

中臺科技大學通識教育微學分課程簡介

Course Syllabus

開課學期	109-1	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	<input type="checkbox"/> 學理基礎 <input checked="" type="checkbox"/> 應用實作 <input type="checkbox"/> 跨領域探索 <input type="checkbox"/> 其他：_____	授課方式 (可複選)	<input type="checkbox"/> 授課 <input checked="" type="checkbox"/> 演講 <input type="checkbox"/> 參訪 <input checked="" type="checkbox"/> 工作坊 <input type="checkbox"/> 遠距教學 <input type="checkbox"/> 實作研習營 <input type="checkbox"/> 其他：_____
學分數	0.4	授課時間	<input checked="" type="checkbox"/> 週五上午 1-4 節, 3.4 週 <input type="checkbox"/> 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.com 0926-732800

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

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	

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

Central Taiwan University of Science and Technology

General Education Micro Credit Course Syllabus

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	<input type="checkbox"/> Theoretical Foundation <input type="checkbox"/> Application and Implementation <input type="checkbox"/> Interdisciplinary Learning <input type="checkbox"/> Other : _____	Teaching methods	<input type="checkbox"/> Teaching <input checked="" type="checkbox"/> Speech <input type="checkbox"/> Visit <input checked="" type="checkbox"/> Workshop <input type="checkbox"/> Distance Learning <input type="checkbox"/> Practical Study Camp <input type="checkbox"/> Other : _____
Credit Hour	0.4	Hour(s)	<input type="checkbox"/> W5 , Section 1-4 , 3rd.4th week <input type="checkbox"/> W3 , Section 5-8 ,
Course Code		Advisory Time	
Subject Code		Email	cafelib2008@gmail.com 0926-732800
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 beans 2. Learn about coffee history and allusions 3. Explore the relationship between cafes and society 4. Identify how to brewed coffee 5. Learn how to brewed coffee			
Course Schedule			
Week 1 Meet the types of coffee beans and the history of baking, coffee, stories, cafes and society			
Week 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			
Textbook (Title, Author, Publisher, Remarks)			
Title	Author	Publisher	Remarks

Reference Materials (Title, Author, Publisher/Journal, Remarks)			
Title	Author	Publisher/ Journal	Remarks