

Interdisciplinary Practices in History Teaching: Prof. Chi-Lin Lee Shares the Design and Execution of the Huwei Banquet

Campus focus

The Center for Teacher Professional Development invited Professor Chi-Lin Lee from the Department of History on October 21 at 12:00 PM to present a lecture titled "The Design, Planning, Promotion, and Teaching Practices of the Huwei Banquet" in room I501. During the session, Prof. Lee shared his experiences organizing various historically themed banquets, attracting nearly 40 faculty members.

"Why design a historical banquet?" Lee began by explaining that the Department of History has actively pursued interdisciplinary teaching in recent years. One notable example is the "Huwei Banquet," which combines local historical narratives with culinary culture. The banquet's design and promotion attract more tourists and open new opportunities across industries, taking history education beyond the classroom and into practical, real-life applications.

"Every dish tells a historical story this is a world-first concept," Prof. Lee explained. Every detail incorporates a rich historical narrative from ingredient selection and cooking methods to plating design. Diners not only savor the colors, aromas, and flavors of the food but also gain insights through the chefs' storytelling and dish explanations. He emphasized that this story-based culinary design harmonizes cultural depth with sensory enjoyment, achieving multiple objectives simultaneously.

In addition to the "Huwei Banquet on the Sino-French War," subsequent banquets such as "Taoyuan Banquet: Hometown of the Gods," "Baozhong Yimin Banquet," and "Mackay Banquet" have also been introduced. Prof. Lee detailed the promotional strategies for these historical banquets, which include organizing walking tours, lectures, radio programs, magazine features, social media campaigns, unique cultural products, competition participation, and even designing exam questions. These efforts aim to enhance the visibility of historical banquets. He also shared insights on

collaborating with restaurants and communicating with chefs to market these dishes effectively.

Prof. Lee concluded by encouraging educators to enhance teaching outcomes by observing broadly, listening to expert advice, and refining their skills through practice. "History and AI applications hold infinite possibilities," he stated, emphasizing that interdisciplinary events like these banquets not only delight visitors but also reintegrate history into everyday life.

Assistant Professor Shih-Min Zhang from the Department of History remarked, "For humanities and history departments, collaborating with external industries is no easy task. Prof. Lee's banquet design provides a valuable reference for faculty and students, demonstrating how to put theory into practice." She suggested that transforming these teaching experiences into credit-bearing courses could lay a stronger foundation for history students and those from other interdisciplinary fields in the future.

