

Section 3

Educational management system, operation and curriculum structure

1. Education management system

1.1 system

Education management is a bilateral requirement. The requirements are in accordance with the regulations. Nakhon Pathom Rajabhat University on Undergraduate Education Management (Issue 2) 2014 (Appendix B)

1.2 Summer education management (Only for courses for preparation of professional experience training)

There is a summer course in the course. Preparation of professional experience in food management 1 Code 4544401, 2 times, 500 hours each time, total 1,000 hours In other courses, it can be done according to the needs of the learner. This must be approved by the advisor and the subject.

1.3 Comparative credits in binary systems

none

2. Course implementation

2.1 Day-time in teaching and learning

Semester 1, August - November

Semester 2, January - April

Summer months May-July

2.2 Qualifications of study participants

2.2.1 Is a high school graduate Or equivalent

2.2.2 Fully qualified as specified by Nakorn Pathom Rajabhat University

2.2.3 Qualified as a student according to the announcement of Nakhon Pathom Rajabhat University

2.3 The problem of first students entering

The problems of the first students entering most of the food management courses are that students have basic knowledge and skills in the English language group. And quite a few maths Therefore, additional training should be arranged. This is due to the course of food management. Is a liberal arts course Which has a language group of not less than 15 credits Therefore it is necessary to practice language skills for use throughout the course And used in the professional field upon graduation

Students should have good grades in mathematics. Due to the basic skills in mathematics, it is necessary to use as a basis for studying accounting principles

Marketing and finance. Students also graduate from both general and vocational, so there is diversity Both academic, specific skills, personality and attitude towards learning in the field Food management

2.4 Strategies for solving problems / limitations of students in Section 2.3

2.4.1 Major subjects are provided with basic knowledge testing. Knowledge of mathematics and English language knowledge of all first year students and participate in basic adjustment activities of the Faculty of Science.

2.4.2 Department of Education provides a potential development project to dissolve behavior. And create an attitude And good personality for first year students And have a professional skills training program to prepare students for relevant courses throughout the course

2.4.3 Bring test results and training to be a guideline for academic adjustment. And professional skills for students with weak backgrounds And organizing promotional activities for students according to specific interests

2.4.4 Organize activities to promote motivation And good attitude towards the profession

2.5 Plan to accept students and graduates in 5 years

Number of students year	Number of students each academic year				
	2017	2018	2019	2020	2021
1st year	45	45	45	45	45
2nd year		45	45	45	45
Year 3			45	45	45
Year 4				45	45
Graduate	-	-	-	45	45
Total	45	90	135	180	180

2.6 Plan budget

2.6.1 Revenue budget (baht)

Estimate the cost per head for producing graduates according to the Bachelor of Arts program. Food Management Nakhon Pathom Rajabhat University Equal to 22,800.00 baht / person / year Therefore, the branch of food management Requesting to set up a budget for the first 45 students per year

Revenue details	fiscal year				
	2017	2018	2019	2020	2021
Education fee (baht)	1,026,000	2,052,000	3,078,000	4,104,000	4,104,000
Government grants (baht)	135,000	270,000	405,000	540,000	540,000
Total revenue	1,161,000	2,322,000	3,483,000	4,644,000	4,644,000

2.6.2 Expenditure budget (baht)

Money category	fiscal year				
	2017	2018	2019	2020	2021
A. Operational statements					
1.1 Personnel statements (baht)	2,764,932	2,847,880	2,933,316	3,021,316	3,111,955
1.2 Operation Statement (Baht)	418,500	468,500	518,500	568,500	618,500
1.3 Scholarships (baht)	-	-	-	-	-
1.4 Level expense University (baht)	-	-	-	-	-
Total (a)	3,183,432	3,316,380	3,451,816	3,589,816	3,730,455
Money category	fiscal year				
	2017	2018	2019	2020	2021
B. Investment budget (baht)					
Durable goods (baht)	250,000	467,294	1,150,178	1,897,789	1,897,789
Statement of land, building (baht)	-	-	-	-	-
Total (b)	250,000	467,294	1,150,178	1,897,789	1,897,789
Total (a) + (b)	3,433,432	3,783,674	4,601,994	5,487,605	5,487,605
Number of students	45	90	135	180	180
Cost per student head	76,298	42,041	34,089	30,487	30,487
Only operational statements (baht)					
Total investment budget (baht)					

2.7 educational system

The education system is a class. According to Nakorn Pathom Rajabhat University regulations Undergraduate education management 2012 (Appendix A) And regulations of Nakhon Pathom Rajabhat University on undergraduate education management (Issue 2) 2014 (Appendix B)

2.8 Credit transfer Courses and enrollment across the university

Is in accordance with the regulations of Nakhon Pathom Rajabhat University regarding the transfer of undergraduate degrees 2012 (Appendix C)

3. Courses and instructors

3.1 Course

3.1.1 Number of credits Total course not less than 128 credits

3.1.2 the structure of syllabus

The structure of syllabus Divided into courses that are in accordance with the standards set by the Ministry of Education as follows:

A. General education courses Not less than	30	credit
(1) Language and communication compulsory	9	credit
(2) Compulsory Social Sciences	6	credit
(3) Mandatory Humanities	6	credit
(4) Compulsory Science and Mathematics Group	6	credit
Specific requirements To choose any group of subjects at least	3	credit
B. Specific subjects Not less than	92	credit
(1) Core subjects, not less than	39	credit
(2) Specific subjects Not less than	45	credit
- Forced no less than	30	credit
- Choose no less than	15	credit
(3) Basic subjects, professional and professional	8	credit
Not less than		
C. Free elective courses Not less than	6	credit

3.1.3 Courses in the curriculum

A. General education courses Not less than	30	credit
Language and Communication Not less than	9	credit
Required courses	9	credit

subject code	Subject name	
1500133	Thai for Communication	3(3-0-6)
1500134	English for Communication	3(3-0-6)
1500135	English for Work	3(3-0-6)

Elective Courses

subject code	Subject name	
1500136	Chinese for Communication	3(3-0-6)
1500137	Chinese Conversation for Work	3(3-0-6)
1500138	Japanese for Communication 1	3(3-0-6)
1500139	Japanese for Communication 2	3(3-0-6)
1500140	Basic Tagalog	3(3-0-6)
1500141	Conversation in Tagalog	3(3-0-6)
1500142	Basic Malay	3(3-0-6)
1500143	Conversation in Malay	3(3-0-6)
1500144	Basic Lao	3(3-0-6)
1500145	Conversation in Lao	3(3-0-6)
1500146	Basic Burmese	3(3-0-6)
1500147	Conversation in Burmese	3(3-0-6)
1500148	Basic Vietnamese	3(3-0-6)
1500149	Conversation in Vietnamese	3(3-0-6)

(2) Social Sciences

To study no less than **6 credit**

Required courses **6 credit**

(forced 2 courses from 3 courses)

subject code	Subject name	
2000112	Thai Government and Politics	3(3-0-6)
2000113	ASEAN Studies	3(3-0-6)
2000114	Thai Society in Global Context	3(3-0-6)

Elective Courses

subject code	Subject name	
2000115	Human and Environment	3(3-0-6)
2000116	Laws in Daily Life	3(3-0-6)

(3) Humanities

To study no less than **6 credit**

Required courses **6 credit**

subject code	Subject name	
2500114	Ethics and Life Skills	3(3-0-6)
2500115	Volunteer Mindedness for Local Development	3(3-0-6)

Elective Courses

subject code	Subject name	
2500116	Aesthetic Appreciation	3(3-0-6)
2500117	Psychology in Daily Life	3(3-0-6)
2500118	Information for Study Skills	3(3-0-6)
2500119	Dvaravati Studies	3(3-0-6)

(4) Science and Mathematics 6 credit

To study no less than

Required courses (forced 2 courses from 3 courses) 6 credit

subject code	Subject name	
4000124	Thinking and Decision Making	3(3-0-6)
4000125	Sport Science for Health	3(3-0-6)
4000126	Information and Communication Technology	3(3-0-6)

Elective Courses

subject code	Subject name	
4000127	Science and Technology Development in the Changing World	3(3-0-6)
4000128	Well-being Promotion	3(3-0-6)
4000129	Recreation for Health	3(3-0-6)
4000130	Health Insurance System in Thailand	3(3-0-6)
4000131	Mathematics in Daily Life	3(3-0-6)

Specific requirements To choose a group of subjects, no less than 3 credit

B. Specific subjects 92 credit

The details are as follows

(1) Core subjects, not less than 39 credit

subject code	Subject name	
2562302	Business Laws	3(3-0-6)
3521103	Financial Accounting	3(2-2-5)
3531101	Business Finance	3(3-0-6)
3541101	Principles of Marketing	3(3-0-6)
3561101	Organization and Management	3(3-0-6)
3562307	Production Management	3(3-0-6)
3591105	General Economics	3(3-0-6)
4112110	Statistics for Research in Food Business	3(3-0-6)

subject code	Subject name	
4511101	Principles of Food Preparation	3(2-2-5)
4513310	Food Sanitation and Quality Control	3(3-0-6)
4522201	Nutrition	3(3-0-6)
4532302	Food and Beverage Management	3(2-2-5)
4533303	Food and Beverage Cost Control	3(3-0-6)

(2) Specific subjects / major subjects Not less than 45 credit

Enforce the amount of not less than 30 credit

subject code	Subject name	
4512202	Thai Food	3(2-2-5)
4513204	International Food	3(2-2-5)
4513205	Bakery and Decoration 1	3(2-2-5)
4513207	Food for Health	3(3-0-6)
4513209	Beverage	3(2-2-5)
4514314	Food Product Development and Sensory Evaluation	3(2-2-5)
4532101	English for Food Management 1	3(3-0-6)
4532102	English for Food Management 2	3(3-0-6)
4533304	Catering Management	3(2-2-5)
4534410	Seminar on Food Management	1(1-0-2)
4534411	Introduction to Research in Food Management	2(1-2-3)

Choose from courses in Group 1 or Group 2 15 credit

Not less than

Group 1 Food and related academic groups

subject code	Subject name	
4512203	Thai Dessert	3(2-2-5)
4513206	Institutional Food Preparation and Service	3(2-2-5)
4513208	Vegetarian Food	3(2-2-5)
4513311	European Food	3(2-2-5)
4513312	Bakery and Decoration 2	3(2-2-5)
4514311	Commercial Food Cooking	3(2-2-5)
4514312	Chinese Banquet Service and Management	3(2-2-5)
4514313	Food Processing	3(2-2-5)
4514315	Food Packaging	3(2-2-5)
4522302	Human Nutrition	3(3-0-6)
4523303	Family Nutrition	3(2-2-5)

subject code	Subject name	
4523304	Nutrition and Food Service Management for Preschool Children	3(2-2-5)
4523305	Nutrition and Food Service Management for the Elderly	3(2-2-5)
4523306	Principles of Food Arrangement in Hospital	3(2-2-5)
4524407	Dietetics	3(2-2-5)
4532105	Fruit and Vegetable Carving and Banana Leaf Crafting	3(2-2-5)
4532306	Food Creation for Business	3(2-2-5)
4533108	Personality Development in Hospitality	3(2-2-5)
4533109	Public Relations in Food Business	3(2-2-5)
4533207	Floral Arrangement for Business of MICE Management	3(2-2-5)

Group 2 Management Group

3532201	Business Taxation	3(3-0-6)
3542104	Buyer Behavior	3(3-0-6)
3543101	Marketing Management	3(3-0-6)
3543110	Service Marketing Management	3(3-0-6)
3561401	Human Resource Management	3(3-0-6)
3562303	Business Quality Management	3(3-0-6)
3562410	Human Relations in Organization	3(3-0-6)
3563202	Small and Medium Enterprise Management	3(3-0-6)
3563203	Entrepreneurships	3(3-0-6)
3563304	Franchise Business Management	3(3-0-6)
3564201	Strategic Management	3(3-0-6)

(3) Basic, professional and professional subjects Not less than 8 credit

subject code	Subject name	
4544401	Pre - practicum in Food Management 1	- (1000)
4544402	Pre - practicum in Food Management 2	2(180)

Choose one of the following courses for another 6 credits.

subject code	Subject name	
4544403	Cooperative Education	6(540)
4544404	Professional Internship in Food Management	6(540)

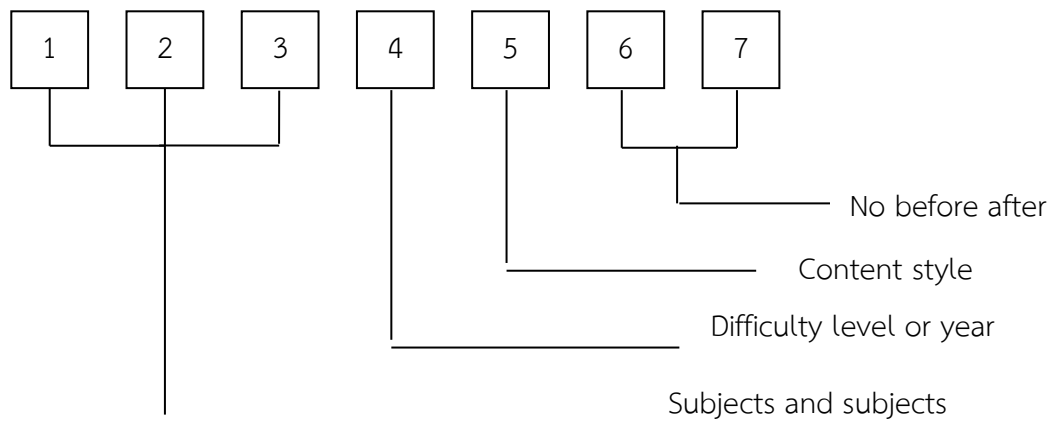
Specific requirements

Students must pass courses 4544401 Preparation for professional experience in food management 1(Pre - practicum in Food Management 1) In the summer of the 2nd and 3rd academic years, totaling no less than 1,000 hours and receiving a score of not less than P without counting credits in the course completion criteria

C. Free elective courses Not less than 6 credits

To choose any course in Nakhon Pathom Rajabhat University course, which is not unique to the course that was previously studied And must not be a course assigned to study without counting the total credits in the completion of this course

Meaning of course code numbers



- The numbers 1 - 3 indicate the subjects and subjects.
- The number 4 Indicates the difficulty level or year
- The number 5 Indicates the content
- The number 6,7 Indicates the prior order of the course

Food Management Have organized the following subjects

- code Subjects
- 451 Food subjects
- 452 Nutrition Department
- 453 Food Management and Business Management
- 454 Subjects in preparation, training and experience in basic, professional and professional subjects

Meaning of credits

Credits and class hours are defined in two forms as follows:

1. Credits (theory-practice-research) such as 3 (3-0-6) credits 3 (2-2-5) credits
2. Credits (hours), such as 6 (540) credits, with the following meanings

Bracket number	means	Number of credits
Numbers in brackets	means	Number of hours of practical training

Summary of the total number of credits, not less than

A. General education courses not less than	30	credits
B. Specific subjects, not less than	92	credits
(1) Core Courses	39	credits
(2) Specialized subjects,	30	credits
(3) Special subjects, not less than	15	credits
(4) Professional and professional basic subjects	8	credits
C. Free elective courses	6	credits

3.1.5 Course Description

(1) Language and Communication Group To study at least 9 credits

Required courses

subject code	Course name and description	
1500133	Thai for Communication	3(3-0-6)
	Skills in listening, speaking, reading and writing and Thai usage for communication in daily life	
1500134	English for Communication	3(3-0-6)
	Skills in listening, speaking, reading and writing in daily life, listening for main ideas, answering questions, describing, giving information, expression ideas, reading for main ideas and details and writing sentences and paragraphs	
1500135	English at Work	3(3-0-6)
	Skills in listening, speaking, reading and writing at work, self and organization introducing, interviewing, telephoning, presenting, documents reading, job application form writing, interoffice memo writing and e-mail communicating	

Elective Courses

subject code	Course name and description	
1500136	Chinese for Communication Chinese skills for communication in daily life, greeting and farewell, introducing oneself and others, expressing gratitude and apologizing, food and drink ordering and shopping	3(3-0-6)
1500137	Chinese Conversation at Work Chinese listening and speaking at work, asking for information, telephoning, making appointments, interviewing, leaving messages and job application form and resume writing	3(3-0-6)
1500138	Japanese for Communication 1 Japanese characters and sound system, vocabularies, basic Kanji letters, basic sentence structure, daily conversations and basic Japanese communication	3(3-0-6)
1500139	Japanese for Communication 2 Pre-requisite: 1500138 Japanese for Communication 1 Skills in Japanese listening, speaking, reading and writing and Japanese in daily life communication	3(3-0-6)
1500140	Basic Tagalog Introduction to Tagalog language, alphabets, consonants and vowels, stress and syllables, basic sentence patterns, greetings and daily conversation, talking about oneself, friends, family, daily activities, telling time, vocabularies in contexts, occupation, color, cardinal numbers, clothes and accessories	3(3-0-6)
1500141	Conversation in Tagalog Pre-requisite: 1500140 Basic Tagalog Effective listening comprehension and speaking skills, small talk, hobbies and daily activities, eating out, getting around, travelling, shopping, tourist conversations, sports, transferring and exchanging of ideas, using the Tagalog language in different situations and contexts, Filipino cultures and communication strategies	3(3-0-6)

subject code	Course name and description	
1500142	Basic Malay Introduction to Malay language, alphabets, consonants and vowels, stress and syllables, basic sentence patterns, greetings and daily conversation, talking about oneself, friends, family, daily activities, telling time, vocabularies in contexts, occupation, color, cardinal numbers, clothes and accessories	3(3-0-6)
1500143	Conversation in Malay Pre-requisite: 1500142 Basic Malay Effective listening comprehension and speaking skills, small talk, hobbies and daily activities, eating out, getting around, travelling, shopping, tourist conversations, sports, transferring and exchanging of ideas, using the Malay language in different situations and contexts, Malaysian/Indonesian cultures and communication strategies	3(3-0-6)
1500144	Basic Lao Introduction to Lao language, alphabets, consonants, vowels and tones, basic sentence patterns, greetings and daily conversation, talking about oneself, friends, family, daily activities, telling time, vocabularies in contexts, occupation, color, cardinal numbers, clothes and accessories	3(3-0-6)
1500145	Conversation in Lao Pre-requisite: 1500144 Basic Lao Effective listening comprehension and speaking skills, small talk, hobbies and daily activities, eating out, getting around, travelling, shopping, tourist conversations, sports, transferring and exchanging of ideas, using the Lao language in different situations and contexts, Lao cultures and communication strategies	3(3-0-6)
1500146	Basic Burmese Introduction to Burmese language, alphabets, consonants, vowels and tones, basic sentence patterns, greetings and daily conversation, talking about oneself, friends, family, daily activities, telling time, vocabularies in contexts, occupation, color, cardinal numbers, clothes and accessories	3(3-0-6)

subject code	Course name and description	
1500147	Conversation in Burmese Pre-requisite: 1500146 Basic Burmese Effective listening comprehension and speaking skills, small talk, hobbies and daily activities, eating out, getting around, travelling, shopping, tourist conversations, sports, transferring and exchanging of ideas, using the Burmese language in different situations and contexts, Burmese cultures and communication strategies	3(3-0-6)
1500148	Basic Vietnamese Introduction to Vietnamese language, alphabets, consonants, vowels and tones, basic sentence patterns, greetings and daily conversation, talking about oneself, friends, family, daily activities, telling time, vocabularies in contexts, occupation, color, cardinal numbers, clothes and accessories	3(3-0-6)
1500149	Conversation in Vietnamese Pre-requisite: 1500148 Basic Vietnamese Effective listening comprehension and speaking skills, small talk, hobbies and daily activities, eating out, getting around, travelling, shopping, tourist conversations, sports, transferring and exchanging of ideas, using the Vietnamese language in different situations and contexts, Vietnamese cultures and communication strategies	3(3-0-6)

(2) Social Sciences To study at least 3 credits

Required courses

subject code	Course name and description	
2000112	Thai Government and Politics Basic knowledge of Thai government and politics, analyzing and expressing idea on Thai government and politics, crucial events of Thai history, changing of Thai government and politics from Sukhothai era to present in relation to economic, social, cultural and influence of globalization	3(3-0-6)

subject code	Course name and description	
2000113	ASEAN Studies Integration of ASEAN countries based on regionalism, evolution of Association of South East Asian Nations, the ASEAN charter, ASEAN Political Security Community (APSC), ASEAN Economic Community (AEC), ASEAN Socio-Cultural Community (ASCC), fundamental information and roles of ASEAN countries members, ASEAN historical background, ASEAN dialogue partnership and ASEAN citizenship	3(3-0-6)
2000114	Thai Society in Global Context Evolution of Thai politics, economy, society, and culture, relation between Thai and other countries in different periods from pre-modernism to post-modernism, roles of Thailand in international context, adaptation and cooperation of Thailand and global community	3(3-0-6)

Elective Courses

subject code	Subject name	
2000115	Human and Environment Natural resources and environments, ecosystems, biodiversity, food security, natural disaster, environmental crisis, human development process for resources and environmental management for sustainable locality development	3(3-0-6)
2000116	Laws in Daily Life Basic knowledge of laws used in daily life, fundamental rights and freedom based on constitutional law, rules of public and private laws, introduction to civil and commercial laws, criminal laws, administration of justice, application and integration of laws used in daily life	3(3-0-6)

(3) Humanities To study at least 6 credits

Required courses

subject code	Course name and description	
2500114	Ethics and Life Skills Concepts of life and ethics, ethical problems in the current society, ethical principles for life happiness, life skills in 21 st century, life skills based on the	3(3-0-6)

philosophy of sufficiency economy, lifelong learning skills and volunteer mindedness and public consciousness

subject code	Course name and description	
2500115	Volunteer Mindedness for Local Development	3(3-0-6)
	Definitions, importance, notions, ideologies, principles and methods of public consciousness for individual, communal, and local development, roles of individual and non-benefit organizations, case studies and voluntary processes devoting to community	

Elective Courses

subject code	Course name and description	
2500116	Aesthetic Appreciation	3(3-0-6)
	Definitions and value of aesthetics, visual art, musical art, Thai classical drama, performance art, aesthetic perceptions and appreciation	
2500117	Psychology in Daily Life	3(3-0-6)
	Importance of psychology for life, components and factors of human behaviors, nature of human development, understanding self and others, effective adjustment, self-development, human relations, teamwork and application of psychology for happiness in life	
2500118	Information for Study Skills	3(3-0-6)
	Definitions and importance of information technology and information literacy, information resources and services, classification of information resources, strategies and skills in Online Public Access Catalog (OPAC), online databases searching, academic report writing, reference citation and laws and ethics for information use	
2500119	Dvaravati Studies	3(3-0-6)
	History of Dvaravati kingdom, characteristics of society, economy, politics and government, art and cultural growth, historical traces of Dvaravati found in different regions of Thailand and importance of Dvaravati culture on Nakhon Pathom province	

(4) Science and Mathematics To study at least 6 credits

Required courses

subject code	Course name and description	
4000124	Thinking and Decision Making Principles and process of human thinking, development of cognitive attributes and process, creative and systematic thinking, pursuit of scientific knowledge and methodology, logic, data analysis, decision making process and application of the knowledge in daily life	3(3-0-6)
4000125	Sport Science for Health Definitions and objectives of sport science, principles, categories and advantages of exercises, physical activities exercises, sporting, manners of good players and watchers, physical efficiency supplement, sport habits and first aid for exercising injuries	3(3-0-6)
4000126	Information and Communication Technology Definitions and components of the computer system and information and communication technology; use of information and communication technology for data retrieval, software application, word processing, spreadsheet, presentation, network communication, network security system, computer ethics and cyber laws, and computer ergonomics	3(3-0-6)

Elective Courses

subject code	Course name and description	
4000127	Science and Technology Development in the Changing World Effects of science and technology on global changes, development of community and country, energy and global warming, natural resources, environment, disaster, agriculture, and agricultural industry	3(3-0-6)
4000128	Well-being Promotion Importance of physical and emotional health, food, medicines and herbs, personal hygiene, community environment, diseases prevention, life quality development, personal skills, interpersonal skills, principles of holistic health promotion, health fitness, awareness and appreciation of benefits of exercise, physical fitness, health checkup and health insurance system in Thailand	3(3-0-6)

subject code	Course name and description	
4000129	Recreation for Health	3(3-0-6)
	Definitions, importance and advantages of recreation activities, recreation activities in daily life, leaders of recreation activities and recreation activities for oneself and family	
4000130	Health Insurance System in Thailand	3(3-0-6)
	Philosophy, concepts, principles and health insurance system, development of health insurance system of Thailand and other countries, fund management and citizen rights under the National Health Insurance System	
4000131	Mathematics in Daily Life	3(3-0-6)
	Basic Mathematics in daily life, proportion, percentage, calculation of progressive rate for electricity and water, electricity and water, interest, installment systems and actuarial science	

B. Specific subjects

(1) Core courses

subject code	Course name and description	
2562302	Business Laws	3(3-0-6)
	Principles of Laws, business organization, laws of business control, civil and commercial code of legal acts, contracts, liabilities and specific contracts; laws relating to collateral and credit, Investment promotion, consumer protection, prevention of unfair trade, business rehabilitation, and business dispute	
3521103	Finance Accounting	3(2-2-5)
	Definition, objectives, concepts, and principles of accounting; presentation of complete financial statements in accordance with general accepted accounting principles; Accounting Act B.E. 2543; business transaction analysis; recording transactions in general and special journals, posting, adjusting and closing entries; preparation of trial balance, working papers, financial statements for service business and product selling including taxation, industry accounting, voucher system, petty cash and bank deposits	

subject code	Course name and description	
3531101	Business Finance Pre-requisite: 3521103 Finance Accounting Overview of business finance, roles and responsibilities of financial managers, fundamental concepts for business finance, tools for financial management, time value of money, financial analysis and fund flow statement, financial planning, working capital management, capital budgeting, sources of funds and financial markets, cost of capital and capital structure, and profit and dividend policy	3(3-0-6)
3541101	Principles of Marketing Definition, concepts and importance of marketing, marketing environment, marketing information system, market segmentation and selecting target markets; consumer behavior, marketing mix factors including product, price, place/distribution and promotion; and applications to business operation	3(3-0-6)
3561101	Organization and Management Concepts and theories of management, definition and types of organization; functions of management including planning, organizing, staffing, directing and controlling; applications of managerial theories in organizations	3(3-0-6)
3562307	Production Management Characteristic and importance of production, service, decision, productivity planning, selection of location, plant layout, production control, forecasting, production scheduling, sequencing, purchasing, inventory control system, maintenance system, project planning and control, logistics system, and quality control	3(3-0-6)
3591105	General Economics Study of economic and social in daily life for business, resources allocation and usage, consumption, production, marketing, financial institutions, taxation, trading, investment, economic problems and solution approaches	3(3-0-6)

subject code	Course name and description	
4112110	Statistics for Research in Food Business	3(3-0-6)
	Basic statistics and research, statistical methods for research in food business, random variables, probability distribution of random variables, parameter estimation, hypothesis testing, analysis of variance, Chi-square test, nonparametric testing, and data analysis by software packages	
4511101	Principles of Food Preparation	3(2-2-5)
	Characteristics, elements, and properties of foods; cookery, cooking terminology, ingredients and additives, food purchasing and storage, dietary, table setting, kitchen management, cooking hygiene, and practice	
4513310	Food Sanitation and Quality Control	3(3-0-6)
	Cooking tools and equipment in cooking premises, storage, food transportation, personal hygiene in food production, cleaning and disposal of waste from food production; food quality control from raw material preparation, cooking and finished products; food labels, laws and regulations relating to cooking premises and food standards	
4522201	Nutrition	3(3-0-6)
	Definition, history and importance of nutrition for health, principles of nutrition, nutrition acts, nutrition flag and labeling, types of nutrients, function and quantity of consuming, sources of nutrients, food digestion and absorption, nutrition problems in Thailand, domestic and overseas organizations in nutrition problems solving	
4532101	English for Food Management 1	3(3-0-6)
	Listening, speaking and reading skills in food cookery and services; cooking terminology, retrieving information from journals, recipes, magazine, and online media in related topics	
4532102	English for Food Management 2	3(3-0-6)
	Application of English skills in food management, English communication in kitchen and food business, writing recipes, presentation and cookery demonstration	

subject code	Course name and description	
4532302	Food and Beverage Management	3(2-2-5)
	Knowledge of food and beverage, management of quality control, marketing, finances and cost control; menu planning, producing and providing service in food and beverage, management of food and beverage in various hospitality industry, reporting, and practice	

4533303	Food and Beverage Cost Control	3(3-0-6)
	Management of income and expenditure, estimation of sales volume, cost control, loss reduction in food and beverage preparation and production, management of production process, pricing and labor cost control, and system for income control, retaining and development	

(2) Specific subjects / major subjects

Required courses

subject code	Course name and description	
4512202	Thai Food	3(2-2-5)
	History and characteristics of Thai foods, ingredients, spices, tools and equipment, preparation techniques, food presentation, services, storage, packaging, selling, and practice	

4513204	International Food	3(2-2-5)
	Culture and consumption behavior of European, American and Asian, ingredients, tools and equipment, basic preparation methods of popular national dishes, table etiquette, and practice	

4513205	Bakery and Decoration 1	3(2-2-5)
	Characteristics of raw materials and food additives in bakery; selection, usage and storage of raw materials and equipment; production process, design and decoration, storage, packaging, and distributing bakery products, and practice	

4513207	Food for Health	3(3-0-6)
	Factors relating to good health, principles of healthy consumption, alternative food, macrobiotic diet, Cheewajit food, herbal food, inducing and resisting cancer food, food supplement and functional food, genetically modified food, and new food group affecting health	

subject code	Course name and description	
4513209	Beverage	3(2-2-5)
	Importance, types of beverage, equipment for beverage mixing and service, alcoholic and non-alcoholic beverage mixing, proper beverage arrangement for food menu, service staff etiquette, beverage service and garnishment, cost calculation, pricing, and practice	
4514314	Food Product Development and Sensory Evaluation	3(2-2-5)
	Definition, importance, concepts, principles and development methods of food production; principles, methods and types of sensory evaluation for food quality, and practice	
4534410	Seminar on Food Management	1(1-0-2)
	Review, present, and discuss of research works related to food management	
4534411	Introduction to Research in Food Management	2(1-2-3)
	Research methodology in food management, literature review, proposal presentation, research implementation, report writing, and presentation	

Elective Courses

Group 1 Food and related academic groups

subject code	Course name and description	
4512203	Thai Dessert	3(2-2-5)
	History, tools, and preparation techniques and cooking method; good characteristics of Thai dessert, Thai dessert selection for various occasions, adaptation of seasonal ingredients, cost calculation, storage, packaging, and practice	
4513206	Institutional Food Preparation and Service	3(2-2-5)
	History, goals and benefits of food service in educational institutions and others, proper preparation of tools and equipment, food production and serving both on-site and out-site, storage, tool selection for food service, types of food service, organizing organization structure, and practice	

subject code	Course name and description	
4513208	Vegetarian Food Definition, importance, types, raw materials, and cooking vegetarian and Chinese vegetarian diet, serving and consuming requirements, and practice	3(2-2-5)
4513311	European Food Pre-requisite: 4513204 International Food Principles of European food cooking, meat trimming, selection of raw materials and tools, making soup and sauce, cooking popular European food, relevant terminology, food decoration and European food standards, and practice	3(2-2-5)
4513312	Bakery and Decoration 2 Pre-requisite: 4513205 Bakery and Decoration 1 Properties, selection and usage of raw materials, tools and equipment, production process of modern bakery, advanced design and decoration of bakery by chocolate, techniques of sugar show pieces, and practice	3(2-2-5)
4514311	Commercial Food Cooking Principles of food preparation in large quantity, properties of raw materials affecting food characteristics, cooking tactics and techniques for specific food, food in tourism industry, quality control, decoration and serving, formulating standard recipe, cost control, knowledge transfer through media, and practice	3(2-2-5)
4514312	Chinese Banquet Service and Management Definition, importance, history, and pattern of Chinese banquet service; management of tools and equipment, raw materials, safety and sanitation; service system organizing, cooking techniques and plate arrangement, Chinese banquet etiquette, development of business style, and practice	3(2-2-5)
4514313	Food Processing Importance of food processing, causes of food deterioration; characteristics, management and preparation of raw materials; principles of food processing, processing process of local agricultural product, packaging, and practice	3(2-2-5)

subject code	Course name and description	
4514315	Food Packaging Definition, objectives and roles of packaging; types, properties and selection of packaging materials; packaging design, labeling and advertising, product code, related laws, and practice	3(2-2-5)
4522302	Human Nutrition Importance of human nutrition; consumption, digestion, absorption, excretion and metabolism process of nutrients; calculating nutrient and energy requirements, nutrition analysis, and comparing data from nutritional research results	3(3-0-6)
4523303	Family Nutrition Nutrient and energy requirement of person with different ages, menu planning; food preparation for pregnant and lactating women, infants, preschool and school age children, teenagers, adults and elderly people; and practice	3(2-2-5)
4523304	Nutrition and Food Service Management for Preschool Children Definition and importance of nutrition for preschool children, solving nutrition problems and promoting good consumption behaviors, selection of raw materials; preparation, cooking, arrangement and service for preschool children, and practice	3(2-2-5)
4523305	Nutrition and Food Service Management for the Elderly Theories relating to the elderly, changes of health conditions affecting nutrition condition of the elderly; food caring, arranging and serving for normal and sick elderly people; and practice	3(2-2-5)
4523306	Principles of food arrangement in Hospital Definition and importance of principles of food arrangement in hospital, types and menu planning for patients, roles of nutritionist, purchasing, receiving, storing, issuing, preparing balance sheet; process of food preparation, production, and service; giving nutritional knowledge, and practice	3(2-2-5)

subject code	Course name and description	
4524407	Dietetics	3(2-2-5)
	Importance and objectives of dietetics, food service in hospital, food exchange and food for specific diseases; food setting, adapting, cooking, and servicing for patients; and practice	
4532105	Fruit and Vegetable Carving and Banana Leaf Crafting	3(2-2-5)
	Importance and values of fruit and vegetable carving, peeling and carving, selection, preparation, usage of raw materials, tools and equipment maintenance, pattern, method, steps, and application of art principle in carving works, carving for business, banana leaf crafting, and practice	
4532306	Food Creation for Business	3(2-2-5)
	Principles of art and art composition, design and creation of one dish meal, fusion and contemporary food, food planning and arrangement, being food stylists for communication, and practice	
4533108	Personality Development in Hospitality	3(2-2-5)
	Importance, principles and guidelines of personality development in hospitality, social etiquette, attire, communication skills, psychology in hospitality, types of speech, preparation for food business, and practice	
4533109	Public Relations in Food Business	3(2-2-5)
	Definition, importance, objectives, process, basic element, values, guideline, management principle, tools and media, and terminology in public relations for food business, knowledge transfer of food through media, planning for public relations of food business, and practice	
4533207	Floral Arrangement for Business of MICE Management	3(2-2-5)
	Knowledge and caring of flowers and leaves, theories and design, basic techniques for floral arrangement, standard form of floral arrangement; floral design for special occasion, conference, exhibition and others; floral business industry, floral shop, and practice	

subject code	Course name and description	
4533304	Catering Management	3(2-2-5)
	Types of on- and off-premise catering, planning, designing, organizing, structuring, coordinating, site decorating, marketing, staffing, food and beverage menu planning, problem solving, performance evaluating, and practice	

Elective Courses

Group 2 Management Group

subject code	Course name and description	
3532201	Business Taxation	3(3-0-6)
	Tax policies, guidelines for tax collection and practice based on Revenue Code, tax computation, tax form preparation and tax payment, appeal to officers for each type of taxes, and tax collection by local administrative organizations	

3542104	Buyer Behavior	3(3-0-6)
	Concepts, theories and consumer and industrial market of buyer behavior model, buyer behavior information; buying decision process and factors influencing buying decisions for marketing planning to meet buyers' needs	

3543101	Marketing Management	3(3-0-6)
	Pre-requisite: 3541101 Principles of Marketing	
	Definition and importance of marketing management, roles of marketing executives, marketing management process; analysis of marketing environment, consumer behavior, marketing information systems, market measuring and forecasting, defining target markets; and management planning of product, price, place of distribution and promotion for application to various businesses	

3543110	Service Marketing Management	3(3-0-6)
	Concepts, theories, and importance of service marketing, types of service business, management of service demand and supply, service marketing mix, behavior and decision-making process for service purchase, service quality, service failure and recovery, and strategic planning for service business development	

subject code	Course name and description	
3561401	Human Resource Management Concept and theory of human resource management, job analysis, human resource planning, recruitment, selection, training and personnel development, performance evaluation, compensation and factors affecting human resource management	3(3-0-6)
3562303	Business Quality Management Principles, concepts, theories and evolution of quality management with consideration of costs, quality of product and service, techniques and tools, quality management, efficiency increase, overall organizational management process	3(3-0-6)
3562410	Human Relations in Organization Concepts and theories of human relations; scope and basic factors of interpersonal, team and organizational relationships; human behavior in organization, organizational communication, strategies for human relations development, working atmosphere and work motivation creation, religious principles promoting human relations	3(3-0-6)
3563202	Small and Medium Enterprise Management Characteristics, patterns, importance, operation methods, management principles, implementation problems, relevant regulations, strategic planning, and performance evaluation of small and medium enterprises	3(3-0-6)
3563203	Entrepreneurships Theories and practices of business management, qualifications of good entrepreneurs, guidelines for setting up business, organizing, personnel management, production, marketing, capital management, business impact on society and environment, creative thinking enhancement, ethics of entrepreneurs	3(3-0-6)
3563304	Franchise Business Management History of domestic and international franchise business; advantages and disadvantages of franchise business; criteria, conditions and limitations of franchising; marketing, supply of goods or services, financing, franchise business possibility, accounting, business tax and financial control, entrepreneur qualifications, business contact and selection for franchise, and process of franchise business set-up	3(3-0-6)

subject code	Course name and description	
3564201	Strategic Management	3(3-0-6)
	Concepts of strategic planning, scope, functions, features, and process of strategic management; environmental analysis, proper strategy implementation for organization and environment; guidelines of implementing strategies, control and evaluation, and competitive potential enhancement	

(3) Basic subjects, professional and professional

subject code	Course name and description	
4544401	Pre-practicum in Food Management 1	- (1000)
	Basic skill practices in food preparation and cooking, management and study of restaurant management system, training in primary and intermediate food businesses, and seminar	
4544402	Pre-practicum in Food Management 2	2(180)
	Pre-requisite: 4544401 Pre-practicum in Food Management 1	
	Preparation of behavior, personality, food management ethics, positive attitude for teamwork; orientation for cooperative education or practicum in food management; and field trip	

Choose one of the following courses for another 6 credits.

subject code	Course name and description	
4544403	Cooperative Education	6(540)
	Pre-requisite: 4544402 Pre-practicum in Food Management 2	
	Professional training in food management in higher level food businesses, preparation of project and report, work presentation under supervision of entrepreneur and advisor	
4544404	Professional Internship in Food Management	6(540)
	Pre-requisite: Pre-practicum in Food Management 2	
	Food management internship in government or private sectors, and application of knowledge	

C. Free elective courses

To choose any course in Nakhon Pathom Rajabhat University course Without having to repeat the course that was previously learned And must not be a

course that is determined to study without counting the total credits in the course completion criteria of this field