

Section 2

Course specific information

1. Philosophy, importance and objectives of the curriculum

1.1 philosophy

Is a professional food manager Adhere to professional ethics, mental service, Thai and international food culture

1.2 importance

Bachelor of Arts Program Food Management Has been developed and improved to focus on producing quality graduates directly in food management to have knowledge of food and nutrition on the basis of professional ethics and ethics In response to the strategy Quality people and society development And respond to the labor market in the food industry and Restaurant service Restaurants, franchises, restaurants, resorts, hotels, food factories and other lines of food and nutrition business According to the needs of society both at the local, country and ASEAN levels in order to raise the quality of life and the professional line for excellence By developing teaching and learning, research, academic services for local communities And continue the Thai arts and culture by integrating wisdom Local and modern technology combined with appropriate and consistent social context In addition, there are additional activities for teaching and learning that focus on graduates to be good people. Have the heart of service Have skills and abilities in academic and professional fields With creativity Have a moral Have social responsibility And have good management Including developing skills in using computers and using English to convey meaning at a practical level Can create jobs and careers on their own And able to develop work that is suitable for social change and has lifelong learning skills

1.3 objective

1.3.1 To produce graduates with good knowledge of food management

1.3.2 To produce graduates to have good attitudes and be able to apply their knowledge to pursue a career in food management

1.3.3 To produce graduates with intellectual skills Analytical thinking Solve problems and create research in food management

1.3.4 To produce graduates with numerical analysis, language, communication and information technology skills

1.3.5 To produce graduates with morality, ethics, leadership, human relations and responsibility

2. Improvement plan

Development plan / change	strategy	Evidence / indicator
<p>1. Improve the food management curriculum to be standardized, not less than that determined by the Office of the Higher Education Commission.</p>	<ul style="list-style-type: none"> - Curriculum development - Continuously follow up and evaluate the curriculum every 5 years 	<ul style="list-style-type: none"> - Curriculum revision documents - Report of course evaluation
<p>2. Improve the curriculum to be in line with the needs of graduates in the food business.</p>	<ul style="list-style-type: none"> - Follow changes in the needs of graduates and the needs of the labor market in the food business every year - There must be a course in which the student must work as a group and the group leader is assigned to work. Let everyone participate in the presentation In order to train students to create good leadership and group membership Practice being responsible for oneself and others - Provide case studies to practice analysis And solve problems appropriately - Organized a bilingual teaching program in Thai food By inviting experts in Thai cooking with knowledge in English 	<ul style="list-style-type: none"> - Assessment report Satisfaction in using graduates of entrepreneurs - Graduate users are satisfied with their skills, knowledge and abilities. In the average work is at a good level.
<p>3. Develop teaching and learning personnel and academic services</p>	<ul style="list-style-type: none"> - Supporting teaching and learning personnel and academic services for external organizations - Lecturers in the field of study, not less than 80 percent, have a certificate through standard testing from the Bureau of Standards and Skill Testing Thai cooking professional 	<ul style="list-style-type: none"> - the amount of academic service work to the professor in the curriculum - Certificate passed the test Standards from the Office of Skill Standards and Testing Thai cooking professional Ministry of Labour

Development plan / change	strategy	Evidence / indicator
<p>4. Seek external partners To increase the potential of teachers and students</p>	<p>- Create a network between educational institutions and government agencies In exchange of speakers such as Kasetsart University Suan Dusit Rajabhat University Suan Sunandha Rajabhat University Panyapiwat Institute Rajamangala University of Technology Thanyaburi Bureau of Food and Water Sanitation, Department of Health, Ministry of Public Health And the Office of Skill Standards and Testing Ministry of Labor etc.</p> <p>- Create a network of cooperation with agencies such as the Thai Chef Association Nutrition Society of Thailand Restaurant and stall association Thai Restaurant Association Nakhon Pathom Chinese Table Association 5-star hotel group Including Siam Kempinski Hotel InterContinental Bangkok, Shangri-La Hotel Holiday Inn Hotel, Mida Hotel, Dvaravati Grand Nakhon Pathom etc. Thai Airways Kitchen (Thai Airways Public Company Limited) and leading food establishments such as MK Restaurant Blue Elephant Restaurant Salt//Pepper Restaurant Minor Food Group Public Company Limited Including The Pizza Company, Swensen's, Dairy Queen, Sizzler and Burger King etc.</p>	<p>- Number and list of institutions Education in the network</p> <p>- Number and list of food establishments in the network</p> <p>- Number and list of local sages And specialized speakers</p>