學實習

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| 當期課號 | 8031 | Course Number | 8031 |
| 授課教師 | 蘇淑慧 | Instructor | Su,Shu Hui |
| 中文課名 | 餐飲管理科教學實習 | Course Name | Teaching Practicum for Food and Beverage Management |
| 開課單位 | 師資培育中心(中教學程)二A | Department | |
| 修習別 | 必修 | Required/Elective | Required |
| 學分數 | 2 | Credits | 2 |
| 課程目標 | 本課程包括：<br>（一）了解教育實習現況及教育實習目的<br>（二）對認知、情意與技能三大領域之教學法有整體性的認知<br>（三）能將各種教學法應用於餐飲管理科教學實務上<br>（四）利用教學演試的觀摩與討論對教學實務建立更深刻的體驗 | Objectives | The course includes: 1. Basic idea of practicum understanding. 2. All kinds of teaching theory and skill. 3. The whole concept of teaching design, skill and evaluation 4. Apply teaching design, skill and evaluation into practice. 5. Use teaching simulation and discussion to harden the experience. |
| 教材 | 教師自編講義與教材。 | Teaching Materials | |
| 成績評量方式 | 上課表現30%<br>教學參觀10%<br>分科教學演示20%<br>教學見習20%<br>歷程檔案20% | Grading | classroom performace 30%<br>Teaching enviroment visiting 10%<br>Teaching practicum 20%<br>Teaching inspect 20%<br>portfolio assessment 30% |
| 教師網頁 | _ | | |
| 教學內容 | 一、高中職暫行課程綱要簡介。<br>二、教學參觀與教學實習環境認識介紹。<br>三、教師甄選面試與口試介紹。<br>四、教學演示。<br>五、實地教學實習。 | Syllabus | 1.To understand the new curriculmn.<br>2.To introduce the enviroment of teaching.<br>3.To practice teachers'exam.<br>4.Micro-teaching.<br>5.Teaching practicum . |

尊重智慧財產權，請勿非法影印。