

作業解答

一、單字練習 (請在中文的□內填寫正確的英文編號)

- | | | | |
|----------------|----|--------------------------|----------|
| 1. stir | 7 | <input type="checkbox"/> | 目的；用途；意圖 |
| 2. mention | 8 | <input type="checkbox"/> | 包括；包含 |
| 3. slice | 1 | <input type="checkbox"/> | 攪拌；攪動；搖動 |
| 4. beverage | 6 | <input type="checkbox"/> | 糖漿；果汁 |
| 5. procedure | 3 | <input type="checkbox"/> | 薄片；切片 |
| 6. syrup | 10 | <input type="checkbox"/> | 配菜；裝飾物 |
| 7. purpose | 9 | <input type="checkbox"/> | 展示；說明；論證 |
| 8. including | 5 | <input type="checkbox"/> | 程序；手續；步驟 |
| 9. demonstrate | 4 | <input type="checkbox"/> | 飲料 |
| 10. garnish | 2 | <input type="checkbox"/> | 提到；說起 |

二、製作流程排序 (請從 1-10 排列先後順序)

- | | |
|--|----|
| _____ Put the black tea bag into the tea maker which is full of hot water. | 4 |
| _____ Put the garnish on the rim of glass, and a straw in the glass. | 10 |
| _____ Fill some hot water with your tea pot from the public area. | 1 |
| _____ Pour the black tea into the cold snow pan. | 6 |
| _____ Stir the tea with the bar spoon. | 8 |
| _____ Washing hands. | 2 |
| _____ Add some sugar syrup into the black tea. | 7 |
| _____ Cut the lemon slice on the lower left area of the table. | 3 |
| _____ Fill the collin glass with ice, and pour the black tea into the glass. | 9 |
| _____ Put some ice and cold water into the snow pan. | 5 |

三、填充式翻譯

1. 今天，我要教你們如何製作冰紅茶。

Today, I'm going to show you _____ _____ make iced black tea.

2. 我們必須準備一些材料及器具，包括了紅茶茶包及糖水。

We have to _____ some ingredients and tools _____ black tea bags and sugar syrup.

3. 上次你提到 garnishes 跟 decorations 的差別。

Last time, you _____ the difference _____ garnishes _____ decorations.

- Answer:**
1. how, to
 2. prepare, including
 3. mentioned, between, and

英語教學教案

單元名稱	Beverage Preparation – Iced Black Tea	教材來源	飲調專業英文
教學日期	月 日	教學時間	100 分鐘
教學年級	二年級	教學設計者	朱巧湊、陳怡秀
教材研究 分析	<p>(1)以飲料調製為主題，配合二年級所學之飲調知識，用對話的方式說明，並配合學生程度，使教材內容實用化、專業化以引起學生學習興趣。</p> <p>(2)飲調人員能藉由此教材熟悉餐飲專業單字，增加實境使用性。</p>		
學生學習經驗 分析	<p>(1)熟知英文字母及發音。</p> <p>(2)具備飲調之基本知識。</p> <p>(3)了解一般飲調人員丙級調製項目。</p>		
教學資源	<p>1.設備：黑板、粉筆、磁鐵。</p> <p>2.教具：抽籤筒、可林杯、吧叉匙、量酒器、雪平鍋、吸管、茶壺。</p> <p>3.場所：利用飲調之專業教室，而教室則必須有模擬的圖片。</p>		
教學目標	單元目標	具體目標（能力指標）	
	<p>【認知】</p> <p>1.能熟記本單元之單字。</p> <p>2.能理解本單元之句型。</p> <p>3.能應用本單元之對話。</p> <p>【情意】</p> <p>1.積極參與教室活動。</p> <p>2.欣賞並學習表現好的同學。</p> <p>3.與同學完成活動，表現自信。</p> <p>【技能】</p> <p>1.能聽說讀寫出本單元的對話。</p> <p>2.能排列出調製冰紅茶的正確流程。</p> <p>3.能實際操作冰紅茶的調製流程。</p>	<p>【聽】</p> <p>1-1.能聽辨課堂中所學習的字彙。</p> <p>1-2.能聽懂簡單的對話句子。</p> <p>1-3.能聽懂飲調相關對話。</p> <p>1-4.能聽懂教師給予的上課內容。</p> <p>【說】</p> <p>2-1.能說出操作中所學習的詞彙。</p> <p>2-2.能以正確的語調說出對話。</p> <p>2-3.能學習用提問、回答和敘述方式對話。</p> <p>【讀】</p> <p>3-1.能完整了解對話的句子。</p> <p>3-2.能將對話的句子以中文翻譯出來。</p> <p>3-3.能用其他的單字或片語替換對話內容。</p> <p>【寫】</p> <p>4-1.能書寫印刷體大小的對話句子。</p> <p>4-2.能臨摹抄寫課文中所學習句子。</p> <p>4-3.能臨摹替換文字，並形成句子。</p>	

教 學 流 程				
教學目標	教 學 活 動	教學資源	時間	形成性評量
	壹、準備活動			
	暖身 / Warm-up & 複習 / Review			
	【暖身】		3'	
	1. 和學生互相問候。			
	2. 詢問飲料調製前置作業的流程。			
	3. 今天以兩人為一組，表現優異者可獲得加分！			
	4. 播放冰紅茶調製過程影片。			
1-1				
2-1	【複習】			
2-2	老師帶領學生複習上週學習單元的單字及對話。	教科書	5'	能說出正確複習字母
3-1				
	貳、發展活動			
	呈現 / Presentation			
1-1	1. 【呈現單字】			
1-2	(1)老師講解並帶著學生朗讀各個單字，使學生了解其意義和發音。	教科書 抽籤筒	15'	能了解句型的意義並配合單字加以運用。
2-1	(2)老師以抽籤方式選取學生，抽問單字，中英文交替問答。			
2-2	(3)以情境方式讓學生了解，並知道飲料調製過程的優先順序。			
3-1				
	2. 【句型應用】	教科書	20'	能了解句型的意義並唸出。
1-1	It's your turn to VR 輪到你(們)做...			
2-1	此句型常用於日常生活，turn 在這裡表示「輪流」的意思，後面加上不定詞。可搭配不同動詞給學生練習，以熟悉此句型。			
1-1	例：It's your turn to make choices。			
2-1	輪到你做決定了。			
	練習 / Practice			
	1. 【對話練習】			
	(1)老師示範讀出每個對話，並加以說明。	教科書	15'	能辨別並唸出老師所指的單字。
	(2)老師讓各組同學練習，互相扮演老師及學生，完成組別可以加分。			

1-1	2. 【比手畫腳—單字搶答】	單字卡 器具圖片	10'	能了解各個單字的意義並唸出其字音。
2-1	學生以每排分組，每隊派出一人比手畫腳，讓隊友猜。猜出後，學生需跑到黑板前搶單字卡，搶到並正確回答者該組加一分。			
1-2				
1-3	活動 Activity			
2-2	【Role play 器具配對】		7'	能判別教師調製手法。
3-1	1. 利用翻牌配對，做九宮格器具配對。			
3-2	2. 讓學生透過不斷翻牌子進行配對。			
	參、綜合活動			
1-1	強化 / Reinforcement			
2-1	【活動單練習】 配合活動單，讓學生複習今日所學單字及飲料調製流程，活動單列為作業成績之一。	活動單	15'	能完成活動單的題目。
	結尾 / Wrap-up		10'	
	1. 將今天所學複習。			
1-1	2. 計算今天每個人所得的分數。			
2-1	3. 交代作業單注意事項及繳交期限。 4. Say “Goodbye” to everyone!			

相關網站:

1. 飲料調製丙級

<http://www.ttvs.cy.edu.tw/student/Exam/%E9%A3%B2%E6%96%99%E8%AA%BF%E8%A3%BD%E4%B8%99%E7%B4%9A/206003%E8%A1%93%E7%A7%91.pdf>

2. 古早味紅茶作法

<http://www.google.com.tw/url?sa=t&rct=j&q=&esrc=s&source=web&cd=4&ved=0CDIQFjAD&url=http%3A%2F%2Fdfs741.pixnet.net%2Fblog%2Fpost%2F141161571-%25E9%2597%259C%25E6%2596%25BC%25E5%258F%25A4%25E6%2597%25A9%25E5%2591%25B3%25E7%25B4%2585%25E8%258C%25B6%25E5%2586%25B0&ei=n1xIVYe3OIfLmAXfuoOQAQ&usg=AFQjCNFoO0-kknHJS4RpPKFcDAepZyUeLQ>

活動單

班級_____ 學號_____ 姓名_____

一、寫出下列片語的中文：

1. cool down _____
2. feel free to _____
3. it's your turn _____
4. first of all _____
5. be full of _____

二、圖文配對：

bar spoon

jigger

tea maker

straw

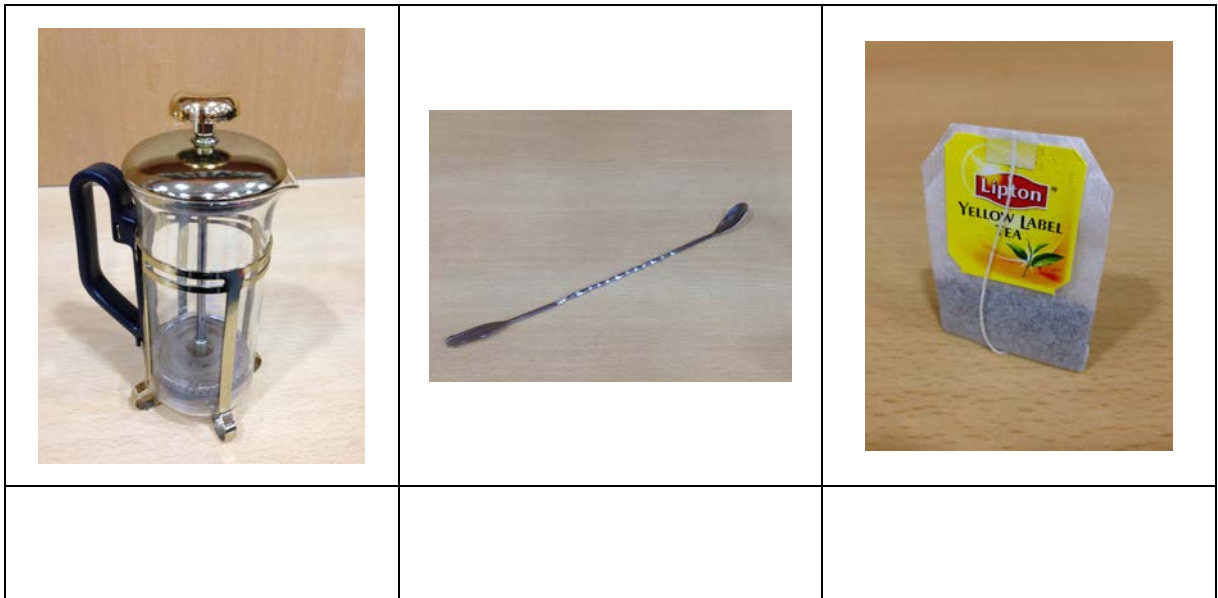
sugar syrup





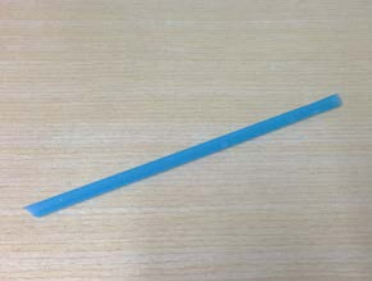

black tea bag

tea pot

collin glass

snow pan



作業單

班級_____ 學號_____ 姓名_____

一、單字練習 (請在中文的□內填寫正確的英文編號)

- | | | |
|----------------|--------------------------|----------|
| 1. stir | <input type="checkbox"/> | 目的；用途；意圖 |
| 2. mention | <input type="checkbox"/> | 包括；包含 |
| 3. slice | <input type="checkbox"/> | 攪拌；攪動；搖動 |
| 4. beverage | <input type="checkbox"/> | 糖漿；果汁 |
| 5. procedure | <input type="checkbox"/> | 薄片；切片 |
| 6. syrup | <input type="checkbox"/> | 配菜；裝飾物 |
| 7. purpose | <input type="checkbox"/> | 展示；說明；論證 |
| 8. including | <input type="checkbox"/> | 程序；手續；步驟 |
| 9. demonstrate | <input type="checkbox"/> | 飲料 |
| 10. garnish | <input type="checkbox"/> | 提到；說起 |

二、製作流程排序 (請從 1-10 排列先後順序)

- _____ Put the black tea bag into the tea maker with hot water.
- _____ Put the garnish on the rim of glass, and a straw in the glass.
- _____ Take some hot water from the public area.
- _____ Pour the black tea into the cold snow pan.
- _____ Stir the tea with the bar spoon.
- _____ Wash hands.
- _____ Add some sugar syrup into the black tea.
- _____ Cut the lemon slice on the lower left.
- _____ Fill the collin glass with ice, and pour the black tea into the glass.
- _____ Put some ice and cold water into the snow pan.

三、填充式翻譯

- 今天，我要教你們如何製作冰紅茶。
Today, I'm going to show you _____ make iced black tea.
- 我們必須準備一些材料及器具，包括了紅茶茶包及糖水。
We have to _____ some ingredients and tools _____ black tea bags and sugar syrup.
- 上次你提到 garnishes 跟 decorations 的差別。
Last time, you _____ the difference _____ garnishes _____ decorations.

Beverage¹ Preparation²—Iced Black Tea 飲料調製—冰紅茶

Conversation Let's Start to Make Iced Black Tea.

開始調製冰紅茶吧！

*In the Beverages Classroom, the teacher is **demonstrating**³ the **procedure**⁴ for making iced black tea.*

Teacher: Today, I'm going to show you how to make iced black tea. After my demonstration, **it's your turn**¹ to practice. If you have any questions, please **feel free to**² ask me.

Student A: (*Raising hands*) What should we prepare first?

Teacher: First, we have to prepare some ingredients and tools **including**⁵ black tea bags, sugar **syrup**⁶, a collin glass, a straw, a bar spoon, a tea maker, a snow pan, a **jigger**⁷, and a tea pot. By the way, we use a **slice**⁸ of lemon as the **garnish**⁹.

Student B: Sounds difficult. What is the bar spoon for?

Teacher: One side of the bar spoon is used to mix drinks, and the other side is used as a fruit fork.

Student B: In the previous class, you **mentioned**¹⁰ the difference between garnishes and decorations. Garnishes are eatable, but decorations aren't. Am I right?

Teacher: Yes. Excellent! Let's start to make iced black tea. Do you still remember the first step?

Students: Washing hands.

Teacher: That's right. But before washing your hands, please fill some hot water with your tea pot from the public area.

(After a while)

Teacher: **First of all**³, you need to cut the lemon slice on the lower left area of the table to make the garnish. And then, put the black tea bag into the tea maker which is full of hot water.

Student C: For how long?

Teacher: About three minutes. Next, put some ice and cold water into the snow pan to **cool** it **down**⁴.

Student D: What's the **purpose**¹¹ of doing so?

Teacher: After you pour the black tea into the cold snow pan, the black tea will become cooler.

Student D: I see. What is the next step?

Teacher: Add some sugar syrup into the black tea, and **stir**¹² the tea with the bar spoon. Now, fill the collin glass with ice, and pour the black tea into the glass.

Student E: Is the iced black tea done?

Teacher: Not yet. Finally, remember to put the garnish on the **rim**¹³ of the glass,

and a straw in the glass. Any questions?

Students: No, sir.

Vocabulary

1. **beverage** [ˈbevərɪdʒ] (n.) 飲料
Please don't bring beverages into the library.
2. **preparation** [ˌprɛpəˈreɪʃən] (n.) 準備；預備
After all the preparation, my uncle is going to open his store this Saturday.
3. **demonstrate** [ˈdɛmənˌstreɪt] (v.) 展示；說明；論證
demonstration [ˌdɛmənˈstreɪʃən] (n.) 論證；示範；展示；演示
The teacher is demonstrating how to use the coffee machine.
4. **procedure** [prəˈsiːdʒə] (n.) 程序；手續；步驟
SOP stands for Standard Operating Procedure.
5. **including** [ɪnˈkludɪŋ] (prep.) 包括；包含
She has many hobbies including drawing comics and collecting dolls.
6. **syrup** [ˈsɪrəp] (n.) 糖漿；果汁
Adding some syrup into the black coffee will make it taste better.
7. **jigger** [ˈdʒɪɡə] (n.) 量酒杯
You can correctly measure the amount of drinks with a jigger.
8. **slice** [slaɪs] (n.) 薄片；切片 (v.) 把…切成薄片；切開；劃破
Henry only ate a slice of bread as his breakfast.
9. **garnish** [ˈɡɑːnɪʃ] (n.) 配菜；裝飾物 (v.) 裝飾；添加配菜於
The chef puts some garnishes to make this dish look good.
10. **mention** [ˈmenʃən] (v./n.) 提到；說起
A: Thank you for your help. B: Don't mention it.
11. **purpose** [ˈpʊrəpəs] (n.) 目的；用途；意圖
The purpose of using this machine is to warm up the room.
12. **stir** [stɜː] (v.) 攪拌；攪動；搖動
When the soup boils, remember to stir it for a while.
13. **rim** [rɪm] (n.) 邊緣；框邊
The rim of this glass is broken.

Idioms & Phrases

1. **it's your turn** 輪到你（們）了

It's your turn to introduce yourself.

2. **feel free to** 無需拘束；隨意

Please feel free to let me know if you have any questions.

3. **first of all** 第一；首先

First of all, you should take a deep breath when you feel nervous.

4. **cool down** （使）冷卻下來；（使）變涼

Tim added some ice to cool his drink down.

Sentence Pattern

It's your turn + to VR 輪到你（們）做…

* turn 在這裡表示「輪流」的意思，後面加上不定詞（to VR）搭配作使用。

It's	my your his her our their one's	turn	to do the dishes. to make choices. to answer the question. to play the computer games.
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More Expressions

		
black tea bag	sugar syrup	collin glass
		
straw	bar spoon	snow pan
		
tea maker	jigger	tea pot

教師手冊

Beverage¹ Preparation² – Iced Black Tea 飲料調製 – 冰紅茶

Conversation Let's Start to Make Iced Black Tea.

開始調製冰紅茶吧！

*In the Beverages Classroom, the teacher is **demonstrating**³ the **procedure**⁴ for making iced black tea.*

在調飲教室，老師正在示範製作冰紅茶的過程。

Teacher: Today, I'm going to show you how to make iced black tea. After my demonstration, **it's your turn**¹ to practice. If you have any questions, please **feel free to**² ask me.

老師：今天，我要教你們如何製作冰紅茶。在我示範完之後，就輪到你們練習了。如果你有任何問題，請隨時提出。

Student A: (*Raising hands*) What should we prepare first?

學生 A：(舉手) 我們應該先準備什麼呢？

Teacher: First, we have to prepare some ingredients and tools **including**⁵ black tea bags, sugar **syrup**⁶, a collin glass, a straw, a bar spoon, a tea maker, a snow pan, a **jigger**⁷, and a tea pot. By the way, we use a **slice**⁸ of lemon as the **garnish**⁹.

老師：首先，我們必須準備一些材料及器具，包括了紅茶茶包、糖水、可林杯、吸管、吧叉匙、沖茶器、雪平鍋、量酒器和沖壺。對了，我們使

用檸檬切片作為裝飾物。

Student B: Sounds difficult. What is the bar spoon for?

學生 B：聽起來好難。吧叉匙的用途是什麼？

Teacher: One side of the bar spoon is used to mix drinks, and the other side is used as a fruit fork.

老師：吧叉匙的一端是用來攪拌飲料，另一端是作為水果叉使用。

Student B: In the previous class, you **mentioned**¹⁰ the difference between garnishes and decorations. Garnishes are eatable, but decorations aren't. Am I right?

學生 B：上次您提到 garnishes 跟 decorations 的差別。Garnishes 是可以食用的裝飾物，但是 decorations 是不可食用的裝飾物。我說對了嗎？

Teacher: Yes. Excellent! Let's start to make iced black tea. Do you still remember the first step?

老師：是的。非常好。我們開始來調製冰紅茶吧。還記得第一個的步驟嗎？

Students: Washing hands.

學生們：洗手。

Teacher: That's right. But before washing your hands, please fill some hot water with your tea pot from the public area.

老師：沒錯。但是在洗手之前，請先到公共區將沖壺裝滿熱水。

(After a while)

(過了一會兒)

Teacher: **First of all**³, you need to cut the lemon slice on the lower left area of the table to make the garnish. And then, put the black tea bag into the tea maker which is full of hot water.

老師：首先，你需要在桌面左下角處將檸檬切片劃一刀，來製作裝飾物。然後，將紅茶茶包放進去充滿熱水的沖茶器。

Student C: For how long?

學生 C：要泡多久？

Teacher: About three minutes. Next, put some ice and cold water into the snow pan to **cool it down**⁴.

老師：大約 3 分鐘。接著，在雪平鍋內裝些冰塊及冰水，讓鍋子降溫。

Student D: What's the **purpose**¹¹ of doing so?

學生 D：這個動作的目的是什麼？

Teacher: After you pour the black tea into the cold snow pan, the black tea will become cooler.

老師：這樣將紅茶倒進雪平鍋時，紅茶就會冷卻了。

Student D: I see. What is the next step?

學生 D：我懂了。下個步驟是什麼呢？

Teacher: Add some sugar syrup into the black tea, and **stir**¹² the tea with the bar

spoon. Now, fill the collin glass with ice, and pour the black tea into the glass.

老師：加入糖水，用吧叉匙攪拌。現在，在可林杯內裝入冰塊，再把紅茶倒進去。

Student E: Is the iced black tea done?

學生 E：冰紅茶完成了嗎？

Teacher: Not yet. Finally, remember to put the garnish on the **rim**¹³ of the glass, and a straw in the glass. Any questions?

老師：還沒。最後，記得把裝飾物掛在杯口上，並且插上吸管。有任何問題嗎？

Students: No, sir.

學生們：沒有。

Vocabulary

1. **beverage** [ˈbevərɪdʒ] (n.) 飲料

Please don't bring beverages into the library.

請不要將飲料帶進圖書館。

2. **preparation** [ˌprɛpəˈreɪʃən] (n.) 準備；預備

After all the preparation, my uncle is going to open his store this Saturday.

在完善的準備後，我的叔叔即將在本週六開店。

3. **demonstrate** [ˈdɛmənˌstreɪt] (v.) 展示；說明；論證

demonstration [ˌdɛmənˈstreɪʃən] (n.) 論證；示範；展示；演示

The teacher is demonstrating how to use the coffee machine.

老師正在示範如何使用咖啡機。

4. **procedure** [prəˈsidʒə] (n.) 程序；手續；步驟
SOP stands for Standard Operating Procedure.
SOP 代表標準作業流程。
5. **including** [ɪnˈkludɪŋ] (prep.) 包括；包含
She has many hobbies including drawing comics and collecting dolls.
她有很多的嗜好，包括畫漫畫及收集娃娃。
6. **syrup** [ˈsɪrəp] (n.) 糖漿；果汁
Adding some syrup into the black coffee will make it taste better.
在黑咖啡中加入一些糖漿會使它更好喝。
7. **jigger** [ˈdʒɪɡə] (n.) 量酒杯
You can correctly measure the amount of drinks with a jigger.
你可以利用量酒杯準確地測量出飲料的量。
8. **slice** [slaɪs] (n.) 薄片；切片 (v.) 把…切成薄片；切開；劃破
Henry only ate a slice of bread as his breakfast.
亨利只有吃一片麵包當早餐。
9. **garnish** [ˈɡɑːnɪʃ] (n.) 配菜；裝飾物 (v.) 裝飾；添加配菜於
The chef puts some garnishes to make this dish look good.
主廚放上裝飾讓料理看起來更美味。
10. **mention** [ˈmenʃən] (v./n.) 提到；說起
A: Thank you for your help. B: Don't mention it.
A: 謝謝你的幫忙。 B: 不用客氣。
11. **purpose** [ˈpʊrps] (n.) 目的；用途；意圖
The purpose of using this machine is to warm up the room.
使用這台機器的目的是要讓房間溫暖。
12. **stir** [stɜː] (v.) 攪拌；攪動；搖動
When the soup boils, remember to stir it for a while.
當湯煮沸時，記得要攪拌一會兒。
13. **rim** [rɪm] (n.) 邊緣；框邊
The rim of this glass is broken.
這個杯子的杯緣裂掉了。

Idioms & Phrases

1. **it's your turn** 輪到你（們）了
It's your turn to introduce yourself.
輪到你來自我介紹了。
2. **feel free to** 無需拘束；隨意
Please feel free to let me know if you have any questions.
如果你有任何問題，請隨意提出。

3. **first of all** 第一；首先

First of all, you should take a deep breath when you feel nervous.

當你感到緊張時，首先應該要深呼吸。

4. **cool down** (使) 冷卻下來；(使) 變涼

Tim added some ice to cool his drink down.

提姆加些冰塊讓他的飲料冷卻。

Sentence Pattern

It's your turn + to VR 輪到你(們)做...

* turn 在這裡表示「輪流」的意思，後面加上不定詞(to VR) 搭配作使用。

It's	my your his her our their one's	turn	to do the dishes. to make choices. to answer the question. to play the computer games.
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More Expressions

		
black tea bag 紅茶茶包	sugar syrup 糖水	collin glass 可林杯

		
straw 吸管	bar spoon 吧叉匙	snow pan 雪平鍋
		
tea maker 沖茶器	jigger 量酒器	tea pot 沖壺

相關網站:

1. 飲料調製丙級

<http://www.ttvscy.edu.tw/student/Exam/%E9%A3%B2%E6%96%99%E8%AA%BF%E8%A3%BD%E4%B8%99%E7%B4%9A/206003%E8%A1%93%E7%A7%91.pdf>

2. 古早味紅茶作法

<http://www.google.com.tw/url?sa=t&rct=j&q=&esrc=s&source=web&cd=4&ved=0C DIQFjAD&url=http%3A%2F%2Fdfsd741.pixnet.net%2Fblog%2Fpost%2F141161571-%25E9%2597%259C%25E6%2596%25BC%25E5%258F%25A4%25E6%2597%25A9%25E5%2591%25B3%25E7%25B4%2585%25E8%258C%25B6%25E5%2586%25B0&ei=n1xIVYe3OIfLmAXfuoOQAQ&usg=AFQjCNFoO0-kknHJS4RpPKFcDAepZyUeLQ>