

新北市109年度教師跨領域全英語授課教案設計

(參考範例-課程實施後)

設計者 / 服務學校	郭珠蘭、廖季瑄、蘇亞琍 / 坪林國小	
教案名稱	I Know Tea Very Well	
教學年級：國小 <u>六</u> 年級	課程上使用之英語比例： 100 % (本比例係指教師以英語授課之時間佔總授課	
學生人數： <u>11</u> 人	教學總節數：3 節	公開授課內容為第 2 節
公開授課之時間： 109 年 11 月 17 日 13:20時分至14時00分	公開授課之地點： 新北市坪林區坪林國小 茶藝教室	公開授課之教師： 姓名：郭珠蘭 服務學校：坪林國小

核 心 素 養	總 綱	A2系統思考與解決問題 B3藝術涵養與美感素養 C3多元文化與國際理解
	領 綱	綜合領域 綜-E-A2 探索學習方法，培養思考能力與自律負責的態度，並透過體驗與實踐解決日常生活問題。 綜-E-B3 覺察生活美感的多樣性，培養生活環境中的美感體驗，增進生活的豐富性與創意表現。 綜-E-C3 體驗與欣賞在地文化，尊重關懷不同族群，理解並包容文化的多元性。 英語領域 英-E-A2 具備理解簡易英語文訊息的能力，能運用基本邏輯思考策略提升學習效能。 英-E-C3 認識國內外主要節慶習俗及風土民情

學 習 重 點	學習表現	<p>綜合領域</p> <p>1b-III-1 規劃與執行學習計畫，培養自律與負責的態度。</p> <p>2b-III-1 參與各項活動，適切表現自己在團體中的角色，協同合作達成共同目標。</p> <p>2d-III-2 體察、分享並欣賞生活中美感與創意的多樣性表現。</p> <p>英語領域</p> <p>◎ 1- III-6 能聽懂課堂中所學的字詞。</p> <p>◎ 2- III-6 能使用簡易的日常生活用語</p> <p>◎ 3- III-6 能看懂課堂中所學的簡易短文之主要內容</p> <p>◎ 4- III-4 能依圖畫、圖示填寫簡單字詞</p> <p>◎ 5-III-9 能運用所學的字母拼讀規則讀出英文字詞。</p> <p>6-III-6 在生活中接觸英語時，樂於探究其意涵並嘗試使用</p> <p>7-III-3 在生活中能把握機會，勇於嘗試使用英語。</p> <p>◎ 8-III-2 能了解課堂中所介紹的國內主要節慶習俗。</p> <p>9-III-2 能將事件依故事的發展加以排序。</p>
	學習內容	<p>綜合領域</p> <p>Ab-III-1 學習計畫的規劃與執行。</p> <p>Bb-III-3 團隊合作的技巧。</p> <p>Bd-III-2 正向面對生活美感與創意的多樣性表現。</p> <p>英語領域</p>

		<p>◎Ab-III-5 所學的字母拼 讀規則 (含看 字讀音、聽音 拼字)。</p> <p>◎Ac-III-3 簡易的生活用語。</p> <p>◎C-III-2 國內外主要節慶習俗。</p> <p>◎D-III-3 依綜合資訊作簡易猜測</p>
<p>具體學習目標</p>		<p>綜合領域</p> <ol style="list-style-type: none"> 1. 讓學生認識家鄉茶文化的製程。 2. 藉由茶藝課程的學習，提升學生欣賞茶文化的美感並將美融入自己的舉手投足間。 3. 藉由感官的學習，讓學生對泡茶和品茗，有更深刻的欣賞與感受。 4. 讓學習與生活結合，進而能幫家人和外國人溝通，發展更廣闊的國際視野。 <p>英語領域</p> <ol style="list-style-type: none"> 1. 藉由課程的學習與練習，讓學生們從小就能對家鄉茶文化--製茶與泡茶的英語琅琅上口。 2. 能認讀並理解茶製程的單字: 採茶 tea plucking / 萎凋 withering / 發酵 fermenting / 炒菁 fixation / 揉捻 rolling / 乾燥 drying / 烘烤 roasting 3. 能運用所學的茶具單字一邊介紹泡茶流程，一邊泡出一壺好茶。 <p>茶具單字:</p>

	<p>茶具 Tea ware / 煮水壺 Kettle</p> <p>壺承 Tea pot plate / 茶壺 Tea pot / 茶杯 Tea cup</p> <p>茶匙 Tea spoon / 茶則 Scoop / 茶海 Tea pitcher</p> <p>潔方 Cleaning cloth / 茶巾 Tea towel</p> <p>水方 Water vessel / 花器 Vase / 茶葉 Tea leaves</p> <p>泡茶流程:</p> <p>Step 1: 溫壺 Warm the tea pot</p> <p>Step 2: 備茶 Prepare the tea leaves</p> <p>Step 3: 第一道茶 First infusion / 時間 Time</p> <p>Step 4: 溫杯 Warm the teacups</p> <p>Step 5: 倒茶 Pour the tea / 備杯 Prepare tea cups</p> <p>Step 6: 分茶和奉茶 Serve the tea</p> <p>Step 7: 品茗 Taste the tea</p> <p>4. 能運用感官說出自己是用那些感官來泡茶和品茗。</p> <p>I use my hands to touch tea leaves. /to brew tea</p> <p>I use my nose to smell the tea.</p> <p>I use my mouth to taste the tea.</p> <p>I use my eyes to see the color of tea.</p> <p>I use my ears to hear the music of tea ceremony.</p>
<p>與其他領域/科目/議題的連結</p>	<p>綜合活動/家鄉文化的探索與學習</p>
<p>教學資源/ 設備需求</p>	<p>PPT/Projector/Worksheet</p> <p>Tea leaves / Tea ware</p>

<p>repeat the following steps of tea processing.</p> <p>4. As repeat to “Rolling” --- Give every group one sieve with some fresh tea leaves on it.</p> <p>5. It’s time to roll.</p> <p>6. After crazy rolling--- take back the sieves.</p> <p>【Wrap Up】</p> <p>1. Let Ss see the worksheet 1 on the screen.</p> <p>2. Review the tea processing and induce Ss know how to finish the worksheet 1.</p>	<p>5 mins</p>	<p>* It’s time for you to pluck the tea leaves.</p> <p>*This is a sieve. What can we do with a sieve?</p> <p>* We can put the tea leaves on the sieve. Let the tea leaves do the sun bathing— withering.</p> <p>* All right, now I give you some fresh tea leaves.</p> <p>* Please spread the tea leaves around the sieve.</p> <p>*Now we take the sieve out to do the withering.</p> <p>*Shhh... Tea leaves are sleeping now. (fermenting)</p> <p>* Count down 10.....3.2.1.</p> <p>*Ok! Wake up! It’s time to roll.</p> <p>*Everyone can roll the tea leaves by yourself.</p> <p>*Time’s up!</p> <p>* Please give me the sieve and leaves back.</p> <p>-----</p> <p>*Do you think the tea is ready to brew?</p> <p>Not yet, right?</p> <p>We still need some steps.</p> <p>*Look at the worksheet.</p> <p>We’ve finished tea plucking, withering, fermenting and rolling.</p> <p>And, how many steps we didn’t try?</p>
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				<p>Good, we still need two more steps :drying and roasting.</p> <p>*Is it easy to make tea?</p> <p>*When we drink tea next time, we can think about all the efforts from the tea farmers.</p> <p>*Please copy the new words on your worksheet 1. And don't forget to draw the arrow to every processing.</p> <p>* It's time to take a break. Thank you, everyone. See you, next time.</p>
第二節	<p>【Warm up】</p> <p>1.Greetings and divide Ss into 4 groups.</p> <p>2.Review Tea processing. plucking, withering, fermenting, fixation, rolling, drying, roasting.</p> <p>3.Let Ss see the tea ware set.</p> <p>4.Ask Ss “Does anyone know what it is?”</p> <p>【Presentation】</p> <p>A. Introduce the utensils of tea brewing; tea ware, kettle, tea pot,tea pot plate, tea cup,tea pitcher, tea scoop, water vessel, tea leaves, vase, cleaning cloth, tea towel</p> <p>B. Introduce the 7 steps of tea brewing</p>	3 mins	<p>PPT 2</p> <p>Soft Music</p> <p>Tea ware set</p> <p>Tea leaves</p> <p>Worksheet 2</p>	<p>*Welcome to Tea Art classroom.</p> <p>*Do you remember the tea processing? What is the first processing?</p> <p>*Great!</p> <p>Now tea leaves are ready! It's time to brew tea.</p> <p>-----</p> <p>* Look at the tea ware set.</p> <p>* Do you know what it is?</p> <p>*Let's see what they are in English.</p> <p>* Do you know how to say it?</p> <p>* Excellent!</p>

	<p>7 Steps of brewing tea.</p> <p>Step 1: Warm the tea pot</p> <p>Step 2: Prepare the tea leaves</p> <p>Step 3: First infusion / Time</p> <p>Step 4: Warm up the teacups</p> <p>Step 5: Pour the tea / Prepare tea cups</p> <p>Step 6: Serve the tea</p> <p>Step 7: Taste the tea</p>	4 mins		<p>-----</p> <p>Now, let's quick preview the steps of tea brewing.</p> <p>-----</p>
	<p>C. Invite 1 student who is not in Tea Art Club, to practice tea brewing step by step in English at the demonstration table.</p>	7 mins		<p>-----</p> <p>*All right! Now, we all know how to brew tea.</p> <p>*Does anyone want to show us how to brew tea?</p> <p>(Choose the one doesn't raise his/her hand.)</p> <p>* Step 1: Warm the tea pot / Pour the boiling water into the tea pot.</p> <p>*Step 2: Prepare tea leaves / Take out some tea leaves onto the tea scoop by using the tea spoon.</p> <p>Step 3: First infusion / Start brewing tea by pouring the boiling water into the tea pot and make sure the tea won't spill all over.</p> <p>Time/ For the first infusion, the brewing time is</p>

	<p>D. Share the tea with every student. And, induce all the students to see, to smell, to taste and to feel the beauty of tea.</p>	<p>3 mins</p>	<p>about 60 seconds. *Let's count.</p> <p>Step 4: Warm the teacups / During the brewing time, we can pour out the water from the tea pitcher into teacups.</p> <p>Step 5: Pour the tea / Remember to pour out the tea into the tea pitcher when the brewing time is up even you are still warming up the teacups.</p> <p>Prepare tea cups/ Pour out the water from teacups into the water vessel.</p> <p>Step 6: Serve the tea/ Distribute the tea evenly into the tea cups.</p> <p>*Encourage the demonstrator to brew second or more tea for every classmate.</p> <p>*Ask one to serve the tea to each one.</p> <p>Step 7: Taste the tea * First, thanks for the student's tea. Teach students how to taste the tea.</p>
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	<p>【Practice】</p> <p>(1) Teacher assign the order of the students, let the first one to practice tea brewing for 2 infusion. And the others are later on.</p> <p>(2) Make sure the students can use English as well as they brew tea.</p> <p>(3) Always remind Ss “Be aware of hot water”.</p> <p>(4) Make sure Ss repeat the steps in English while brewing tea.</p> <p>(5) Ss take turns of brewing. However, time is not enough for every S. Tell Ss, “They will be the first one to brew tea next time.</p>	15 mins	<p>To see, to smell, and then taste.</p> <p>*When drinking the tea, always remember to separate it into three sips.</p> <p>For the first sip, taste the tea with the tip of your tongue, savor the first taste.</p> <p>For the second sip, have the tea circulate in your mouth, allow the warm aroma to fill inside your cheek.</p> <p>For the third sip, drink it up all at once. And to feel what the tea brings to you.</p> <p>*Do you like the tea that your classmate brew?</p> <p>* How is the tea?</p> <p>* How does it smell?</p> <p>* Is the color of tea good?</p> <p>*Can you brew a better tea by yourself?</p> <p>-----</p> <p>*Now, it’s your turn.</p> <p>*Try to brew a wonderful English tea for me!</p> <p>*Remember: it’s boiled water! Be careful of taking every step.</p> <p>* You should tell your friends what you are doing in English.</p>
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<p>【Wrap Up】</p> <p>1. Teacher should notice the time. Make sure to stop Ss as early as you can. (If there are still some students not practicing yet, tell them they will be the first one to brew the Oriental Beauty next class.)</p> <p>2. Review the steps by the worksheet. Let Ss see the worksheet 2 on the screen.</p> <p>3. Review the tea ware and the steps of tea brewing.</p> <p>4. Induce Ss know how to finish the worksheet 2.</p>	3 mins	<p>* Everyone is welcomed to remind which step is missing.</p> <p>* If you forgot how to say it in English, you can check the steps on the screen or ask me for help.</p> <p>*You can smell and taste the tea.</p> <p>-----</p> <p>*I'm sorry, time is not enough for everyone to brew the tea.</p> <p>The one didn't brew the tea today; you will be the first one to brew the tea next time.</p>
<p>【Clean Up】</p> <p>Clean up the tea ware and table.</p>	2 mins	<p>*OK! Time's up! Hands down and look at me!</p> <p>* Do you brew a good tea?</p> <p>Do you like the tea?</p> <p>*Let's review the steps of the tea brewing. Check it out from the worksheet 2.</p> <p>* Remember to finish your worksheet 2 as homework.</p> <p>-----</p> <p>Now, we have to clean up the table and all the tea ware.</p> <p>Thanks for helping. Have a refresh day.</p>

	<p>【Practice】</p> <ol style="list-style-type: none"> 1. It's time to brew tea. 2. Ss that didn't brew the tea last time is the first one to brew tea this time. 3. Always remind Ss "Be aware of hot water". 4. Make sure Ss repeat the steps in English while brewing tea. 	<p>10 mins</p>	<p>demonstration. Please open your eyes, open your nose, and open your ears. But, please close your mouth!</p> <p>* If you are ready, you can start the brewing, dear master!</p> <p>* Great! He /She can remember to warm the tea cups!</p> <p>* Look! every movement is so gentle. This is Tea Art! Not just drinking tea.</p> <p>* Serve tea with your two hands.</p> <p> </p> <p>*Is it good? *Is he/ she a master of tea? *Fabulous!!You are great!</p> <p>-----</p> <p>*It's your turn. Do you remember what he/ she did? *Now you are the master! *Remember: it's boiled water! Be careful of taking every step. * You should tell your friends what you are doing in English. * Everyone is welcomed to remind which step is missing. * If you forgot how to say it in English, you can check the steps on</p>
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				<p>we use our hands to feel the temperature of the tea ware; we use our eyes to see the tea leaves; we use our eyes to see the color of tea; we use our nose to smell the tea leaves and the tea; we use our mouth to taste the tea; we use our ears to hear the beautiful music.</p> <p>**We use our five senses to enjoy the tea brewing! *What a wonderful world! ^^</p> <p>We will review this tea course every semester. I hope everyone of us can enjoy the tea world and the beauty of tea art.</p>
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附錄（學習單或其他教學相關資料）

1. 參考資料: 香香茶業:認識茶葉—茶葉製程

https://blog.xiangtea.com.tw/2018/07/blog-post_28.html

2. PPT 1: Tea wonderland
3. PPT 2: Tea Brewing
4. Worksheet 1-3

PPT 1: Tea wonderland

1. Welcome to The Tea Wonderland

2. Welcome to Pinglin Tea Farm. 茶園

- Today, I will show you the "Tea processing". 製茶程序
- 1. First, Tea plucking
- 2. Second, Withering / Wilting
- 3. Third, Fermentation / Fermenting
- 4. Fourth, Fixation
- 5. Fifth, Rolling
- 6. Sixth, Drying
- 7. Seventh, Roasting

3. 1. Tea plucking

4. 2. Withering / Wilting

Sun withering 日光萎凋 indoor withering 室內萎凋

5. 3. Fermentation / Fermenting

6. 4. Fixation

7. 5. Rolling

8. 6. Drying

7. Roasting

Tea Processing

Please number, draw the arrow (→) and color.

PPT 2: Tea Brewing

1  ★

2  ★

3  ★

4  ★

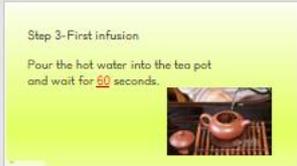
5  ★

6  ★

7  ★

8  ★

9  ★

10  ★

11  ★

12  ★

13  ★

14  ★

15  ★

16  ★

Worksheet 1

Tea Processing Name _____

Please number, draw the arrow () and color.



Tea
↓



Worksheet 1 for practice

Tea Processing

Name _____

Please number, draw the arrow (), trace and color.



7 Steps of Tea Brewing 泡茶 7 步驟

Step 1 - Warm the tea pot 溫壺

A. Boil the water with a kettle. 用水壺燒開水。

B. Warm the tea pot with the hot water. 用熱水溫茶具。

Step 2 - Prepare the tea leaves 備茶

Take some tea leaves onto the tea scoop and put them into the tea pot.

取出適量茶葉於茶則上，並放入茶壺裡。

Step 3 - First infusion 第一道茶

Pour the hot water into the tea pot and wait for 60 seconds.

倒熱水進茶壺並等待 60 秒。

Step 4 - Warm the tea cups 溫杯

Pour the hot water from the tea pitcher into every tea cup.

將茶壺的熱水倒進茶杯裡溫杯。

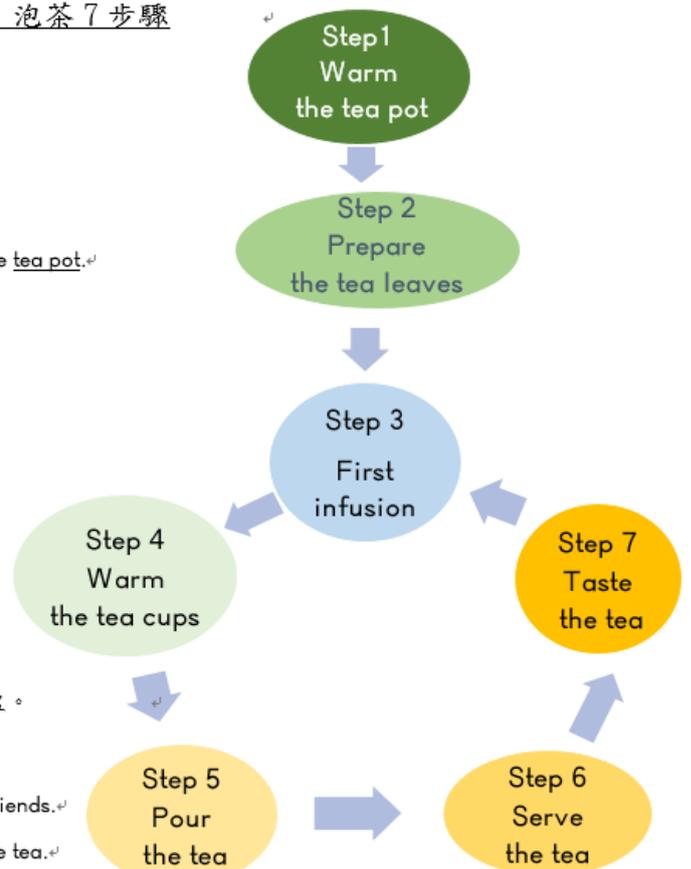
Step 5 - Pour the tea 倒茶

Pour the brewed tea into the tea pitcher. 將泡好的茶倒進茶壺。

Step 6 - Serve the tea 分茶與奉茶

A. Pour the tea into every tea cup. B. Serve the tea to your friends.

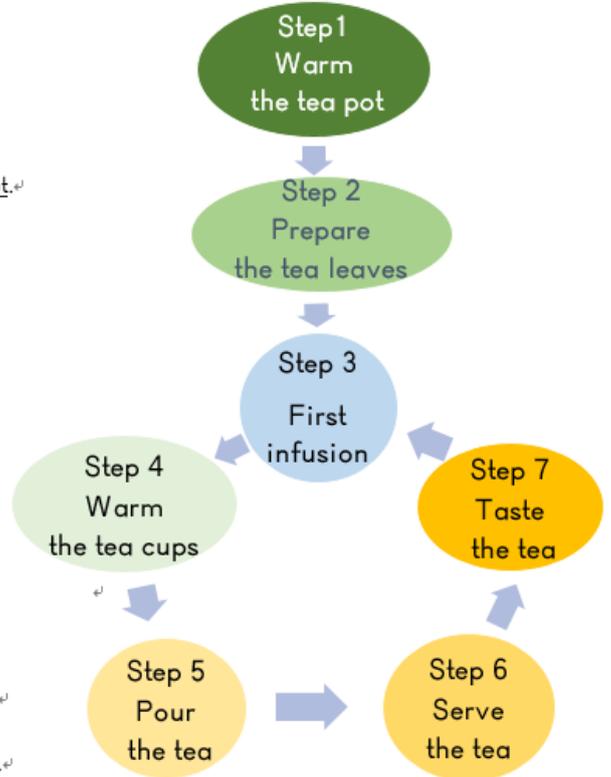
Step 7 - Taste the Tea 品茗 To see, to smell, to taste and Enjoy the tea.



- | Write down the 7 steps of tea brewing.

7 Steps of Tea Brewing 泡茶 7 步驟

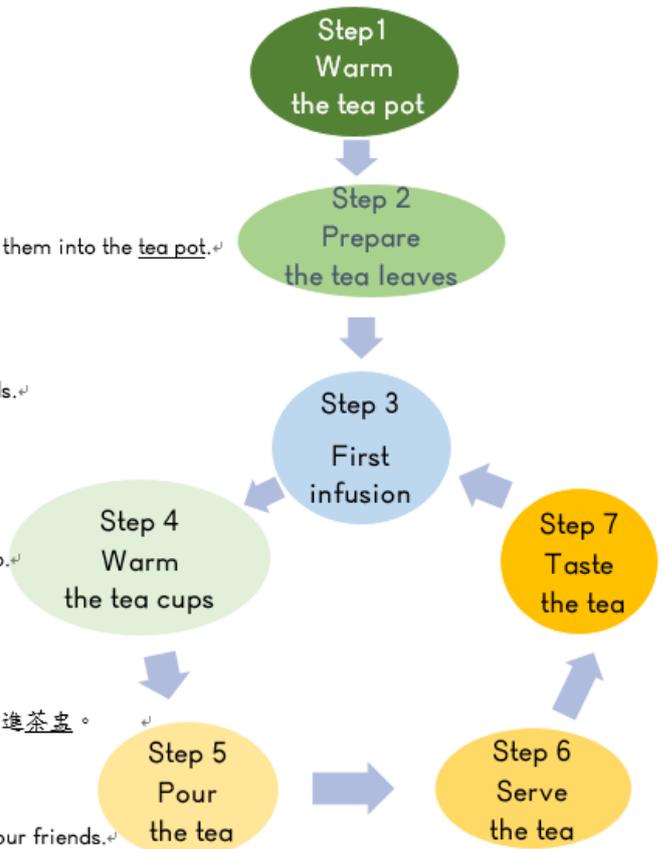
- Step 1** - 溫壺 _____
 A. Boil the water with a kettle. 用水壺燒開水。
 B. Warm the tea pot with the hot water. 用熱水溫茶具。
- Step 2** - 備茶 _____
 Take some tea leaves onto the tea scoop and put them into the tea pot.
 取出適量茶葉於茶則上，並放入茶壺裡。
- Step 3** - 第一道茶 _____
Pour the hot water into the tea pot and wait for 60 seconds.
 倒熱水進茶壺並等待 60 秒。
- Step 4** - 溫杯 _____
 Pour the hot water from the tea pitcher into every tea cup.
 將茶壺的熱水倒進茶杯裡溫杯。
- Step 5** - 倒茶 _____
Pour the brewed tea into the tea pitcher. 將泡好的茶水倒進茶壺。
- Step 6** - 分茶與奉茶 _____
 A. Pour the tea into every tea cup. B. Serve the tea to your friends.
- Step 7** - 品茗 _____ **To see, to smell, to taste** and **Enjoy** the tea.



7 Steps of Tea Brewing 泡茶 7 步驟

Class: _____ Name: _____

- **Step 1** - Warm the _____ 溫壺
 A. _____ the water with a _____. 用水壺燒開水。
 B. Warm the _____ with the hot water. 用熱水溫茶具。
- **Step 2** - Prepare the _____ 備茶
 Take some _____ onto the _____ and put them into the tea pot.
 取出適量茶葉於茶則上，並放入茶壺裡。
- **Step 3** - First infusion 第一道茶
 _____ the hot water into the tea pot and wait for _____ seconds.
 倒熱水進茶壺並等待 60 秒。
- **Step 4** - Warm the _____ 溫杯
 Pour the hot water from the _____ into every tea cup.
 將茶壺的熱水倒進茶杯裡溫杯。
- **Step 5** - _____ the tea 倒茶
 _____ the brewed tea into the _____. 將泡好的茶倒進茶壺。
- **Step 6** - _____ the tea 分茶與奉茶
 A. Pour tea into every _____. B. _____ the tea to your friends.
- **Step 7** - _____ the Tea 品茗 **To see, to smell, to taste** and **Enjoy** the tea.



I use my _____

to see, to hear, to smell, to taste, to touch.

nose

ears

hands

mouth

eyes



see



smell



taste



touch



hear

附件五：

新北市109年度教師跨領域全英語授課

成果紀錄表

教案名稱

【

授課者：郭珠蘭

服務學校：坪林國小

專長領域：英語

公開授課日期：

109年 11 月 17 日

13 時 20 分至 14 時 00 分

公開授課之地點：

新北市坪林區坪林國小

茶藝教室

授課年級及班級：

觀課教師數： _____人

6 年 忠 班 學生共 11 人		(名單詳如簽到表)		
公開授課內容： 教案之第 2 節課程內容		課程上使用之英語比例：100 %		
出席指導之專家/學者	編號	姓名	職稱	服務單位
	1	劉慶剛	教授	台北大學應用外語學系
專家/學者回饋或建議 (條列式可)	<p>回饋</p> <ol style="list-style-type: none"> 1. Teacher doesn't teach English, instead provide an all English environment for students to acquire English naturally. 2. Students feel free to learn how to brew tea. 3. Happy learning environment. 4. Learning from doing. 5. Students' prior knowledge help them comprehensive. 6. Practice makes perfect. <p>建議</p> <ol style="list-style-type: none"> 1. 可運用布條或大字報張貼在教室裡，讓學生可以隨時搜尋到所需要的提示。 2. 7步驟可試著用單一單字，讓學生更易熟記步驟順序 3. 可將步驟打亂，讓學生重組正確的流程，以加深對步驟的熟悉度 4. 提問時，要多給學生思考消化的時間，不要太快給答案。 5. 可以多讓個別學生回答，才能檢視學習的狀況。 6. 小組練習時，PPT 提示的文字可以更大讓學生更易熟悉。 			
活動照片				



Tea set is ready.



Students are excited.



Review the first class of tea processing.



Teach the 7 steps of tea brewing.



One practice for any and all help him to complete the brewing.



Serve the tea for everyone to practice how to taste the tea.



It's everyone's show time.



Wrap up / Review

教學心得與省思 (含成效分析、教學省思、修正建議等)

一、成效分析

1. 學生們喜歡從做中學，雖然身處茶鄉，但多數學生是很少可以被允許在家泡茶的，所以可以獨當一面，泡出自己的茶，他們都很樂在其中。
2. 可以自己泡茶，也可以品嚐到同學們泡的茶，讓學生去體會泡茶的技巧與品茶的方法
3. 透過情境的營造，讓學生們提升對泡茶與品茶的美感體驗。
4. 透過簡化的泡茶步驟、口語化的英語用語，讓學生可以將英語與茶道用語快速內化並運用。
5. 小組成員們彼此互相學習與模仿，反覆學習與練習，泡出一壺好茶，成就感滿分!

二、教學省思

1. 老師提問時，可以多給學生思考的時間，不要太快給答案。
2. 情境的學習應可更廣泛的運用在英語學習裡，讓學生能多活用英語。
3. 可多參加研習，從其他人的經驗裡，獲得更多啟發與修正。

三、修正建議

1. 泡茶步驟的用語，可以試著更簡化，讓學生可以朗朗上口，更加速英語與茶道的內化
2. 提問，除了可以重複學習，也可以檢視個別學習狀況，可以多加靈活運用。
3. 茶課程的進行，還是適合用兩節課來讓學生可以更融入茶道的世界。未來可以事先調好課，讓學生們可以在充裕的時間裡，能靜心的享受與學習茶道的美好。