

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 T	VDe			
• •	Undergraduate Degree (International Program)			
3.2 Course Type	Elective			
4. Course Coordinator and Instructor				
4.1 Course Coordinato	r 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

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 education-

al 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 คำศัพท์ที่ใช้สำหรับวัตถุดิบและการ ประกอบอาหาร อ่านและประเมินรายการอาหาร พัฒนาตำรับโดยการแปลงหน่วยวัดและต้นทุน ตรวจสอบการผลิต อาหารแบบต่างๆ ขั้นตอนการปฏิบัติงาน การใช้งานและการรักษาอุปกรณ์ครัว วิธีการบริการ การบริหารการจัดซื้อและ การควบคุมต้นทุน

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.



2. Number of hours per trimester

Theory	Practice	Self-study
(hours)	(hours)	(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

- 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
		Written examination
	Lecture	Presentation
CLO1	Case studies with past experiences and current	Class attendance, class participa-
CLOI	events	tion, and behavior in class
	Group discussion and Group assignment	On-time submission of reports and
		assignments and their quality
		Written examination
	Lecture	Presentation
CLO2	Case studies with past experiences and cur-	Class attendance, class partici-
CLOZ	rent events	pation, and behavior in class
	Group discussion and Group assignment	On-time submission of reports
		and assignments and their quality
	Lecture	Written examination
	Case studies with past experiences and cur-	Presentation
CLO3	rent events	Class attendance, class partici-
CLOJ	Emphasis on morality and ethics	pation, and behavior in class
		On-time submission of reports
	Group discussion and Group assignment	and assignments and their quality
	Lecture and group discussion of case studies	Written examination
CLO4	Practical in class	Presentation
CLU4	Assignment for searching from website, e-	Class attendance, class partici-
	learning and report with emphasis on mathe-	pation, and behavior in class



matical numbers and statistics from reliable	On-time submission of reports
sources	and assignments and their quality

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

	Торіс	Numbe	er of Hours		Lecturer
			Lab/Field		
Week		Lecture	Trip/Interns	Teaching Activities/ Media	
		Hours	hip		
			Hours		
	Course Introduction				
	The Position of Food & Bever-				
	age			Lecture/Demonstration/	Rangson
1	Department Organization	3	2	Lab production	Chirakranont
	The Food Service Industry				
	Production				
	Food Safety and Sanitation				
	• Kitchen Safety				
2	Introduction to Stocks, Soups	3	2	Lecture/Demonstration/	Rangson Chirakranont
	and Sauces			Lab production	
	Production				
	Kitchen Utensils and Equip-				
	ments		B 2		
3	Measuring Techniques3	3		Lecture/Demonstration/	Rangson Chirakranont
	Using of Thickening Agents			Lab production	
	Production				
	The Recipe: Its Structure and its				
	Use				
4	• The Menu: Types, Components	3	2	Lecture/Demonstration/	Rangson
·	and Classifications	5	-	Lab production	Chirakranont
	Production				
	Guidelines for cooking various				
	food products: Vegetables, Rice,			Lecture/Demonstration/	Rangson
5	Grains and Pasta	3	2	Lab production	Chirakranont
	Production				Chinaktanont
	Knowledge of Meat Products:				
	Beef, Veal, Lamb, Pork and Poul-				
6	try	3	2	Lecture/Demonstration/	Rangson
0	Knowledge of Seafood and Fish	5	۷.	Lab production	Chirakranont
	Production				
7	Culinary Cooking Techniques:	3	2	Lecture/Demonstration/	Pangeon
1	· culliary cooking rechniques:	J.	Z		Rangson



THM Division

 Lab production
 Chirakranont

	Cooking Techniques • Production				
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

Dry, Moist and Combination

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	Weig (Percen	
CLO1 Demonstrate an ability to operate, to enhance job skills and performance, to understand operational	Midterm Examination	30	30
problems within the international hospitality industry	Quiz	10	10
CLO4 Demonstrate an ability to select appropriate information-technology tools, bearing in mind the dif- ferences within audience groups	Assignment/ Presentation	10	10
CLO3 Demonstrate good discipline at work, an ability to develop and update oneself continuously	Attendance	20	20
CLO2 Apply up-to-date skills and knowledge systemat- ically, in order to provide basic and appropriate solu- tions to problems within the international hospitality industry	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

Α.	ASSESSMENT CRITERIA FOR CLASS PARTICIPATION				
Criteria	Excellent	Good	Fair	Very poor	Fail
	(A)	(B to B+)	(C to C+)	(D to D+)	(F)
Participation in-	Often participated in in-	Sometimes participated	Occasionally participat-	Rarely participated in class	Never participated in
class discussion	class activities, an-	in in-class activities, and	ed in class activity;	activity; rarely responded	class activity; did not
	swered questions and	answered questions	responded to teacher	to teacher questions.	respond to teacher
	posed thoughtful ques-	when called upon by	questions.		questions.
	tions without teacher	the teacher.			
	prompting.				

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

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



1						1
	fully and actively	actively involved in	in most group activities.	group members.	members.	
	involved in research,	research, planning,				
	planning, organisation,	organisation, and				
	and presentation.	presentation.				

3. Written examination – Mid-term examination

Date: Week 2, 3, 4, and 6

How Assessment Will be Graded

	ASSESSMENT CRITERIA FOR WRI	TTEN EXAMINATION			
Criteria	Excellent	Good	Fair	Very poor	Fail
	(A)	(B to B+)	(C to C+)	(D to D+)	(F)
Knowledge and	Demonstrated compre-	Demonstrated good	Demonstrated satisfac-	Demonstrated a very	Demonstrated very
comprehension	hensive knowledge and	knowledge and under-	tory knowledge and	limited knowledge and	poor knowledge and
	understanding of the	standing of the subject.	understanding of the	understanding of the	understanding of the
	subject.		subject.	subject.	subject.
Application	Demonstrated substan-	Demonstrated clear	Demonstrated satisfac-	Demonstrated very lim-	Unable to apply con-
	tial application of	application of concepts	tory application of	ited ability to apply con-	cepts to differentiate
	concepts to differenti-	to differentiate types of	concepts to differenti-	cepts to differentiate types	types of tourism and
	ate types of tourism and	tourism and identify	ate types of tourism and	of tourism and identify	identify diverse motivat-
	identify diverse motivat-	diverse motivating	identify diverse motivat-	diverse motivating factors.	ing factors.
	ing factors.	factors.	ing factors.		
Analysis	Demonstrated clearly	Demonstrated good	Satisfactory evidence	Minimal evidence of	Inability to analyze and
	the ability to analyze	effort in analyzing and	of analyzing and draw-	analyzing and drawing	draw conclusions.
	and draw appropriate	drawing conclusions.	ing conclusions.	conclusions.	
	and inventive conclu-				
	sions.				

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

40%



Some area but need some small im- provements.improvements.improvements.Sanitation and safetyClear and extensive use all of sanitation and food handling practices, all work station area were kept clean and sanitized.Most sanitation and food handling prac- tices were applied, area were kept clean area were kept clean tices.Satisfactory sanita- tion techniques, work station area were kept clear of debris.Poorly sanitation tech- niques, with several areas needing im- provement.Overall sanitation and safety techniques were not carried out in a safe area were kept clean and sanitized.Satisfactorily oper- tionary equipment, ated stationary tools and small wares correctly.Very well operated small wares correctlyWell operated sta- tionary equipment, ated stationary wares correctlyPoorly operated sta- tionary equipment, used all tools and small wares, some improvement is need- edUnable to operate, signif- icant improvement is needed in the use of small wares and equip- ment.Cooking tech- niques and skills.Demonstrated exo proper cooking tech- niques for all different techniques. Apply proper cooking tech- nique for all different techniques. Apply proper cooking tech- nique for all different tops and knife for tops and knife for the jobDemonstrated were proper cooking tech- ingue for all different tops and knife for the jobDemonstrated were proper cooking tech- ingue for all different tops and knife for the jobDemonstrated were proper cooking tech- ingue for all dif					•	
Image: Series of the series				some area but need	improvements.	
Image: series of the series						
safetyuse all of sanitation and food handling practices, all work station area were kept clean and sani- tized.food handling prac- tices were applied, most work station area were kept clean and sanitized.tion techniques, work station area were kept clear of debris.niques, with several areas needing im- provement.safety techniques were not carried out in a safe and sanitary manner.Proper use of equipment and toolsVery well operated stationary equip- ment, used all tools and small wares correctly.Well operated sta- tionary equipment, used all tools and small wares correctlySatisfactorily oper- ated stationary equipment, used all tools and small wares correctly.Poorly operated sta- tionary equipment, used all tools and small wares correctly.Satisfactorily oper- ated stationary equipment, used all tools and small wares correctly.Poorly operated sta- tionary equipment, used all tools and small wares correctly.Satisfactorily oper- ated stationary equipment, used all tools and small wares correctly.Poorly operated sta- tionary equipment, used all tools and small wares correctly.Multe to apprese tionary equipment, used all tools and small wares correctly.Multe operate, signif- tionary equipment, used all tools and small wares correctly.Multe operate, signif- tionary equipment, used all tools and small wares correctly.Multe operated sta- tionary equipment, used all tools and small wares, some ing techniques. Using ing techniques. ApplyMulte operate, signif- tionary equipment, used all cools and small tools and small ing techniques. Using or oper cooking tech- inque for				provements.		
safetyuse all of sanitation and food handling practices, all work station area were kept clean and sani- tized.food handling prac- tices were applied, most work station area were kept clean and sanitized.tion techniques, work station area were kept clear of debris.niques, with several areas needing im- provement.safety techniques were not carried out in a safe and sanitary manner.Proper use of equipment and toolsVery well operated stationary equip- ment, used all tools and small wares correctly.Well operated sta- tionary equipment, used all tools and small wares correctlySatisfactorily oper- ated stationary equipment, used all tools and small wares correctly.Poorly operated sta- tionary equipment, used all tools and small wares correctly.Satisfactorily oper- ated stationary equipment, used all tools and small wares correctly.Poorly operated sta- tionary equipment, used all tools and small wares correctly.Satisfactorily oper- ated stationary equipment, used all tools and small wares correctly.Poorly operated sta- tionary equipment, used all tools and small wares correctly.Multe to apprese tionary equipment, used all tools and small wares correctly.Multe operate, signif- tionary equipment, used all tools and small wares correctly.Multe operate, signif- tionary equipment, used all tools and small wares correctly.Multe operated sta- tionary equipment, used all tools and small wares, some ing techniques. Using ing techniques. ApplyMulte operate, signif- tionary equipment, used all cools and small tools and small ing techniques. Using or oper cooking tech- inque for						
and food handling practices, all work station area were kept clean and sani- tized.tices were applied, most work station area were kept clear of debris.areas needing im- provement.not carried out in a safe and sanitary manner.Proper use of equipment and toolsVery well operated stationary equip- ment, used all tools and small wares correctly.Well operated sta- tionary equipment, used all tools and small wares correctly.Very well operated stationary equip- used all tools and small wares and small waresWell operated sta- tionary equipment, used all tools and small wares correctlyPoorly operated sta- tionary equipment, used all tools and small wares, some improvement is need- ed.Unable to operate, signif- icant improvement is needed in the use of small wares and equip- ment.Cooking tech- niques and skills.Demonstrated ex- local cascical cooking techniques. ApplyDemonstrated good niques. Apply proper for most different for most differentDemonstrated op- ing techniques. Using ing techniques for all different topper cooking tech- ing techniques for all different type of food. Using correct cutting mo- tions and knife forDemonstrated op- toms and knife for toms and knife forDemonstrated op- toms and knife forDemonstrate and tom and knife forDemonstrate and tom and knife forDemonstrate and tom and knife forDemonstrate and tom and knife forDemonstrate tom and knife for <th>Sanitation and</th> <th>Clear and extensive</th> <th>Most sanitation and</th> <th>Satisfactory sanita-</th> <th>Poorly sanitation tech-</th> <th>Overall sanitation and</th>	Sanitation and	Clear and extensive	Most sanitation and	Satisfactory sanita-	Poorly sanitation tech-	Overall sanitation and
practices, all work station area were kept clean ad sani- tized.most work station area were kept clean and sanitized.were kept clear of debris.provement.and sanitary manner.Proper use of equipment and toolsVery well operated stationary equip tionary equipment, used all toolsWell operated sta- tionary equipment, used all tools and small wares correctly.Satisfactorily oper- ated stationary equipment, used all tools and small wares correctlyPoorly operated sta- tionary equipment, used all tools and small wares, some improvement is need- ed.Unable to operate, signif- icant improvement is needed in the use of small wares and equip- ment.Cooking tech- niques and skills.Demonstrated ex- all classical cooking techniques. Apply proper cooking tech- nique for all different type of food. Using correct cutting mo- tions and knife forDemostrated for type of food. Using tores cutting mo- tions and knife forDemost c	safety	use all of sanitation	food handling prac-	tion techniques,	niques, with several	safety techniques were
station area were kept clean and sani- tized.area were kept clean and sanitized.debris.Image: clean and sanitized.debris.Image: clean and sanitized.Demosrated and sanitized.Demosrated sta- tionary equipment, ated stationaryPoorly operated sta- tionary equipment, used all tools and small wares correctly.Demosrated sta- used all tools and small wares correctlySatisfactorily oper- ated stationaryPoorly operated sta- tionary equipment, used all tools and small wares correctlyUnable to operate, signif- icant improvement is needed in the use of small wares, some ed.Cooking tech- niques and skills.Demonstrated good sical cooking tech- all classical cooking techniques. ApplyDemonstrated good sical cooking tech- niques. Apply proper cooking tech- ing technique for all different top of food. Using trype of food. Using correct utting mo- tions and knife forDemost different top of food. Using type of food. Using type of food. Using top and knife forDemost and knife for tions and knife forDemost and knife fo		and food handling	tices were applied,	work station area	areas needing im-	not carried out in a safe
kept clean and sani- tized.and sanitized.and sanitize		practices, all work	most work station	were kept clear of	provement.	and sanitary manner.
tized.ited. <th< th=""><th></th><th>station area were</th><th>area were kept clean</th><th>debris.</th><th></th><th></th></th<>		station area were	area were kept clean	debris.		
Proper use of equipmentVery well operated stationary equip- ment, used all toolsWell operated sta- tionary equipment, used all tools and small waresSatisfactorily oper- ated stationaryPoorly operated sta- tionary equipment, used all tools and small waresUnable to operate, signif- icant improvement is needed in the use of small wares, some ed.Cooking tech- niques and skills.Demonstrated ex- cellent standard for all classical cooking techniques. Apply nique for all different type of food. Using correct cutting mo- tions and knife forDemonstrated good type of food. Using type of food. Using toos and knife forDemonstrated for type of food. Using toos and knife forDemonstrated for type of food. Using toos and knife forDemonstrated for tion and knife forDemonstrated for tions and knife forDemonstrated for tions and knife forDemonstrated for tions and knife forDemonstrated toos and knife forDemonstrated tech ing and knife forDemonstrated tech ing and knife forDemonstrated tech ing and knife forUnable to apply proper tech ing techniques. Using techniques. Apply techniques for all different toos and knife forDemonstrated tech ing motionsUnable to apply content techniques. Apply technique for all different toos and knife for		kept clean and sani-	and sanitized.			
equipment and toolsstationary equip- ment, used all tools and small wares correctly.tionary equipment, used all tools and small wares correctlyated stationary equipment, used all tools and small wares correctly.tionary equipment, used all tools and small wares, some improvement is need- ed.icant improvement is needed in the use of small wares and equip- ment.Cooking tech- niques and skills.Demonstrated ex- cellent standard for all classical cooking techniques. Apply proper cooking tech- nique for all different type of food. Using correct cutting mo- tions and knife forDemonstrated good tools and small proper cooking tech- of food. Using rect cutting mo- tions and knife forDemonstrated good proce couting mo- tions and knife forDemonstrated good proce couting mo- tions and knife forDemonstrated good tionary equipment, used all tools and small wares correctlyDemonstrated very tools and small tools and small classical cooking techniques. Apply proper cooking tech- ing techniques. Apply proper cooking tech- ingue for all different toons and knife forDemonstrated good tools and knife forDemonstrated tools and knife forDemonstrated tools and knife forUnable to apply proper correct cutting mo- and knife forequipment, used all classical cooking toons and knife forDemonstrated good proper cooking tech- ingue for all different toons and knife forDemonstrated tools and knife forDemonstrated tools and knife forUnable to apply proper tools and knife fortools and knife forfor most different tions and knife forfor most different tool		tized.				
and toolsment, used all toolsused all tools and small wares correctly.used all tools and small wares correctlyused all tools and small wares, some improvement is need- ed.needed in the use of small wares and equip- ment.Cooking techDemonstrated ex- cellent standard for all classical cooking techniques. ApplyDemonstrated goal ical cooking tech- ingues. Apply proper ingues for all different ingue for all different type of food. UsingDemonstrated ex- ical cooking tech- ingues for all different ingues for all different icorrect cutting mo- toos and knife forDemonstrated for icorect cutting mo- icorect cutting mo- toos and knife forDemonstrated and icon and knife forDemonstrate icon and knife forDemonstrate <b< th=""><th>Proper use of</th><th>Very well operated</th><th>Well operated sta-</th><th>Satisfactorily oper-</th><th>Poorly operated sta-</th><th>Unable to operate, signif-</th></b<>	Proper use of	Very well operated	Well operated sta-	Satisfactorily oper-	Poorly operated sta-	Unable to operate, signif-
and small wares correctly.small wares correctlytools and small wares correctlysmall wares, some improvement is need- ed.small wares and equip- ment.Cooking tech- niques and skills.Demonstrated ex- cellent standard for all classical cooking techniques. ApplyDemonstrated good practice for all clas- sical cooking tech- niques Apply proper tooking technique for ingue for all different type of food. Using correct cutting mo- tions and knife forDemonstrated or proper cooking tech- ingue for all different tor most different tor most different tor most differentDemonstrated proper cooking tech- ingue for all different tor most different tor most different tors and knife for tions and knife forsmall wares, some proper cooking tech- ingue for all different tor most different tors and knife forsmall wares, some improvement is need- ed.small wares and equip- ment.Cooking tech- nique for all different tors and knife forDemonstrated good proper cooking tech- nique for some typeDemonstrated very techniques. Apply proper cooking tech- nique for some typeUnable to apply proper most type of food. Using for the job.Torm of the proper cooking tech- nique for all different torm so type of food. Using correct cutting mo- tions and knife forSmall wares, some torm some typeSmall wares, some techniques. Apply proper cooking tech- ing techniques for all different torm some different torm some differentDemonstrated techniques. Apply and knife for the job.Mable to apply proper techniques. Apply techniques for all different ting motions and knife with needing improve-	equipment	stationary equip-	tionary equipment,	ated stationary	tionary equipment,	icant improvement is
correctly.correctly.wares correctlyimprovement is need- cl.ment.Cooking tech- niques and skills.Demonstrated ex- cellent standard for all classical cookingDemonstrated good practice for all clas- sical cooking tech- ing techniques. Upper proper cooking tech- ing techniques. ApplyDemonstrated good proper cooking tech- ing techniques. ApplyDemonstrate good proper c	and tools	ment, used all tools	used all tools and	equipment, used all	used all tools and	needed in the use of
Image: column bit with meeding induction bit with meeding improveImage: column bit with meedin		and small wares	small wares correctly	tools and small	small wares, some	small wares and equip-
Cooking tech- niques andDemonstrated ex- cellent standard forDemonstrated goodDemonstratedDemonstratedDemonstratedDemonstratedDemonstrated veryUnable to apply proper coking technique forskills.all classical cookingsical cooking tech- inques. Applying techniques. Using proper cooking tech- inque for all differenting techniques. Applying techniques. Apply properfew proper cooking techniques for all diff- for the job.demonstrate using knife for the job.inique for all different type of food. Using torrect cutting mo- tions and knife fortype of food. Using tors and knife forof food. Using tors and knife forrect cutting mo- and knife forAble to use some cut- ting motions and knife with needing improve-ting motions and knife		correctly.		wares correctly	improvement is need-	ment.
niques and skills.cellent standard for all classical cooking ical cooking tech- inques. Applypractice for all clas- ical cooking tech- ing techniques. Using proper cooking tech- ing techniques. Applylimited classical cook- ing techniques. Apply few proper cooking techniques for all differentcooking tech- ing techniquelimited classical cook- ing techniques. Apply few proper cooking technique for all differentcooking tech- ing techniquelimited classical cook- ing techniques. Apply few proper cooking techniques for all differentcooking tech- ing techniquelimited classical cook- ing techniques. Apply few proper cooking techniques for all differentcooking technique for most differentof food. Using cor- of food. Using cor-limited classical cook- ing techniques. Apply food.cooking technique for the job.type of food. Using correct cutting mo- tions and knife forcorrect cutting					ed.	
skills.all classical cooking techniques. Applysical cooking tech- niques. Applying techniques. Using proper cooking tech-ing techniques. Applymost type of food. Fail to demonstrate using knifeproper cooking tech- nique for all differentcooking techniquenique for some typefew proper cooking techniques for all dif- for the job.for the job.type of food. Using correct cutting mo- tions and knife fortype of food. Using tons and knife forrect cutting motions and knife for the job.Able to use some cut- ting motions and knife with needing improve-tons and knife for	Cooking tech-	Demonstrated ex-	Demonstrated good	Demonstrated	Demonstrated very	Unable to apply proper
techniques. Applyniques. Apply properproper cooking tech-few proper cookingdemonstrate using knifeproper cooking tech-cooking techniquenique for some typetechniques for all dif-for the job.nique for all differentfor most differentof food. Using cor-ferent type of food.ferent type of food.type of food. Usingtype of food. Usingrect cutting motionsAble to use some cut-ferent type of nod knifecorrect cutting mo-correct cutting mo-and knife for the job.ting motions and knifetions and knife fortions and knife forwith needing improve-	niques and	cellent standard for	practice for all clas-	some classical cook-	limited classical cook-	cooking technique for
proper cooking tech- nique for all differentcooking techniquenique for some typetechniques for all dif- ferent type of food.for the job.nique for all differentfor most differentof food. Using cor- rect cutting motionsferent type of food.for the job.type of food. Usingtype of food. Using correct cutting mo- tions and knife forcorrect cutting mo- tions and knife forcorrect cutting mo- tions and knife forand knife for the job.Able to use some cut- ting motions and knife with needing improve-	skills.	all classical cooking	sical cooking tech-	ing techniques. Using	ing techniques. Apply	most type of food. Fail to
nique for all differentfor most differentof food. Using cor-ferent type of food.type of food. Usingtype of food. Usingrect cutting motionsAble to use some cut-correct cutting mo-correct cutting mo-and knife for the job.ting motions and knifetions and knife fortions and knife forwith needing improve-		techniques. Apply	niques. Apply proper	proper cooking tech-	few proper cooking	demonstrate using knife
type of food. Usingtype of food. Usingrect cutting motionsAble to use some cut-correct cutting mo-correct cutting mo-and knife for the job.ting motions and knifetions and knife fortions and knife fortons and knife forwith needing improve-						demonstrate doing time
correct cutting mo- tions and knife forcorrect cutting mo- tions and knife forand knife for the job.ting motions and knifetions and knife fortions and knife forwith needing improve-		proper cooking tech-	cooking technique	nique for some type	techniques for all dif-	-
tions and knife for tions and knife for with needing improve-			- ,			-
		nique for all different	for most different	of food. Using cor-	ferent type of food.	-
the job ment.		nique for all different type of food. Using	for most different type of food. Using	of food. Using cor- rect cutting motions	ferent type of food. Able to use some cut-	-
		nique for all different type of food. Using correct cutting mo-	for most different type of food. Using correct cutting mo-	of food. Using cor- rect cutting motions	ferent type of food. Able to use some cut- ting motions and knife	-
Teamwork All group members All group members All members in- Inconsistent effort by Poor effort by group		nique for all different type of food. Using correct cutting mo- tions and knife for	for most different type of food. Using correct cutting mo- tions and knife for	of food. Using cor- rect cutting motions	ferent type of food. Able to use some cut- ting motions and knife with needing improve-	-
fully and actively actively involved in volved in most group members. Diffi- members. Significant im-	Teamwork	nique for all different type of food. Using correct cutting mo- tions and knife for the job	for most different type of food. Using correct cutting mo- tions and knife for the job	of food. Using cor- rect cutting motions and knife for the job.	ferent type of food. Able to use some cut- ting motions and knife with needing improve- ment.	for the job.
involved in all tasks. all tasks. Work well group activities. Work culty performing in provements needed in	Teamwork	nique for all different type of food. Using correct cutting mo- tions and knife for the job All group members	for most different type of food. Using correct cutting mo- tions and knife for the job All group members	of food. Using cor- rect cutting motions and knife for the job. All members in-	ferent type of food. Able to use some cut- ting motions and knife with needing improve- ment. Inconsistent effort by	for the job. Poor effort by group
Work very well in team environment fairly well in team team setting. order to function well	Teamwork	nique for all different type of food. Using correct cutting mo- tions and knife for the job All group members fully and actively	for most different type of food. Using correct cutting mo- tions and knife for the job All group members actively involved in	of food. Using cor- rect cutting motions and knife for the job. All members in- volved in most	ferent type of food. Able to use some cut- ting motions and knife with needing improve- ment. Inconsistent effort by group members. Diffi-	for the job. Poor effort by group members. Significant im-
team environment and show good environment with with others.	Teamwork	nique for all different type of food. Using correct cutting mo- tions and knife for the job All group members fully and actively involved in all tasks.	for most different type of food. Using correct cutting mo- tions and knife for the job All group members actively involved in all tasks. Work well	of food. Using cor- rect cutting motions and knife for the job. All members in- volved in most group activities. Work	ferent type of food. Able to use some cut- ting motions and knife with needing improve- ment. Inconsistent effort by group members. Diffi- culty performing in	for the job. Poor effort by group members. Significant im- provements needed in
and show initiative group skills. some group skills	Teamwork	nique for all different type of food. Using correct cutting mo- tions and knife for the job All group members fully and actively involved in all tasks. Work very well in	for most different type of food. Using correct cutting mo- tions and knife for the job All group members actively involved in all tasks. Work well in team environment	of food. Using cor- rect cutting motions and knife for the job. All members in- volved in most group activities. Work fairly well in team	ferent type of food. Able to use some cut- ting motions and knife with needing improve- ment. Inconsistent effort by group members. Diffi- culty performing in	for the job. Poor effort by group members. Significant im- provements needed in order to function well
and outstanding needing improve-	Teamwork	nique for all different type of food. Using correct cutting mo- tions and knife for the job All group members fully and actively involved in all tasks. Work very well in team environment	for most different type of food. Using correct cutting mo- tions and knife for the job All group members actively involved in all tasks. Work well in team environment and show good	of food. Using cor- rect cutting motions and knife for the job. All members in- volved in most group activities. Work fairly well in team environment with	ferent type of food. Able to use some cut- ting motions and knife with needing improve- ment. Inconsistent effort by group members. Diffi- culty performing in	for the job. Poor effort by group members. Significant im- provements needed in order to function well
group skills. ment.	Teamwork	nique for all different type of food. Using correct cutting mo- tions and knife for the job All group members fully and actively involved in all tasks. Work very well in team environment and show initiative	for most different type of food. Using correct cutting mo- tions and knife for the job All group members actively involved in all tasks. Work well in team environment and show good	of food. Using cor- rect cutting motions and knife for the job. All members in- volved in most group activities. Work fairly well in team environment with some group skills	ferent type of food. Able to use some cut- ting motions and knife with needing improve- ment. Inconsistent effort by group members. Diffi- culty performing in	for the job. Poor effort by group members. Significant im- provements needed in order to function well



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

(2) Measurement and evaluation

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

N/A

3. Students' Appeal

Following MUIC Appeal Procedures

THM Division



Section 6 Teaching Resources

1. Required Texts

- 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

 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

$\underline{\mbox{Table 1}}$ Relations between the course and the PLOs

	PLOs					
Culinary Arts	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6
ICHI 221	I	l		l		

Table 2 Relations between CLOs and PLOs

	PLOs					
ICHI 221	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6
CLO1 Demonstrate an ability to	1.1					
operate, to enhance job skills						
and performance, to understand						
operational problems within the						
international hospitality industry						
CLO2 Apply up-to-date skills and	1.2					
knowledge systematically, in or-						
der to provide basic and appro-						
priate solutions to problems						
within the international hospitali-						
ty industry						
CLO3 Demonstrate good disci-			3.3			
pline at work, an ability to de-						
velop and update oneself con-						
tinuously						
CLO4 Demonstrate an ability to				4.2		
select appropriate information-						
technology tools, bearing in mind						
the differences within audience						
groups						



Table 3 PLOs that the course is responsible for

PLOs	SubPLOs
PLO1 Apply operational knowledge and practices in the selected travel and ser- vice business industries	1.1 Demonstrate an ability to operate, to enhance job skills and performance, to understand operational prob- lems within the travel and related service businesses
PLO2 Illustrate managerial and entrepreneurial knowledge and practices in the selected travel and ser- vice 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 appro- priate roles in the team work- ing environment	4.3 Demonstrate and ability to use effectively work with team members, be culturally aware, and assist work colleagues in solving problems