

## 雙語課程教案設計

### The Design of Bilingual Lesson Plan

<b>學校名稱</b> School	彰化縣立福興國中	<b>課程名稱</b> Course	Food selection and preserve
<b>單元名稱</b> Unit	Fresh food only!	<b>學科領域</b> Domain/ Subject	綜合活動-家政
<b>教材來源</b> Teaching Material	翰林七上、七下 自編	<b>教案設計者</b> Designer	黃棋芸
<b>實施年級</b> Grade	7th	<b>本單元共 <u>3</u> 節</b> The Total Number of Sessions in this Unit	
<b>教學設計理念</b> Rationale for Instructional Design	to know the principle of food selection and food preservation 第一節: Distinguishing Food Quality 第二節: Food Preservation 第三節: Preserve Freshness in Food and Cook with Fresh Food		
<b>學科核心素養</b> 對應內容 Contents Corresponding to the Domain/Subject Core Competences	<b>總綱</b> General Guidelines	A3-規劃執行與創新應變 C2-人際關係與團隊合作	
	<b>領綱</b> Domain/Subject Guidelines	綜-J-C2 運用合宜的人際互動技巧，良好的人際關係，發揮正向影響力，培養利他與合群的態度，提升團隊效能，達成共同目標。	
	<b>校本素養指標</b> School-based Competences	無	
<b>學科學習重點</b> Learning Focus	<b>學習表現</b> Learning Performance	綜合 2b-IV-1 參與各項團體活動，與他人有效溝通與合作，並負責完成分內工作。	
	<b>學習內容</b> Learning Contents	家政 Ab-IV-1 食物的選購、保存與有效運用。	
<b>學生準備度</b> Students' Readiness	學科準備度 Readiness of Domain/Subject 1.瞭解食物金字塔的概念與健康飲食。		

	<p>英語準備度 Readiness of English</p> <p>Vocabulary students already learned: food / shopping / rules / refrigerator / in / on / top / out / noodles</p> <p>Sentence patterns: Put <u>N.</u> in / on <u>(place)</u> . (Imperative sentences)</p> <p>T: How is your food taste? S: It tastes _____</p> <p>T: What will you cook? S: We will cook _____</p>			
<b>單元學習目標</b> <b>Learning Objectives</b>	<p>1. 新鮮食物的選擇與分辨。</p> <p>2. 食材的保存與保鮮。</p>			
<b>中／英文</b> <b>使用時機</b> <b>Timing for Using Chinese/ English</b> <small>※請填寫清楚何時、何處使用中/英文。</small> <small>Please describe in detail when and where you use Chinese/English.</small>	<b>教師 Teacher</b>		<b>學生 Students</b>	
	<p>When :</p> <p>1. questioning or referring to the main aim</p> <p>3. contexts where students can practice</p> <p>4. final review of the whole concept</p> <p>Where :</p> <p>PPT、videos、worksheet</p>		<p>When :</p> <p>1. answering questions</p> <p>2. repeating what the teacher instructs</p> <p>Where :</p> <p>1. during the course</p> <p>2. doing the worksheets</p>	
<b>教學方法</b> <b>Teaching Methods</b>	講授、實作、課堂討論、課堂發表			
<b>教學策略</b> <b>Teaching Strategies</b>	<p>1. 從舊經驗引導新學習、2.講解、3.輔導實作練習 4.合作學習 5.與生活作結合</p> <p>2. 任務導向課程設計，影片學習（認知、動作技能及情意態度）、合作學習法（認知、動作技能及情意態度）、體驗省思（動作技能及情意態度）、實踐活動（認知、動作技能及情意態度）</p>			
<b>教學資源及輔助器材</b> <b>Teaching Resources and Aids</b>	課堂 PPT、單槍、平板、Jamboard、Kahoot、			
<b>評量方法</b> <b>Assessment Methods</b>	課堂回答、小組討論、小組學習單			
<b>評量規準</b> <b>Rubrics</b>	A	B	C	D
	理解分辨新鮮食材與保存，並省思日常的食材使用習慣。	明白如何分辨新鮮食材與保存，了解原理並知道如何實踐。	明白如何分辨新鮮食材與保存，並了解原理。	明白如何分辨新鮮食材與保存
<b>議題融入</b>				

Issues Integrated		
教學流程 Teaching Procedures		
第一節	學習單 (jamboard)	時間 Time
	<p data-bbox="448 327 1203 405" style="text-align: center;"> <a href="https://jamboard.google.com/d/1h19GYby8z_FakNCpUy-S_B0Zh7YQI6zVtgY_HNCS4/edit?usp=sharing">https://jamboard.google.com/d/1h19GYby8z_FakNCpUy-S_B0Zh7YQI6zVtgY_HNCS4/edit?usp=sharing</a> </p> <p data-bbox="635 506 1018 544" style="text-align: center;"><b>準備階段 Preparation stage</b></p> <ol data-bbox="248 568 1216 745" style="list-style-type: none"> <li><b>Review</b> –healthy food and food miles.</li> <li><b>Today’s lesson</b>–to learn how to choose fresh food</li> <li><b>Question: Where do you (or your family) go for food shopping?</b> Students who answer in English will get 2 points. (1 point+ in Chinese)</li> </ol> <p data-bbox="628 801 1024 840" style="text-align: center;"><b>發展階段 Development stage</b></p> <ol data-bbox="260 898 1369 1585" style="list-style-type: none"> <li><b>Distinguishing food quality --- freshness or staleness</b> (use jamboard)</li> <li><b>句型練習-which one is fresher, A or B?</b> <ol data-bbox="309 987 1369 1496" style="list-style-type: none"> <li>A. <b>Eggs</b> – Teacher shows several pictures of foods. Students distinguish the fresh ones and discard (throw away) the bad ones on jamboard. Then teacher will explain why. *air cell would become bigger and bigger day by day.</li> <li>B. <b>Rice</b>-teacher asks how it looks if it’s not fresh.</li> <li>C. <b>Seafood</b>-students use jamboard to point from which part they can tell it is not fresh. *The scales must be firmly attached on the skin. *Eyes should be clear. *The flesh should be elastic and not smell bad. *Interior gills should be moist and bright red.</li> <li>D. <b>Meat</b>- the color of fresh meat should be bright red</li> <li>E. <b>Vegetables</b>-</li> <li>F. <b>Fruits</b></li> </ol> </li> <li>Tips to distinguish fresh food.</li> </ol> <p data-bbox="651 1641 1002 1680" style="text-align: center;"><b>總結階段 Summary stage</b></p> <ol data-bbox="260 1688 1315 1760" style="list-style-type: none"> <li><b>Brainstorming – What other concerns do you have when buying food? (3 advice each group)</b></li> </ol> <p data-bbox="603 1816 1082 1854" style="text-align: center;"><b>第一節結束 End of the first session</b></p>	<p data-bbox="1422 376 1485 450">10 mins</p> <p data-bbox="1422 898 1485 972">30 mins</p> <p data-bbox="1422 1666 1485 1740">5 mins</p>
第二節	<p data-bbox="695 1868 957 1906" style="text-align: center;">學習單 (jamboard)</p> <p data-bbox="458 1928 1192 2007" style="text-align: center;"> <a href="https://jamboard.google.com/d/1x1hBDddohICltz-wMu-7wvHyYYV3bZXXc3NvgY69gWE/edit?usp=sharing">https://jamboard.google.com/d/1x1hBDddohICltz-wMu-7wvHyYYV3bZXXc3NvgY69gWE/edit?usp=sharing</a> </p>	

	<p style="text-align: center;"><b>準備階段 Preparation stage</b></p> <p>1. <b>Review</b> - Food Selection</p> <p>2. Below are some common problems for food shopping. Talk to your partners about how to avoid them.  購物很有趣，不小心拿太多。-Well plan  找不到之前買的東西。-Store at the same place  忘記之前買了那些食物，又重複買。-Check it every week</p> <p style="text-align: center;"><b>發展階段 Development stage</b></p> <p>1. Food preservation.  <b>Sentence pattern:</b> How should we preserve food?</p> <p>2. <b>Rules for food preservation.</b>  *warmer or cooler 保存應該溫暖或低溫?  *dry or wet 保存應該乾燥或潮濕?</p> <p>3. <b>Refrigerator myths (迷思)</b>  <b>Anything in the refrigerator would never expire. Should it be true or false?</b></p> <p>4. <b>Main activity-food preservation practice.</b>  Hacks for food storage.  Put raw food(生食) at the bottom or top?  Which place is cooler, the outer or inner?  First in first out principle</p> <p>5. learning how to preserve food properly by matching items (food) with correct options (use jamboard)</p>	<p>10 mins</p> <p>15 mins</p> <p>15 mins</p>
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## Put these foods in a proper place.



Sentence practice 句型練習

Put \_(food)\_ in the \_freezer\_. \_\_\_\_

Put \_(food)\_ by the \_door\_ \_\_\_\_

Put \_(food)\_ at the \_top of fridge\_. \_\_\_\_

Put \_(food)\_ at the \_bottom of fridge\_. \_\_\_\_

Put \_(food)\_ at the \_top of fridge\_. \_\_\_\_

Put \_(food)\_ in the \_drawer\_. \_\_\_\_

Put\_(food)\_ on the shelf. \_\_\_\_

### 總結階段 Summary stage

1. Food decision – next week, students will bring some food to cook.  
A. noodles. B. meat. C. eggs. D. vegetables.
2. 規劃如何保存這些食物。下禮拜老師會驗收。
3. Next week, each group needs to bring some foods and put them into proper place in the refrigerator. (teacher will evaluate the work)

### 第二節結束 End of the first session

第三節 事前準備-food selection and preservation

The ingredients every group needs.

### 準備階段 Preparation stage

1. Check the ingredients.
2. T: What will you cook today?  
S: We will cook...(句型練習)

5  
mins

	<p style="text-align: center;"><b>發展階段 Development stage</b></p> <p>3. <b>Noodles cooking (實作練習)</b></p> <p><b>1<sup>st</sup> : wash the ingredients and boil water</b></p> <p><b>2<sup>nd</sup> : put into the ingredients</b></p> <p><b>3<sup>rd</sup>: enjoy yummy food!</b></p> <p style="text-align: center;"><b>總結階段 Summary stage</b></p> <p>4. <b>How does your food taste?</b></p> <p><b>It tastes ...(句型練習)</b></p> <p style="text-align: center;"><b>第三節結束 End of the first session</b></p>	
<p><b>參考資料</b></p> <p><b>References</b></p>	<p><a href="https://www.epochtimes.com/b5/20/2/14/n11869661.htm">https://www.epochtimes.com/b5/20/2/14/n11869661.htm</a></p>	