中臺科技大學通識教育微學分課程簡介

Course Syllabus

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| 開課學期 | 107-1 | 部別 | 日間部  |
| 開課系科 | 通識教育中心 | 學制 | 大學部（二技、四技） |
| 課程名稱 | 在地食農 | 授課教師 | 劉伯康 |
| 課程類別 | □學理基礎 □應用實作■跨領域探索□其他：＿＿＿＿＿＿＿＿ | 授課方式（可複選） | ■授課□演講■參訪□工作坊□遠距教學■實作研習營□其他：＿＿＿＿＿＿＿ |
| 學分數 | 0.4 | 授課時間 | ■週五上午1-4節，7.8週□週三下午5-8節， |
| 科目代碼 |  | 請益時間 | 星期三3-4節 或星期四3-4節 |
| 開課代號 |  | 聯絡方式（電子信箱或手機號碼） | bokangl@gmail.com0939471517 |
| 課程描述Course Description |
| 帶領同學到中部農園(例如: 太平采蜂林或新社地區的農場)，認識及體驗當季食材及在地特色，觀察食品產業鏈問題衍生探討食品安全、食物旅程、碳足跡及環境的概念，建立現代公民應該有的認知與涵養。 |
| 課程目標Course Objectives |
| 針對規劃食材產地交流，藉此鼓勵大學生串聯跨領域之食品、餐飲…等，以食農教育、農業環境探索、當季在地食材，透過不同角度，累積學生對於解決食品產業鏈問題，探討食物旅程、碳足跡及跡及環境的概念。課程希望透過分組，藉由觀察與體驗食品安全的問題後，能夠找到正確思維方向並且未來落實到未來自己飲食生活當中 |
| 授課進度Course Schedule |
| 1. 第一週 農場體驗與授課(真實體驗觀察農場) 4小時。
2. 第二週 食品安全課堂授課及分享(觀察問題、解決問題、實地教學獲得什麼) 4小時。
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| 教學方式Teaching Method |
| 本課程第一周會先進行實地體驗 在體驗過程中，觀察並發掘問題外，傳授食品安全的正確知識後；第二周的課程除了進行深入講授外 並請同學根據幾個主題進行分享或者提出解決之道。預計參訪台中市太平區采蜂林(此園為食科系畢業系友經營)或者新社地區的農場 |
| 學習評量方式與配分Evaluation Methods & Ratio |
| 請勾選合適項目，單項、多項皆可，各項合計100%□隨堂作業 \_\_\_\_\_\_ % ■上課參與度 \_\_\_30\_\_ % ■ 出席 \_\_40\_\_\_% ■口頭報告 \_\_\_30\_\_\_\_ % □其他(請註明) \_\_\_\_\_\_\_\_\_\_ % |
| 教科書(書名、作者、出版社、備註)Textbook (Title, Author, Publisher, Remarks ) |
| 書名Title | 作者Author | 出版社Publisher | 備註Remarks |
| 自編教材 | 劉伯康 |  |  |
| 參考書目(書名、作者、出版社、期刊、備註)Reference Materials (Title, Author, Publisher/Journal, Remarks ) |
| 書名Title | 作者Author | 出版社/期刊Publisher/Journal | 備註Remarks |
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Central Taiwan University of Science and Technology

General Education Micro Credit Course Syllabus

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| Academic Year/Semester | 107-1 | Day/Night School | Day |
| Department | Center for General Education | Program | University department |
| Course Title |  | Instructor |  |
| Course type | □ Theoretical Foundation□Application and Implementation□ Interdisciplinary Learning□ Other：＿＿＿＿＿＿＿＿ | Teaching methods | □ Teaching □ Speech □ Visit □ Workshop□ Distance Learning □ Practical Study Camp□ Other： \_\_\_\_\_\_\_ |
| Credit Hour | 0.4 | Hour(s) | □W5，Section 1-4，7th.8th week□W3，Section 5-8， |
| Course Code |  | Advisory Time | Wed 3-4Thru 3-4 |
| Subject Code |  | Email  | bokangl@gmail.com |
| Course Description |
| The course is a micro education in the issue of food safety. We hope that learners can understand the primary problems in your edible life. The course will discuss the food journey, carbon footprint and environment of your practices and explores |
| Course Objectives |
| The objectives of this course is to practice your dietary life and further to understand the issue of food safety and environmental issues.  |
| Course Schedule |
| Week1 experiencing and practicing in the farmWeek2 lecture and group report |
| Teaching Method |
| Explore, figure out and solve Lecture. Presentation |
| Evaluation Methods & Ratio |
| Attendance 40%Participation 30% Report 30% |
| Textbook (Title, Author, Publisher, Remarks ) |
| Title | Author | Publisher | Remarks |
| lecure |  |  |  |
| Reference Materials (Title, Author, Publisher/Journal, Remarks ) |
| Title | Author | Publisher/Journal | Remarks |
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