

THE CHINESE UNIVERSITY OF HONG KONG

Micro-Module Courseware Development Grant

Scheme 1: Basic Scheme

Interim Report (2016-17)

Report due 31 October 2017.

Please return by email to mmcd@cuhk.edu.hk

PART I

Project title: Flipped teaching of culinary skills: Use of demonstration videos to enhance hands-on practice of basic culinary skills”

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Department / Unit: School of Hotel and Tourism Management

Project duration: From May 2017 to April 2018

Date report submitted: 31 October 2017

1. Project objectives

The traditional way of teaching food and beverage culinary skills start from squeezing the whole class of 45 students in a kitchen to see the chef’s demonstration, student then allowed time for practice and innovate their products. Owing to time constraints of the course, we need to find creative way to minimize our demonstration time, and allow more time for student practice and hence create better platform for students to come up with innovative solutions in running a F&B business.

The objectives of this project is to produce videos which will capture all demonstration process, and let students pre-view at home before class. The 1st draft of the filming was very satisfactory and fully meet my expectation. It is believe that they will greatly support the demonstration process, chefs or teachers will not need to spend over half of the time in demonstration, instead students can start practicing when they come to class with supervision and coaching. More time will then be spared for planning and execution of a new f&b concepts.

2. Progress on process, outcomes or deliverables

Originally, I aggressively planned to produce at least 10 micro-modules with the production of 20 very short videos. The filming process however was more time consuming that I have expected, and the post-editing jobs (add captions, add effects and change the video to interactive lessons) also took up much more time that I have planned.

The production team is very professional and completed the 1st draft, they exceeded my expectation. So I decided that I want the quality instead of quantities. The total number of videos will be decreased to about 12 which will help producing about 6 micro-modules for my Food and Beverage classes.

Three filming sessions were completed and only one is waiting to be scheduled. Post editing jobs already started and they should be all completed on time by December. The following videos already completed filming but still waiting for captions fine-tuning process.

1. Wine bottle opening
2. Napkin folding
3. Table set up
4. Neckerchief
5. Bread dough making
6. Bread dough mixing
7. Croissant making
8. Chicken trussing
9. Chicken cutting
10. Vegetable cutting

3. Evaluation Plan

Evaluation of the module will not start until January 2018 after the completion of all video production. It is expected that further modification of the video presentation and addition of captions may require after the collection of feedback from focus group and the class. How the class perceived the videos as pre-class assignment and if they enhance their learning still unknown, but they can be accessed before the end of the grant period in April 2018.

4. Dissemination Activities (reports, websites, video links, products, etc.)