



TQF.3

Bachelor's Degree

Master's Degree

Course Specification

Course Code: HIR2401

Course Title: Food Products Knowledge Development

Credits: 3(3-0-6)

Program: Bachelor of Arts in Hotel Management

(Restaurant Business)

International College, Suan Sunandha Rajabhat University

(SSRUIC)

Semester: 1 Academic Year: 2020

Section 1 General Information

1. Code and Course Title:

Course Code: HIR2401

Course Title (English): Food Products Knowledge Development

Course Title (Thai): การพัฒนาความรู้เกี่ยวกับผลิตภัณฑ์อาหาร

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

3. Curriculum and Course Category:

3.1 Curriculum: Bachelor of Arts in Hotel Management

3.2 Course Category:

General Education

Required Course

Elective Course

Others

4. Lecturer Responsible for Course and Instructional

Course Lecturer (s):

4.1 Lecturer Responsible for Course: Mr. Watcharawish Permsinphantong

4.2 Instructional Course Lecturer(s): Mr. Watcharawish Permsinphantong

5. Contact/Get in Touch

Room Number: 306 Tel. 034 964 946 Ext. -

E-mail: p.watcharawish@gmail.com

6. Semester/ Year of Study

6.1 Semester: 1/2020 Year of Study: 2019 (RB62)

6.2 Number of the students enrolled: 10

7. Pre-requisite Course (If any)

None

8. Co-requisite Course (If any)

None

9. Learning Location

International College, Nakhon Pathom Education Center

Room Number: 405

10. Last Date for Preparing and Revising this Course:

Date 15 August 2020

Section 2 Aims and Objectives

1. Course Aims

At the end of this course, the student will reach to five domains in the following areas of performance:

1.1 Morals and Ethics

- (1) Be aware of values and morality, ethics, generosity, integrity and honesty as well as be able to solve critical problems and disputes;
- (2) Have positive attitudes towards service careers;
- (3) Be able to lead and follow group members, work in team and be a role model for others; and
- (4) Have self-discipline, be punctual, responsibility to self, profession and society.

1.2 Knowledge

- (1) Have up-to-date knowledge in the management and operation of businesses in the hospitality industry both theories and practices widely, systematically and internationally;
- (2) Have integrated knowledge in other related disciplines;

- (3) Have knowledge and understanding in research process and techniques which will be benefit in solving problems and adding up to the knowledge in the career.

1.3 Cognitive Skills

- (1) Be able to analyze the causes of problems and conflicts as well as be able to solve problems systematically and find out proper solutions to the problems;
- (2) Be able to apply both theoretical and practical knowledge into real-life problem; and
- (3) Be able to apply innovation and knowledge from other related academic fields in developing working skills.

1.4 Interpersonal Skills and Responsibility

- (1) Have responsibility for individual and group assignments as well as be able to help and facilitate others in solving problems; and
- (2) Be responsible for the improvement of self-academic learning and the profession continuously.

1.5 Numerical Analysis, Communication and Information

Technology Skills

- (1) Be competent in foreign languages in listening, speaking, reading, writing and summarizing the main points effectively;
- (2) Be able to communicate with foreigners effectively in the appropriate contexts;
- (3) Be able to use technology to communicate and present effectively; and

- (4) Be able to apply statistical or mathematical knowledge in analyzing and interpreting the data.

2. Objectives for Developing/Revising Course (content/learning process/assessment / etc.)

According to TQF (Thailand Quality Framework: HEd.) for Requirement courses, undergraduate students should have opportunity to master learning in nature of person, think logically, good communication, realize morals and ethics, realize Thai cultural value and global cultural value. Finally, students can apply knowledge in daily life for quality of life.

Section 3 Characteristics and Operation

1. Course Outline

This unit describes the performance outcomes, skills and knowledge required for general information and knowledge on food products in appetizers, soups, meats, fish, and seafood, vegetables and fruits, combinations of food, balance of texture, color, and nutrition, vegetarian, allergic foods included.

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

Lecture (hours)	Remedial Class (hours)	Practice/ Field Work/ Internship (hours)	Self Study (hours)
48	3+ (if any)	-	96

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

(The lecturer responsible for course identifies the information, for example, 1 hour / week)

3.1 Self consulting at the lecturer's office: Room Number 306
International College (Nakhon Pathom Education Center/SSRU)

3.2 Consulting via office telephone: 034 964 946 Ext. -

3.3 Consulting via e-Mail: p.watcharawish@gmail.com

3.4 Consulting via Social Media (Facebook/Twitter/Line): Line

3.5 Consulting via Computer Network (Internet/Web board):

Moodle

Section 4 Developing Student's Learning Outcomes

1. Morality and ethics

1.1 Learning outcomes with regard to morality and ethics

- (1) Be aware of values and morality, ethics, generosity, integrity and honesty as well as be able to solve critical problems and disputes;
- (2) Have positive attitudes towards service careers;
- (3) Be able to lead and follow group members, work in team and be a role model for others; and
- (4) Have self-discipline, be punctual, responsibility to self, profession and society.

1.2 Teaching strategies

- (1) Provide examples on ethical and moral behavior in classroom such as the issue of plagiarism in doing assignments;

- (2) Provide case studies that explain ethics in careers in the hospitality industry; and
- (3) Be strict with classroom attendance and participation, classroom rules, students' uniform that have to be complied with the university rules and regulations.

1.3 Evaluation strategies

- (1) Class attendance, class participation, and behavior in class;
- (2) On-time submission of report and assignments and their quality; and
- (3) Students' contribution on group assignments.

2. Knowledge

2.1 Learning outcomes with regard to knowledge

- (1) Have up-to-date knowledge in the management and operation of businesses in the hospitality industry both theories and practices widely, systematically and internationally;
- (2) Have integrated knowledge in other related disciplines.
- (3) Have knowledge and understanding in research process and techniques which will be benefit in solving problems and adding up to the knowledge in the career.

2.2 Teaching strategies

- (1) Use problem-based learning;
- (2) Use cooperative learning techniques; and
- (3) Invite guest speakers who are experts in the field of hospitality management to give special lectures.

2.3 Evaluation strategies

- (1) Quizzes
- (2) Midterm and final examination
- (3) Assignments (Cooking Demonstration and Practical)

3. Cognitive skills

3.1 Learning outcomes with regard to cognitive skills

- (1) Be able to analyze the causes of problems and conflicts as well as be able to solve problems systematically and find out proper solutions to the problems;
- (2) Be able to apply both theoretical and practical knowledge into real-life problem; and
- (3) Be able to apply innovation and knowledge from other related academic fields in developing working skills.

3.2 Teaching strategies

- (1) Problem-based learning
- (2) Cooperative learning techniques
- (3) Case studies (Creativity Base Learning)
- (4) Invite guest speakers who are experts in the field of restaurant business to give special lectures.

3.3 Evaluation strategies

- (1) Quizzes
- (2) Midterm and final examination.
- (3) Assignments (Cooking Demonstration and Practical)

4. Interpersonal skills and responsibility

4.1 Learning outcomes with regard to interpersonal skills and responsibility

- (1) Have responsibility for individual and group assignments as well as be able to help and facilitate others in solving problems.
- (2) Be responsible for the improvement of self-academic learning and the profession continuously.

4.2 Teaching strategies

- (1) Group assignments (Creativity Base Learning)
- (2) Use cooperative learning techniques
- (3) Field trips

4.3 Evaluation strategies

- (1) Students' contribution and behavior in group assignments.
- (2) Class presentation

5. Numerical analysis, communication and information technology skills

5.1 Learning outcomes with regard to numerical analysis, communication and information technology skills

- (1) Be competent in foreign languages in listening, speaking, reading, writing and summarizing the main points effectively;
- (2) Be able to communicate with foreigners effectively in the appropriate contexts;
- (3) Be able to use technology to communicate and present effectively; and
- (4) Be able to apply statistical or mathematical knowledge in analyzing and interpreting the data.

5.2 Teaching strategies

- (1) Provide assignments that require students to use numerical analysis skills and knowledge;
- (2) Provide assignments that require students to use information technology skills and knowledge;
- (3) Use e-learning;
- (4) Use group discussions; and
- (5) Use presentation

5.3 Evaluation strategies

- (1) Assignments (Cooking Practical);
- (2) Presentation; and
- (3) Observe from students' use of English and/or other language in discussing with other students and lecturers as well as in presenting in front of the class.

Remark: Symbol ● means 'major responsibility'

Symbol ○ means 'minor responsibility'

No symbol means 'no responsibility'

The above symbols were shown in 'Curriculum Mapping' of TQF 2.
(Program Specification)

Section 5 Lesson Plan and Assessment

1. Lesson Plan

Week	Topic/Outline	Periods	Learning Activities and Medias	Lecturer(s)
1	Unit 1 Introduction to the professional <ul style="list-style-type: none"> • Course introduction • The attribute of culinary professional • Planning your career path 	3	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Performance activities 	Mr.Watcharawish
2	Unit 2 Store supplies in appropriate conditions <ul style="list-style-type: none"> • What are perishable supplies? • What are semi-perishable foods? • Why maintaining perishable is supplies vitally important? • Food safety legislations 	3	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Problem solving • Student research • Performance activities 	Mr.Watcharawish
3	Unit 3 Food safety and storages <ul style="list-style-type: none"> • The concept • Food contaminated • Source of contamination • Food poisoning • Food safety procedures 	3	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Student research • Performance activities 	Mr.Watcharawish

Week	Topic/Outline	Periods	Learning Activities and Medias	Lecturer(s)
4-5	Unit 4 Meat, Poultry identification <ul style="list-style-type: none"> • Meat basic • Beef cut • Beef grade • Pork cut • Lamb and mutton • Poultry 	6	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Performance activities • Cooking demonstrations • Menu tasting 	Mr. Watcharawish
6-7	Unit 5 Food storage types and date coding supplies <ul style="list-style-type: none"> • Choosing correct storage conditions • Refrigerated storage • Freezer storage • Dry storeroom • Storing seafood • Fruits and vegetables storage • Date coding supplies • Storing your supplies 	6	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Student research • Performance activities 	Mr. Watcharawish
8 Midterm Examination.....			

Week	Topic/Outline	Periods	Learning Activities and Medias	Lecturer(s)
9	Unit 6 Fish and shellfish identification <ul style="list-style-type: none"> • Fish basic • Common fish types • Shellfish • Crustacean shellfish 	3	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Performance activities • Food preparation demonstration 	Mr.Watcharawish
10	Study trip (Restaurant visiting)	3	<ul style="list-style-type: none"> • Performance activities 	Mr.Watcharawish
11	Unit 7 Maintain perishable supplies <ul style="list-style-type: none"> • Maintain quality • Prevent cross contaminate • Temperature checks • Rotating your stocks 	3	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Student research • Performance activities 	Mr.Watcharawish
12-13	Unit 8 Fruits, vegetables, and fresh herbs identification <ul style="list-style-type: none"> • Selection • Availability and seasonality • Fruit classifications • Vegetable families • Mushroom • Peppers and root vegetables • Herbs 	3	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Student research • Performance activities 	Mr.Watcharawish

Week	Topic/Outline	Periods	Learning Activities and Medias	Lecturer(s)
14	Unit 9 Dairy, egg and dry goods <ul style="list-style-type: none"> • Dairy products • Cheeses • Egg • Dry goods • Wheats and flours • Pasta types • Legumes • Dried spices • Salts and peppers • Sweeteners • Fat and oil 	3	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Student research • Performance activities 	Mr.Watcharawish
15	Unit 10 Check perishable supplies and dispose of spoil stock <ul style="list-style-type: none"> • Checking quality • Inspecting perishable supplies • Identify a loss of quality • Dispose of unwanted foods • Glossary 	3	<ul style="list-style-type: none"> • Direct Instruction • Discussion • Co-operative learning • Problem solving • Student research • Performance activities 	Mr.Watcharawish

Week	Topic/Outline	Periods	Learning Activities and Medias	Lecturer(s)
16	Course summary and final examination review <ul style="list-style-type: none"> • Course summary • Final examination review 	3	<ul style="list-style-type: none"> • Lecture • Documents • Discussion • Questions and answers 	Mr. Watcharawish
17 Final examination.....			
Total of Hours		45		Mr. Watcharawish

2. Learning Assessment Plan

	Learning Outcome	Assessment Activities	Time Schedule (Week)	Proportion for Assessment (%)
1	Ethics and Morals (1) Be aware of values and morality, ethics, generosity, integrity and honesty as well as be able to solve critical problems and disputes.	<ul style="list-style-type: none"> • Class attendance checklist • Individual portfolio 	Throughout semester	10%
2	Knowledge (1) Have up-to-date knowledge in the management and operation of businesses in the hospitality industry both theories and practices widely, systematically and internationally.	<ul style="list-style-type: none"> • Midterm and final examination 	8 & 17	20% & 30%
3	Cognitive Skills (1) Be able to apply innovation and knowledge from other related academic fields in developing working skills.	<ul style="list-style-type: none"> • Individual assignment and paper works/self-study 	Throughout semester and week 2,5,10,12	20% (5%-5%-5%-5%)
4	Interpersonal Skills and Responsibilities (1) Be responsible for the improvement of self-academic learning and the profession continuously.	<ul style="list-style-type: none"> • Group work & presentation 	Throughout semester or week 4,10	15%
5	Numerical Analysis, Communication and Information Technology Skills (1) Be able to communicate with foreigners effectively in the appropriate contexts; (2) Be able to use technology to communicate and present effectively.	<ul style="list-style-type: none"> • Group and individual assignment 	Throughout semester	5%

Section 6 Learning and Teaching Resources

1. Textbook and Main Documents

The Culinary Institute of America (2011). *The Professional Chef*. 9th edition. John Wiley & Sons.

Australian Industry Skill Council (ISC), Learners guide on 'Maintain the perishable items' (2013)

2. Important Documents for Extra Study

- None

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

- None

Section 7 Course Evaluation and Revising

1. Strategies for Course Evaluation by Students

Using survey questions to collect information from the students' 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 effectively.
- (6) The learning methods appropriate assessed the students' 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 assignment is 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 students' survey questions, the lecturer team'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 two years.
- (2) Assign different lecturers teach this course to enhance students' performance.

Curriculum Mapping Illustrating the Distribution of Program Standard Learning Outcomes to Course Level

Courses	1. Morals and Ethics			2. Knowledge			3. Cognitive Skills			4. Interpersonal Skills and Responsibility			5. Numerical Analysis, Communication and Information Technology Skills			
	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	4
Major requirement course	● Major Responsibility									○ Minor Responsibility						
HIR2401 Food Product Knowledge Development	●	○	○	●	○	○	○	○	●	○	●	○	○	●	●	○