

**Bachelor of Arts Program
Food Management
(Curriculum update 2016)**

Name of higher education institution Nakhon Pathom Rajabhat University
Faculty of Science and Technology Division of Food Management

**Section 1
general information**

1. Course name

Bachelor of Arts Program in Food Management

2. Degree name and field of study

Full name (English) Bachelor of Arts (Food Management)

Short name (English) B.A. (Food Management)

3. Major courses

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4. The number of credits studied throughout the course

Not less than 128 credits

5. Course style

5.1 format

5.1.1 Academic Degree Program

Bachelor's degree in academic, 4 years course

5.2 Languages

Thai Language

5.3 Admission

Accepting Thai students and international students who are able to use Thai language as well.

5.4 Cooperation with other institutions

Is the specific course of the institution that provides direct instruction

5.5 Granting a degree to graduates

Give only one degree

6. Course status and approval / approval of courses

6.1 Bachelor of Arts Program Food Management (Curriculum Update 2016) updated from the Bachelor of Arts Program Food Management (Curriculum Update 2011) Course Code 20091471104411

6.2 The committee of the Faculty of Science and Technology agreed to present the curriculum to the Academic Council. In the meeting No. 3/2015 on 28 July 2015
6.3 Subcommittee scrutinizing course descriptions in the curriculum in English In the meeting No. 11/2016 on 9 November 2016, approved the presentation of the curriculum to the Sub-Committee on the Curriculum of the Academic Council.

6.4 Academic Program Sub-Committee Sub-Committee At the meeting 13/2016 on 11 November 2016, approved the presentation of the curriculum to the Academic Council.

6.5 Academic Council at the 11/2016 meeting, 25 November 2016, approved the presentation of the curriculum to the Subcommittee on Academic Affairs

6.6 Subcommittee on Academic Affairs at the Meeting No. 10/2016, 30 November 2016, approved the presentation of the curriculum to the University Council.

6.7 University Council in the meeting No. 11/2016, 3 December 2016, approved the curriculum for the first semester of academic year 2017

7. Readiness to publish quality and standard courses

The curriculum is ready to disseminate quality and standards according to the National Higher Education Qualifications Framework in the academic year 2019.

8. Occupations that can be assembled after graduation

8.1 Assistant Manager / Food and Catering Manager in hotels / restaurants / restaurants

8.2 Cooking / chefs / food service providers in various establishments such as hotels, schools, airlines, hospitals, factories, etc. ผู้ผลิตและควบคุมคุณภาพอาหาร

8.3 Cooking instructor / demonstration

8.4 Academic / Researcher and Food Product Development / Nutritionist

8.5 Business operators under the form or product mark (Franchisee)

8.6 Food business operators

8.7 Other occupations such as food management trainers Columnist / food business article Food Designer, Food Stylist, MICE Manager: Meeting Incentive Conference Exhibition. Management

9. Teaching and learning facilities

Nakhon Pathom Rajabhat University

10. Relationship (if any) and other courses offered in the Faculty / other disciplines of the Institute

10.1 Subjects / Courses in courses offered by faculty / courses / other courses

10.1.1 General education groups include language courses Humanities and Social Sciences, Science and Mathematics

10.1.2 Management courses

10.2 Subjects / courses that are offered to faculty / disciplines / other courses

Every course in a specific category (major), other students can choose to be free. And teaching Thai food courses Thai desserts for other students

10.3 Management

Lecturer responsible for the course of the field Coordinate with representatives from other disciplines In the relevant faculty By adjusting the content to be consistent with the course as appropriate Which has the following actions

10.3.1 There is a consultation between the course instructor taught by the faculty / subject / other courses with the teacher responsible for the course. To obtain knowledge content And food management skills as required by the curriculum

10.3.2 Establish a committee to review the needs or conditions of learning and professional skills periodically. To seek ways to improve the course together