



Bachelor Management Program in Travel and Service Business Entrepreneurship (International Program)
Degree Level Bachelor's Degree Graduate Diploma Master's Degree Higher Graduate Diploma Ph.D.
Culinary Arts
ICHI 221

Mahidol University International College
THM Division

TQF3 Course Specification

Section 1 General Information

1. Course Code and Title

In Thai ICHI 221 ศิลปะการประกอบอาหาร
In English ICHI 221 Culinary Arts

2. Number of Credits 4 (3-2-7)

3. Curriculum and Course Type

3.1 Program of Study Undergraduate Degree (International Program)
3.2 Course Type Elective

4. Course Coordinator and Instructor

4.1 Course Coordinator Rangson Chirakranont
4.2 Instructor Rangson Chirakranont
Email: rangson.chi@mahidol.ac.th

5. Trimester/Class Level

5.1 Trimester 2, and 3
5.2 Number of Students Allowed Approximately 24 Students

6. Pre-requisite None

7. Co-requisites None

8. Study Site Location Mahidol University International College



Section 2 Aims and Objectives

1. Course Goals

Students will gain theoretical and practical knowledge of kitchen management principles through class-based theory and practical projects

2. Objectives of Course Development/Revision

2.1 Course Objectives

After successful completion of the course students will be able to:

- Discuss the history of the food service industry and describe different categories of food service units within the food service industry.
- Demonstrate good personal hygiene and safe food handling procedures.
- Describe causes of and prevention procedures for food-borne illness, intoxication and infection.
- Identify the basic stocks, leading sauces, compound sauces, emulsion sauces and independent sauces.
- Identify, select, use and care for small and large food service equipment and use hand tool safely and efficiently.
- Recognize standard knives, measuring devices, hand tool and cooking vessels.
- Properly weigh and measure common kitchen ingredients. Describe and utilize basic culinary cooking techniques in the production of quality food products.
- Understand the importance of sanitation and inspection in the processing of meat.
- Describe a basic understanding of the most important organisms affecting the quality of meat.
- Demonstrate proper safety practices in meat cutting.
- Define the terminology of vegetables, rice, grains and pasta and their recipes. Identify the components of an egg. Prepare a variety of eggs and breakfast menus.
- Demonstrate proper using of various thickening agents. Identify and use information on standardized recipes using abbreviations, equivalent measurement, and mathematical operations and standard substitution. Analyze types, components and classifications of the menu.
- Create appealing menu for each course.



- Research careers in the restaurant and food and beverage service industry, including educational and work experience needs for success.

2.2 Course-level Learning Outcomes (CLOs)

By the end of the course, students are able to

1. CLO1 Demonstrate an ability to operate, to enhance job skills and performance, to understand operational problems within the international hospitality industry
2. CLO2 Apply up-to-date skills and knowledge systematically, in order to provide basic and appropriate solutions to problems within the international hospitality industry
3. CLO3 Demonstrate good discipline at work, an ability to develop and update oneself continuously
4. CLO4 Demonstrate an ability to select appropriate information-technology tools, bearing in mind the differences within audience groups

Section 3 Course Description and Implementation

1. Course Description

วางแผนและดำเนินการผลิตอาหารและเครื่องดื่ม วิธีต่างๆในการประกอบอาหาร คำศัพท์ที่ใช้สำหรับวัตถุดิบและการประกอบอาหาร อ่านและประเมินรายการอาหาร พัฒนาคำรับโดยการแปลงหน่วยวัดและต้นทุน ตรวจสอบการผลิตอาหารแบบต่างๆ ขั้นตอนการปฏิบัติงาน การใช้งานและการรักษาอุปกรณ์ครัว วิธีการบริการ การบริหารการจัดซื้อและการควบคุมต้นทุน

Planning and operating food and beverage production in quantity food settings; various methods of food preparation; ingredients and culinary terminology; reading and evaluating menus; developing recipe conversion and costing skills; examining different production schemes and product flow; the use and care of equipment; service techniques; procurement management, and cost control.



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2. Number of hours per trimester

Theory (hours)	Practice (hours)	Self-study (hours)
36	24	56

3. Number of Hours per Week for Individual Advice

At students' request within the working week (Mon-Fri).



Section 4: Development of the expected learning outcomes

1. A brief summary of the knowledge or skills expected to develop in students; the course-level expected learning outcomes (CLOs)
 The course learning outcomes are shown in section 2.2
2. How to organize learning experiences to develop the knowledge or skills stated in number 1 and how to measure the learning outcomes

Course Code	Teaching and learning experience management	Learning outcomes measurements
CLO1	Lecture Case studies with past experiences and current events Group discussion and Group assignment	Written examination Presentation Class attendance, class participation, and behavior in class On-time submission of reports and assignments and their quality
CLO2	Lecture Case studies with past experiences and current events Group discussion and Group assignment	Written examination Presentation Class attendance, class participation, and behavior in class On-time submission of reports and assignments and their quality
CLO3	Lecture Case studies with past experiences and current events Emphasis on morality and ethics Group discussion and Group assignment	Written examination Presentation Class attendance, class participation, and behavior in class On-time submission of reports and assignments and their quality
CLO4	Lecture and group discussion of case studies Practical in class Assignment for searching from website, e-learning and report with emphasis on mathe-	Written examination Presentation Class attendance, class participation, and behavior in class



	matical numbers and statistics from reliable sources	On-time submission of reports and assignments and their quality
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3. TEN CODES OF ETHIC - UNWTO

The principles of the Global Code of Ethics (GCE)

Under THM curriculum, we define the code of ethics into three levels

- 1) Fundamental rules and regulations- Following MUIC students' code of conduct, academic integrity, and honesty;
- 2) Professionalism;
 - Generic professionalism (teamwork, courtesy, service attitude, cultural awareness, team responsibility)
 - Specific industry professionalism (Hotel & Restaurant, MICE& Event, Tourism)
- 3) Social responsibility (community and cultural awareness, sense of protection, indigenous sensitivity, sustainable decisions/solutions);

This subject serves code of ethics level 1 and 2

- 1) Ensuring students follow the MUIC students' code of conduct on grooming, punctuality, and academic integrity and honesty when they attend the course;
- 2) Incorporating in the lecture on the generic professionalism. Students will be informed about the expected and acceptable professional behaviours when working in teams.
- 3) Incorporating into teaching content and the assignment/written exam/team project evaluations/practical exam whether students apply knowledge and performance within the international hospitality industry.



Section 5 Lesson Plan and Evaluation

1. Lesson Plan

Week	Topic	Number of Hours		Teaching Activities/ Media	Lecturer
		Lecture Hours	Lab/Field Trip/Internship Hours		
1	<ul style="list-style-type: none"> • Course Introduction • The Position of Food & Beverage • Department Organization • The Food Service Industry • Production 	3	2	Lecture/Demonstration/ Lab production	Rangson Chirakranont
2	<ul style="list-style-type: none"> • Food Safety and Sanitation • Kitchen Safety • Introduction to Stocks, Soups and Sauces • Production 	3	2	Lecture/Demonstration/ Lab production	Rangson Chirakranont
3	<ul style="list-style-type: none"> • Kitchen Utensils and Equipments • Measuring Techniques³ • Using of Thickening Agents • Production 	3	2	Lecture/Demonstration/ Lab production	Rangson Chirakranont
4	<ul style="list-style-type: none"> • The Recipe: Its Structure and its Use • The Menu: Types, Components and Classifications • Production 	3	2	Lecture/Demonstration/ Lab production	Rangson Chirakranont
5	<ul style="list-style-type: none"> • Guidelines for cooking various food products: Vegetables, Rice, Grains and Pasta • Production 	3	2	Lecture/Demonstration/ Lab production	Rangson Chirakranont
6	<ul style="list-style-type: none"> • Knowledge of Meat Products: Beef, Veal, Lamb, Pork and Poultry • Knowledge of Seafood and Fish • Production 	3	2	Lecture/Demonstration/ Lab production	Rangson Chirakranont
7	<ul style="list-style-type: none"> • Culinary Cooking Techniques: 	3	2	Lecture/Demonstration/	Rangson



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	Dry, Moist and Combination Cooking Techniques • Production			Lab production	Chirakranont
8	• Production	3	2	Demonstration/ Lab production	Rangson Chirakranont
9	• Production	3	2	Demonstration/ Lab production	Rangson Chirakranont
10	• Production	3	2	Demonstration/ Lab production	Rangson Chirakranont
11	Students' assignment presenta- tion • Production	3	2	Research/ Discussion	Rangson Chirakranont
12	Final exam	3	2	Practical exam	Rangson Chirakranont
	Total	36	24		

2. Evaluation of the CLOs

2.1 Measurement and Evaluation of learning achievement

a. Formative assessment N/A

b. Summative assessment

(1) Tool and weight for measurement and evaluation

Learning Outcomes	Measurement Method	Weight (Percentage)	
CLO1 Demonstrate an ability to operate, to enhance job skills and performance, to understand operational problems within the international hospitality industry	Midterm Examination	30	30
	Quiz	10	10
CLO4 Demonstrate an ability to select appropriate information-technology tools, bearing in mind the differences within audience groups	Assignment/ Presentation	10	10
CLO3 Demonstrate good discipline at work, an ability to develop and update oneself continuously CLO2 Apply up-to-date skills and knowledge systematically, in order to provide basic and appropriate solutions to problems within the international hospitality industry	Attendance	20	20
	Practical Examination	30	30
Total			100



Standard Rubric

1. Class Participation

20%

Your active participation and interaction with the lecturer and classmates is very important. Please ensure that you are well prepared for each class and that you enthusiastically contribute to the class discussion.

Date: Ongoing

How Assessment Will be Graded

A. ASSESSMENT CRITERIA FOR CLASS PARTICIPATION					
Criteria	Excellent (A)	Good (B to B+)	Fair (C to C+)	Very poor (D to D+)	Fail (F)
Participation in-class discussion	Often participated in in-class activities, answered questions and posed thoughtful questions without teacher prompting.	Sometimes participated in in-class activities, and answered questions when called upon by the teacher.	Occasionally participated in class activity; responded to teacher questions.	Rarely participated in class activity; rarely responded to teacher questions.	Never participated in class activity; did not respond to teacher questions.
Total for this assessment to be added to other subject assessments to give an overall grade for the subject from A-F.					

2. Group Project

10%

Date: Week 11

How Assessment Will be Graded

B. ASSESSMENT CRITERIA FOR GROUP PROJECT					
Criteria	Excellent (A)	Good (B to B+)	Fair (C to C+)	Very poor (D to D+)	Fail (F)
Organisation	Very well-organized, complete and factual, correctly formatted	Well-organized, mostly complete and factual, very few errors in format	Fairly well-organized, generally complete and factual, a few errors in format	Poorly organized, lacking significant factual information, several errors in format.	Badly organized, lacking factual information, many errors in format.
Process	Clear and extensive discussion of issues and challenges, resulting in comprehensive understanding of the culinary practices	Thorough discussion of issues and challenges, resulting in very good understanding of the culinary practices	Satisfactory discussion of issues & challenges, resulting in reasonable understanding of the culinary practices	Basic or no discussion of issues & challenges, resulting in poor understanding of the culinary practices	No discussion of issues & challenges, resulting in very poor understanding of the culinary practices
Application	Critically evaluated and successfully applied concepts in solving a real-life problem	Evaluated and applied concepts in solving a real-life problem	Satisfactorily evaluated and applied concepts in solving a real-life problem	Poorly applied concepts in solving a real-life problem	Unable to apply concepts to resolve a problem
Analytical skills	Recommendation is very clear and very well-supported by factual arguments.	Recommendation is clear and well-supported by factual arguments.	Recommendation is reasonably clear and is satisfactorily supported by factual arguments.	Recommendation is unclear and mainly supported by opinions.	Recommendation is very unclear and supported by opinions.
Teamwork	All group members	All group members	All members involved	Inconsistent effort by	Poor effort by group



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	fully and actively involved in research, planning, organisation, and presentation.	actively involved in research, planning, organisation, and presentation.	in most group activities.	group members.	members.
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3. Written examination – Mid-term examination

40%

Date: Week 2, 3, 4, and 6

How Assessment Will be Graded

ASSESSMENT CRITERIA FOR WRITTEN EXAMINATION					
Criteria	Excellent (A)	Good (B to B+)	Fair (C to C+)	Very poor (D to D+)	Fail (F)
Knowledge and comprehension	Demonstrated comprehensive knowledge and understanding of the subject.	Demonstrated good knowledge and understanding of the subject.	Demonstrated satisfactory knowledge and understanding of the subject.	Demonstrated a very limited knowledge and understanding of the subject.	Demonstrated very poor knowledge and understanding of the subject.
Application	Demonstrated substantial application of concepts to differentiate types of tourism and identify diverse motivating factors.	Demonstrated clear application of concepts to differentiate types of tourism and identify diverse motivating factors.	Demonstrated satisfactory application of concepts to differentiate types of tourism and identify diverse motivating factors.	Demonstrated very limited ability to apply concepts to differentiate types of tourism and identify diverse motivating factors.	Unable to apply concepts to differentiate types of tourism and identify diverse motivating factors.
Analysis	Demonstrated clearly the ability to analyze and draw appropriate and inventive conclusions.	Demonstrated good effort in analyzing and drawing conclusions.	Satisfactory evidence of analyzing and drawing conclusions.	Minimal evidence of analyzing and drawing conclusions.	Inability to analyze and draw conclusions.

4. Practical examination – Final examination

30%

Practical Examination will be conducted to evaluate students' understanding and application of knowledge of key concepts and principles

Date: Week 12

How Assessment Will be Graded

ASSESSMENT CRITERIA FOR Practical Examination					
Assessment Criteria	Excellent (A)	Good (B to B+)	Fair (C to C+)	Very poor (D to D+)	Fail (F)
Mis en Place and organization	Very well-organized, complete and factual, correctly formatted. Work flow is efficient.	Well-organized, mostly complete and factual, very few errors in format. Workflow is good and working table kept clear.	Fairly well-organized, generally complete and factual, a few errors in format. Workflow is fair and working table kept clear in	Poorly organized, lacking preparation processes, several errors in format. Workflow is unorganized and working table is not kept clear and need	Badly organized, lacking factual information, many errors in format. Working table is not kept clear and improvement needed.



			some area but need some small improvements.	improvements.	
Sanitation and safety	Clear and extensive use all of sanitation and food handling practices, all work station area were kept clean and sanitized.	Most sanitation and food handling practices were applied, most work station area were kept clean and sanitized.	Satisfactory sanitation techniques, work station area were kept clear of debris.	Poorly sanitation techniques, with several areas needing improvement.	Overall sanitation and safety techniques were not carried out in a safe and sanitary manner.
Proper use of equipment and tools	Very well operated stationary equipment, used all tools and small wares correctly.	Well operated stationary equipment, used all tools and small wares correctly	Satisfactorily operated stationary equipment, used all tools and small wares correctly	Poorly operated stationary equipment, used all tools and small wares, some improvement is needed.	Unable to operate , significant improvement is needed in the use of small wares and equipment.
Cooking techniques and skills.	Demonstrated excellent standard for all classical cooking techniques. Apply proper cooking technique for all different type of food. Using correct cutting motions and knife for the job	Demonstrated good practice for all classical cooking techniques. Apply proper cooking technique for most different type of food. Using correct cutting motions and knife for the job	Demonstrated some classical cooking techniques. Using proper cooking technique for some type of food. Using correct cutting motions and knife for the job.	Demonstrated very limited classical cooking techniques. Apply few proper cooking techniques for all different type of food. Able to use some cutting motions and knife with needing improvement.	Unable to apply proper cooking technique for most type of food. Fail to demonstrate using knife for the job.
Teamwork	All group members fully and actively involved in all tasks. Work very well in team environment and show initiative and outstanding group skills.	All group members actively involved in all tasks. Work well in team environment and show good group skills.	All members involved in most group activities. Work fairly well in team environment with some group skills needing improvement.	Inconsistent effort by group members. Difficulty performing in team setting.	Poor effort by group members. Significant improvements needed in order to function well with others.



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(2) Measurement and evaluation

For Grade A - F Grade	Achievement	Final Score (% Range)	GPA
A	Excellent	90-100	4.0
B+	Very good	85-89	3.5
B	Good	80-84	3.0
C+	Fairly good	75-79	2.5
C	Fair	70-74	2.0
D+	Poor	65-69	1.5
D	Very Poor	60-64	1.0
F	Fail	Less than 60	0.0

(3) Re-examination (if the course allows any)

N/A

3. Students' Appeal

Following MUIC Appeal Procedures



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Section 6 Teaching Resources

1. Required Texts

- 1) Brown, Amy C., 2008. Understanding food: principles and preparation. Belmont, California : Thomson/Wadsworth.
- 2) The Culinary Institute of America (2006). Introduction to Culinary Arts. New Jersey: Pearson Prentice Hall, ISBN 0131171402
- 3) The Culinary Institute of America (2006). The Professional Chef. (8th ed.), London: Wiley.
- 4) Johnson and Wales University. Culinary Essentials. USA: The McGraw-Hill Companies. 2010
- 5) Johnson and Wales University. Culinary Fundamentals. Thailand: Kendall/Hunt Publishing Company. 2002
- 6) NAMP. The Meat Buyer Guide. Reston: NAMP,2001
- 7) National Restaurant Association Educational Foundation. ServSafe Coursebook. N.p.: National Restaurant Association Educational Foundation, 2004.

2. Suggested Materials

- 1) Brown, Amy C., 2008. Understanding food: principles and preparation. Belmont, California : Thomson/Wadsworth

3. Other Resources (if any)



Section 7 Evaluation and Improvement of Course Implementation

1. Strategy for Course Effectiveness Evaluation by Students

- (1) Lecturer's ability to clarify themes and course content
- (2) Student evaluation
- (3) Successful completion of course content
- (4) Students' ability to apply knowledge beyond academic settings
- (5) Lecturer's ability to motivate and engage students

2. Strategy for Teaching Evaluation

- (1) Student feedback
- (2) Peer comments and discussions with other lecturers

3. Teaching Improvement

Update wide range teaching methods using various professional resources

4. Verification of Standard of Learning Outcome for the Course

- (1) Group discussions
- (2) Group presentations
- (3) Case studies
- (4) Class participation
- (5) Written works
- (6) Final examination

5. Revision Process and Improvement Plan for Course Effectiveness

Meeting with the program director to review the course before semester starts and before each period of teaching



Appendix

Relations between the course and the program

Table 1 Relations between the course and the PLOs

Culinary Arts	PLOs					
	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6
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Table 2 Relations between CLOs and PLOs

ICHI 221	PLOs					
	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6
CLO1 Demonstrate an ability to operate, to enhance job skills and performance, to understand operational problems within the international hospitality industry	1.1					
CLO2 Apply up-to-date skills and knowledge systematically, in order to provide basic and appropriate solutions to problems within the international hospitality industry	1.2					
CLO3 Demonstrate good discipline at work, an ability to develop and update oneself continuously			3.3			
CLO4 Demonstrate an ability to select appropriate information-technology tools, bearing in mind the differences within audience groups				4.2		



Table 3 PLOs that the course is responsible for

PLOs	SubPLOs
PLO1 Apply operational knowledge and practices in the selected travel and service business industries	1.1 Demonstrate an ability to operate, to enhance job skills and performance, to understand operational problems within the travel and related service businesses
PLO2 Illustrate managerial and entrepreneurial knowledge and practices in the selected travel and service business industries	2.3 Demonstrate an ability to respond to potential trends in the travel and related service businesses
	2.4 Apply systematic thinking and research techniques to provide appropriate solutions to problems within the travel and related service businesses
PLO4 Demonstrate good teamwork and express appropriate roles in the team working environment	4.3 Demonstrate and ability to use effectively work with team members, be culturally aware, and assist work colleagues in solving problems