



TQF.5

Bachelor's Degree

Master's Degree

## TQF.5 Course Report

**Course Code:** HIR2401

**Course Title:** Food Products Knowledge Development

**Credits:** 3(2-2-5)

**Semester /Academic Year:** 1/2020

**Students:** Bachelor of Arts Program in Hotel Management

**Lecturer(s):** Mr. Watcharawish Permsinphantong

**International College, Suan Sunandha Rajabhat University**

## **Course Report**

**Institution:** Suan Sunandha Rajabhat University

**Campus/Faculty/Department:** International College

### **Section 1: General Information**

**1. Course title and code:** HIR2401 Food Products Knowledge Development  
3(3-0-6)

**2. Pre-requisite:** None

**3. Faculty Member(s) Teaching the Course and Sections:**

Mr. Watcharawish Permsinphantong

**Sections:** RB62 (Restaurant Business)

**Room No:** 405

**4. Semester and Academic year:** Semester 1/2020

**5. Venue:** International College, Suan Sunandha Rajabhat University, Nakhon  
Pathom Education Center.

## Section 2: Actual Teaching Hours Compared with Teaching Hours Specified in the Teaching Plan

### 1. Number of actual teaching hours compared with the teaching plan

Topics	No. of teaching hours in the plan	No. of actual teaching hours	Reason(s) (in case the discrepancy is more than 25%)
1. Introduction to course HIR2401	3	3	
2. Store supplies in appropriate conditions	3	3	
3. Food safety and storages	3	3	
4. Meat, Poultry identification (1)	3	3	
5. Meat, Poultry identification (2)	3	3	
6. Food storage types and date coding supplies (1)			
7. Food storage types and date coding supplies (2)	3	3	
8. Midterm Examination			
9. Fish and shellfish identification	3	3	
10. Study trip (Restaurant visiting)	3	-	Covid-19 Outbreak
11. Maintain perishable supplies	3	3	
12. Fruits, vegetables, and fresh herbs identification (1)	3	3	
13. Fruits, vegetables, and fresh herbs identification (2)	3	3	
14. Dairy, egg and dry goods	3	3	
15. Check perishable supplies and dispose of spoil stock	3	3	
16. Make up class	3	3	
17. Final Examination			
<b>Total</b>	<b>48</b>	<b>48</b>	

## 2. Topics that couldn't be taught as planned

Topics that couldn't be taught (if any)	Significance of the topics that couldn't be taught	Compensation
10. Study trip (Restaurant visiting)	Due to the Covid-19 outbreaks can't take students out to visit the restaurants.	Preparation Demonstration class on Poultry identification.

## 3. Effectiveness of the teaching methods specified in the Course Specification

Learning Outcomes	Teaching methods specified in the course specification	Effectiveness (Use ✓)		Problems of the teaching method(s) (if any) and suggestions
		Yes	No	
<b>1. Morals and Ethics</b> (2) Have positive attitudes towards service careers. (4) Have self-discipline, be punctual, responsibility to self, profession and society.	1. Individual assignment 2. Self-study 3. Work in group to discussion about the course practical 4. Practical class demonstration	✓	-	- Delayed assignments submission from some students. - Explain the consequences on delayed assignment submission to all students.
<b>2. Knowledge</b> (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.	1. Lecture with case study by using power point and engage student's interest and curiosity with case study 2. Learning with real equipments by practical 3. Group and Individual assignment 4. Class demonstration for student to practice and taste their dish.	✓		- Limited tools, equipment and facilities caused students to work in a group instead of individual practice. - Some students did not have participation in the class.

Learning Outcomes	Teaching methods specified in the course specification	Effectiveness (Use ✓)		Problems of the teaching method(s) (if any) and suggestions
		Yes	No	
<p><b>3. Cognitive Skills</b></p> <p>(2) Be able to apply both theoretical and practical knowledge into real-life problem.</p> <p>(3) Be able to apply innovation and knowledge from other related academic fields in developing working skills.</p>	<p>1. Case study lecture</p> <p>2. Self-Learning</p> <p>3. Class activities</p> <p>4. Assign job about International and Thai cuisine such as develop recipe and menu by giving the explanations how to created,</p>			<p>- Encourage and suggest students to see from video clips related to food safety practices and explain by providing some activities in class.</p>
<p><b>4. Interpersonal Skills and Responsibilities</b></p> <p>(1) Have responsibility for individual and group assignments as well as be able to help and facilitate others in solving problems.</p> <p>(2) Be responsible for the improvement of self-academic learning and the profession continuously.</p>	<p>1. Teamwork and Self- study</p> <p>2. Demonstration class</p> <p>3. Student participates in practical learning.</p>	√		<p>- Use cooperative learning and students can practice their skills in the class.</p>
<p><b>5. Numerical Analysis, Communication and Information</b></p> <p>(1) Be competent in foreign languages in listening, speaking, reading, writing and summarizing the main points effectively.</p>	<p>1. Students use all tools to create and do the presentation both individual and group</p> <p>2. Find the information from internet to analyze and present study assignment task</p>	√		<p>- Students have different of presentation skill and technology usage.</p> <p>- Use cooperative learning by assigning individual presentation topic within group.</p>
<p><b>6. Learning Management Skills</b></p>	N/A	N/A	N/A	N/A

### Section 3: Course Outcomes

#### Restaurant Business

1. Number of registered students: 9
2. Number of students at the end of semester: 9
3. Number of students who withdrew (W): None
4. Grade distribution

Grade	No. of students	Percentage
A	1	11.11
A-	-	-
B+	-	-
B	2	22.22
B-	-	-
C+	2	22.22
C	2	22.22
C-	2	22.22
D+	-	-
D	-	-
Incomplete (I)	-	-

5. Factors causing unusual distribution of grades (If any): None

#### 6. Discrepancies in the evaluation plan specified in the Course Specification

##### 6.1 Discrepancy in evaluation time frame

Details of Discrepancy	Reasons
-	-

##### 6.2 Discrepancy in evaluation methods

Details of Discrepancy	Reasons
-	-

## 7. Verification of students' achievements

Verification Method(s)	Verification Result(s)
Discussed and consult the problem with lecturers in the program.	There was a suggestion to reduce the attendance score. Lecturer should encourage students to share ideas and opinions, and apply other interesting program to make presentations. Lecturer should practice students to make presentation more as well as reflect feedbacks and suggestions.

## Section 4: Problems and Impacts

### 1. Teaching and learning resources

<b>Teaching Problems:</b> N/A	<b>Impacts on students' learning:</b> N/A
<b>Learning Resources Problems:</b> There were a big problem of limited internet access, technical issues, and the number of microphone especially doing group presentation or activity. For example, role playing need more than one microphone or wireless microphone.	<b>Impacts on students' learning:</b> It caused a slowdown of the students' presentations and group activities. Sometimes students had to waste more time for technician to fix the problems, or changing the classroom. Lecturer solved this problem by bringing her own wireless microphone to use in class. Besides, college provide wireless microphone for lecturer who needs it.

### 2. Administration and organization

<b>Problems from administration:</b> -	<b>Impacts on students' learning:</b> -
<b>Problems from organization:</b> N/A	<b>Impacts on students' learning:</b> N/A

## **Section 5: Course Evaluation**

### **1. Results of course evaluation by students**

#### 1.1 Important comments from evaluation by students

Students need more facilities, equipments, and practical in the class including challenge themselves to develop their skills.

#### 1.2 Faculty members' opinions on the comments in 1.1

Lecturer agrees with student's suggestion, it will help students have more understanding about the study topics.

### **2. Results of course evaluation by other evaluation methods**

#### 2.1 Important comments from evaluation by other evaluation methods

Strength: This course was enjoyable when lecturer demonstrated cooking class and allows students to practice on given recipes.

Weakness: there are too many technical terms make students need to understand in a short time

#### 2.2 Faculty members' opinions on the comments in 2.1

There is a need some budget to renovate the kitchen lab and upgrade some tools and equipment in order to enhance the knowledge and understanding preparation foods and practice their skills.



## Section 6: Improvement Plan

### 1. Progress of teaching and learning improvement recommended in the previous Course Report

<p>Improvement plan proposed in Semester 2-3 Academic year 2019</p> <ul style="list-style-type: none"><li>• More teaching with demonstration class.</li></ul>	<p>Results of the plan implementation (In case no action was taken nor completed, reasons must be provided.)</p> <ol style="list-style-type: none"><li>1. Students will be able to get more knowledge and learning by practice in the class.</li></ol>
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### 2. Other improvements

- Make an adjustment of the course more on practical to allow students gain more skills.
- Use teaching techniques such as cooperative learning or lecturer's demonstration.
- Renovate and upgrade kitchen lab to motivate students with proper environment.
- Arrange field trip to enhance the understanding and inspiration of student when learning.

### 3. Suggestions for improvement for Semester 2 Academic year 2020

Suggestions	Time Frame	Responsible person
Assign students to practice more to develop their skills.	About the twelfth week of the class	Mr. Watcharawish Permsinphantong

### 4. Suggestions of faculty member(s) responsible for the course

**Responsible Faculty Member/Coordinator:** .....

Signature..... Submission Date.....

**Chairperson/Program Director:** .....

Signature..... Received Date.....