

Course Code : HIR 4409 Credit : 3(3-0-6)
 Semester : 2 Academic Year : 2017 (2560)
 Lecturer Room : 305
 Line ID: nuntanaladplee

Seminar in Reaturarant Business
 Lecturer : Ms.Nuntana Ladplee
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The basic seminar planning skills, food service industry, current events, news about the products and style of the hotel development, study and analyze in the popular trends in food service and hotel innovation in terms of products, property, service innovation, food service industry discussion in case studies around the world, seminar conducting.

Week	Tuesday 13.00-16.00	Topic/Outline	Remark
1	9 Jan	Introduction	Course syllabus
2	16 Jan	Chapter 1 MICE	
3	23 Jan	Chapter 2 Seminar	
4	30 Jan	Chapter 3 Event Decoration	
5	6 Feb	Chapter 4 Innovation	
6	13 Feb	Individual Presentation	Score 10 points
7	20 Feb	Midterm Examination	Score 20 points
8	27 Feb *	<i>*Outside Class Activity*</i> <i>Visit Coffee Fest Exhibition @ QSNCC 8-11March</i>	<i>*Lecturer will attend conference in Austria.</i>
9	6 Mar	Chapter 5 Table Skirting Workshop (part 1)	
10	13 Mar	-Continued- Table Skirting Workshop (part 2)	
11	20 Mar	Table Skirting Test	Score 10 points
12	27 Mar	Group Meeting to Prepare for the Seminar Hand-in minute meeting 1	Score 20 points
13	3 Apr	Group Meeting to Prepare for the Seminar Hand-in minute meeting 2	
14Apr	Group Conduct "Seminar" with Guest Speaker	
15	17 Apr	Submit Individual Report " Coffee Fest " via E-mail	Score 10 points
16	(TBA)	Final Examination	Score 20 points

	Assessment Activities	Proportion for Assessment
1	Class Attendance	5%
2	Participation/Discipline	5%
3	Individual Assignment/ Homework/ Class Activity	30%
4	Group Assignment	20%
5	Midterm Examination	20%
6	Final Examination	20%

