



TQF. 3 Course Specifications

Course Code: IHR3306

Course Title: International and Thai Cuisine Preparation

Credits: 3(3-0-6)

Semester /Academic Year: 1/2560

Students: Restaurant Business

Lecturer(s): Ms. Nakaporn Ketgomut

International College, Suan Sunandha Rajabhat University

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Section 1 General Information

1. Code and Course Title: IHR3306 International and Thai cuisine

Preparation

2. Credits: 3(3-0-6)

3. Curriculum and Course Category:

This course of Bachelor of Arts, International College, SSRU is categorized in *Specialized Areas Courses*.

4. Lecturers:

Ms. Nakaporn Ketgomut

Room Number: 305

E-mail: n.ketgomut@gmail.com

5. Year/Semester:

Semester 1/2560

6. Prerequisite Course:

None

7. Co-requisite Course:

None

8. Learning Location:

International College, Rajabhat Suansunandha University, Nakornpatom

9. Last Date for Preparing and Revising this Course:

30 December 2015.

Section 2 Objectives and Purposes

1. Course Objectives

At the end of this course, the student will be able to perform in the following areas of performance:

- (1) Students have complete knowledge and foundation understanding of Basic knowledge about the food product, in appetizers, soups, meats, fish, and seafood, vegetables and fruits.
- (2) Have skill and knowledge in Food product, combinations of food can be organize and planning for food items.
- (3) Understanding the basis of cooking balancing of texture, color, and nutrition, vegetarian, allergic foods included.
- (4) Apply knowledge of sequence of cooking standard and emphasizes problem solving cooking's skills

2. Purposes for Developing/Revising Course (content/learning)

Student will be exposed to a range of classes, from the technical aspects of lodging operations to the leadership skills required for cooking management. Critical thinking and problem solving are developed in the context of providing the best possible experience for restaurant customers and staff. In addition to formal coursework, students may be expected to complete an internship at a local hospitality or restaurant establishment. Typical classes include:

- Necessary equipment and tools in both commercial
- Cooking methods
- Thai Culinary
- Create and adjust the standardize recipes, menu planning for cost control and terminology in culinary.

Section 3 Course Structure

1. Course Outline

Necessary equipment and tools in both commercial and industrial kitchens, cooking methods, grilled, broiled, roasted, fried, stir-fried, steamed, baked, and microwave. Thai Culinary includes preparation, history and presentation, techniques to cook foods in good taste and cleanliness, stocks, soups, and sauces knowledge, create and adjust the standardize recipes, menu planning for cost control and terminology in culinary.

2. Time Length per Semester (Lecture – hours / Practice – hours / Self Study – hours)

Lecture	Practice/ Field Work/Internship	Self Study	Remedial Class
42hours	42 hours	-	3+ (if any)

3. Time Length per Week for Individual Academic Consulting and Guidance

1 hour / week

Section 4 Developing Student's Learning Outcomes

Learning Standards/Outcomes	Learning Activities	Learning Assessment
1. Ethics and Morals (1) Be able to deliver or to complete a required task at or the appointed time. (2) Be able to do the right thing according to the values, beliefs and principles they claim to hold. (3) Develop themselves continuously and can adapt to the everyday life.	1. Individual assignment 2. Self-study 4. Work in group and discussion when practical	1. Class attendance 2. Assignment paper works 3. Report of inspection 4. Grooming and punctuality

Learning Standards/Outcomes	Learning Activities	Learning Assessment
2. Knowledge (1) Be able to Thai cooking knowledge, equipment and tools & activities describe important case studies. (2) Be able to provide an analysis and provide the solution to real world problems. (3) Be able to use the restaurant business knowledge integrated with other disciplines.	1. Lecture with teaching methods and product demonstration. 2. Use media to see the example of all issues study 3. Group discussion	1. Midterm examination 2. Final examination 3. Individual and group paper report
3. Cognitive Skills (1) The ability to develop new knowledge resulting from learning survey research and experimental. (2) Self-study and sharing information to the class. (3) The ability to solve problems from case studies.	1. Group discussion 2. Lecture in class 3. Class activities and practical issues	1. Paper work assignment 2. Midterm and Final examination
4. Interpersonal Skills and Responsibilities (1) Be able to communicate in English. (2) work with others effectively (3) To learn and develop themselves regularly. And continuous professional in career.	1. Group work when inspection to do the presentation 2. Group and individual paper work	1. Practice in group 2. Paper works

Learning Standards/Outcomes	Learning Activities	Learning Assessment
<p>5. Numerical Analysis, Communication and Information Technology Skills</p> <p>(1) Be able to use basic ICT skills and apply them to daily.</p> <p>(2) Be able to use IT to search for new knowledge and apply numerical analysis in communication with emphasis on practical and real life experiences.</p>	<p>1. Assignment both group and individual paper work</p> <p>2. Use skill of technology system and analyze the data for presentation and paper work</p>	<p>1. Presentations</p> <p>2. Paper works</p>

Section 5 Lesson Plan and Assessment

1. Lesson Plan

Week	Topic/Outline	Hours	Learning Activities and Medias	Lecturer(s)
1	Unit 1 International and Thai Cuisine Preparation <ul style="list-style-type: none"> Course introduction Kitchen equipment and tools Measurement 	3	<ul style="list-style-type: none"> Lecture Ask and answer Media Pretest 	Aj. Nakaporn
2	Unit 2 Food course, meal and menu <ul style="list-style-type: none"> appetizers, soups, salad, entrée, main course dessert Fish, meat, pasta and rice, sweet Different menu : A la cart, Buffet, Set menu 	3	<ul style="list-style-type: none"> Lecture Group Discussion Media 	Aj. Nakaporn
3	Unit 3 cooking methods <ul style="list-style-type: none"> Grilled, broiled, roasted, fried, stir-fried, steamed, baked, and microwave. 	3	<ul style="list-style-type: none"> Lecture Group Discussion Media 	Aj. Nakaporn
4	Unit 4 General in F&B food Product Knowledge : Cooking Ingredients <ul style="list-style-type: none"> Meat, Lamb, Pork Poultry New meat 	3	<ul style="list-style-type: none"> Lecture Group Discussion Media 	Aj. Nakaporn

Week	Topic/Outline	Hours	Learning Activities and Medias	Lecturer(s)
5	Unit 4 General in F&B food Product Knowledge : Cooking Ingredients <ul style="list-style-type: none"> • Fish • Shell fish • Sea vegetable 	3	<ul style="list-style-type: none"> • Lecture • Media • Ask and answer 	Aj. Nakaporn
6	Unit 4 General in F&B food Product Knowledge : Cooking Ingredients <ul style="list-style-type: none"> • Egg, Dairy products and Fats • Milk and cream • Vegetable • Fruit 	3	<ul style="list-style-type: none"> • Lecture • Group Discussion • Media • Ask and answer 	Aj. Nakaporn
7	Laboratory : flour and Starch in Thai food <ul style="list-style-type: none"> • Flour and nature color • Bua Loy • 	3	<ul style="list-style-type: none"> • Group Discussion • Practice 	Aj. Nakaporn
8 Midterm examination			
9	Unit 4 General in F&B food Product Knowledge : Cooking Ingredients <ul style="list-style-type: none"> • Beans, Pea, Grains • Flour • Herbs and spices 	3	<ul style="list-style-type: none"> • Lecture • Group Discussion • Media • Ask and answer 	Aj. Nakaporn
10	Laboratory <ul style="list-style-type: none"> • Fat and oil, lard • Pad Thai • Thai sweet 	3	<ul style="list-style-type: none"> • Group work • Practice 	Aj. Nakaporn

Week	Topic/Outline	Hours	Learning Activities and Medias	Lecturer(s)
11	Laboratory <ul style="list-style-type: none"> Rice and Noodle 	3	<ul style="list-style-type: none"> Group work Practice 	Aj. Nakaporn
12	Laboratory <ul style="list-style-type: none"> Herbs and spices Green curry Red Curry 	3	<ul style="list-style-type: none"> Group work Practice 	Aj. Nakaporn
13	Laboratory <ul style="list-style-type: none"> Herbs and spices Suc-hee Thai sweet 	3	<ul style="list-style-type: none"> Group work Practice 	Aj. Nakaporn
14	Class Activity : Thai Food vent	3	<ul style="list-style-type: none"> Group work Practice 	Aj. Nakaporn
15	Course review <ul style="list-style-type: none"> Course summary 	3	<ul style="list-style-type: none"> Lecture Group discussion and presentation 	Aj. Nakaporn
16 Final examination			
Total of Hours		42		Aj. Nakaporn

2. Learning Assessment Plan

	Learning Outcome	Assessment Activities	Time Schedule (Week)	Proportion for Assessment (%)
1	Ethics and Morals (1) Be able to deliver or to complete a required task at or the appointed time. (2) Be able to do the right thing according to the values, beliefs and principles they claim to hold. (3) Be able to make decisions in airline business according to moral concepts and judgments.	<ul style="list-style-type: none"> • Class attendance checklist • Individual portfolio 	Throughout semester	10%
2	Knowledge (1) Be able to understand kitchen department, cooking term (2) Be able to provide an analysis and provide the solution to real world problems. (3) Be able to use the cooking knowledge integrated with other disciplines.	<ul style="list-style-type: none"> • Midterm and final examination 	8&16	20%&30%
3	Cognitive Skills (1) The ability to gather and summarize information, and conduct project. (2) Self-study and sharing information to the class. (3) The ability to solve problems from case studies.	<ul style="list-style-type: none"> • Individual assignment and paper works/self-study 	throughout semester	30% (15%+15%)

	Learning Outcome	Assessment Activities	Time Schedule (Week)	Proportion for Assessment (%)
4	Interpersonal Skills and Responsibilities (1) Be able to communicate in English. (2) Be able to use English to solve Airline business problem. (3) Initiate some new type of air transport business ideas and have leadership.	<ul style="list-style-type: none"> Group work or individual assignment 	Throughout semester	5%
5	Numerical Analysis, Communication and Information Technology Skills (1) Be able to use basic ICT skills and apply them to daily. (2) Be able to use IT to search for new knowledge and apply numerical analysis in communication with emphasis on practical and real life experiences.	Group work or individual assignment	Throughout semester	5%

Section 6 Learning and Teaching Resources

1. Textbook and Main Documents

- Christine Ingram (2010) Cooking Ingredients : A practical guide to choosing and using world foods, Southwater, an imprint of Anness Publishing Ltd.

2. Important Documents for Extra Study

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3. Suggestion Information (Printing Materials/Website/CD/Others)

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Section 7 Course Evaluation and Revising

1. Strategies for Course Evaluation by Students

Using survey questions to collect information from the student's opinions to improve the course and enhance the curriculum. Examples of questions:

- 1) Content objectives were made clear to the students.
- 2) The content was organized around the objectives.
- 3) Content was sufficiently integrated.
- 4) Content was sufficiently integrated with the rest of the first year curriculum.
- 5) The instructional materials used were sufficiently.
- 6) The learning methods appropriate assessed the student's understanding of the content.
- 7) Overall, students are satisfied with the quality of this course.

2. Strategies for Course Evaluation by Lecturer

2.1 Lecturers team observes the class and discusses the results as follow:

- 1) The lecturer is well prepared for class sessions.
- 2) The lecturer answers questions carefully and completely.
- 3) The lecturer uses examples to make the materials easy to understand.
- 4) The lecturer stimulated interest in the course.
- 5) The lecturer made the course material interesting.
- 6) The lecturer is knowledgeable about the topics presented in this course.
- 7) The lecturer treats students respectfully.
- 8) The lecturer is fair in dealing with students.
- 9) The lecturer makes students feel comfortable about asking question.
- 10) Course assignments are interesting and stimulating.
- 11) The lecturer's use of technology enhanced learning in the classroom.

- 2.2 The director/ head of program construct assessment items to evaluate four dimensions of lecturer's competencies: teaching skills, organization and presentation of materials, management of the learning environment, and teaching attitudes.

3. Teaching Revision

Lecturer revises teaching /learning process based on the results from the student's survey question, the lecturer's observation, and classroom research.

4. Feedback for Achievement Standards

International College Administrator committee monitor to assessment process and grading.

5. Methodology and Planning for Course Review and Improvement

- 1) Revise and develop course structure and process every three years.
 - 2) Assign different lecturers teach this course to enhance student's performance.
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