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 | 咖啡與生活 | 授課教師 | 林慶弧 |
| 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，3.4週□週三下午5-8節， |
| 科目代碼 |  | 請益時間 |  |
| 開課代號 |  | 聯絡方式（電子信箱或手機號碼） | cafelib2008@gmail.com0926-732800 |
| 課程描述Course Description |
|  咖啡是人類的三大飲料之一，也是世界性的期貨商品之一，但其被利用的歷史並非最長久，反而是最後問世的飲料。咖啡，到底有何魅力可以席捲全世界，不分種族與飲食文化的差異，都被其征服呢？本門課程從咖啡的發現、利用、改良、傳播，到咖啡館的形成，以及咖啡館與社會的關係，進行講解。第二週學習認識咖啡豆的種類，沖煮咖啡的類型，最後學習如何以簡單的方法沖煮出一杯香醇濃郁的好喝咖啡。 |
| 課程目標Course Objectives |
| 1. 認識咖啡豆的由來
2. 了解咖啡的歷史與典故
3. 探討咖啡館與社會的關係
4. 分辨沖煮咖啡的方式
5. 學習如何沖煮好喝咖啡
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| 授課進度Course Schedule |
|  第一週 認識咖啡豆的種類與烘焙、咖啡的歷史與典故、咖啡館與社會的關係 第二週 認識沖煮咖啡的方法，並實際操作演練 |
| 教學方式Teaching Method |
|  第一週上課以演講的方式進行，配合大量圖片來了解咖啡豆、咖啡與咖啡館的歷史，讓學生先建立基本的觀念，了解咖啡豆的種類與烘焙、咖啡的歷史與典故、咖啡館與社會的關係。第二週由老師親自示範沖煮咖啡的器材，認識沖煮咖啡的原理，並讓學生親授操作演練，達到生活美學的衍生，懂得品味生活。 |
| 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 \_\_40\_\_ % █ 出席 \_\_40\_\_\_% □口頭報告 \_\_\_\_\_\_\_\_\_ % █其他(請註明) \_\_\_演練20\_\_\_\_\_\_\_ % |
| 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 |
| 飲食文化與鑑賞 | 林慶弧 | 新文京出版社 |  |
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| 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 | Coffee and life | Instructor | Lin, Ching-Hu |
| 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 1-4，3rd.4th week□W3，Section 5-8， |
| Course Code |  | Advisory Time |  |
| Subject Code |  | Email  | cafelib2008@gmail.com0926-732800 |
| Course Description |
| This course covers the discovery, use, improvement, dissemination of coffee, the formation of cafes, and the relationship between cafes and society. |
| Course Objectives |
| 1. Know the origin of coffee beans2. Learn about coffee history and allusions3. Explore the relationship between cafes and society4. Identify how to brewed coffee5. Learn how to brewed coffee |
| Course Schedule |
| Week 1 Meet the types of coffee beans and the history of baking, coffee, stories, cafes and societyWeek 2 Recognize the method of brewing coffee and practical exercise |
| Teaching Method |
| In the first week of class, the lecture was conducted in conjunction with a large number of pictures to understand the history of coffee beans, coffee and cafes. Students were asked to establish basic concepts, understand the types of coffee beans and the history of roasting, coffee, allusions, cafes and Social relations. In the second week, the teacher personally demonstrated the coffee brewing equipment, learned the principle of brewing coffee, and allowed the students to personally teach the operation drills to achieve the aesthetics of life and understand the taste of life. |
| Evaluation Methods & Ratio |
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| Textbook (Title, Author, Publisher, Remarks ) |
| Title | Author | Publisher | Remarks |
|  |  |  |  |
| Reference Materials (Title, Author, Publisher/Journal, Remarks ) |
| Title | Author | Publisher/Journal | Remarks |
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