

## COURSE DETAILS

**A separate sheet should be completed for each course.**

Course title	Bachelor of Home Economics Program in Food Service Industry
Entry qualifications	<ol style="list-style-type: none"> <li>1. Must have graduated or</li> <li>2. To receive graduate status of their high school, successfully completed Grade 12 or</li> <li>3. Vocational Certificate Graduates</li> </ol>
Maximum number in class	30 people
Average class contact hours per week	15-21 hours per week
Examining body	RMUTT
Academic level	Bachelor of Home Economics (Food Service Industry)
Certificate awarded, and by whom	Ministry of Education
Duration of course	4 years
Teacher/Course Leader responsible for the course	Asst. Prof. Apasara Gaveevangso
Brief outline of the course content and its delivery	<p>Students must complete at least 128 credits of the curriculum</p> <p><b>A. General Education Courses 30 credits</b></p> <p><b>B. Specialized Courses 92 credits</b></p> <p>Core Courses</p> <ul style="list-style-type: none"> <li>- Food for the Family</li> <li>- Equipment and Kitchen Management</li> <li>- Practical Knives Usage</li> <li>- Introductory Nutrition</li> <li>- Food Preparation Science</li> <li>- Food Sanitation</li> <li>- Seminar in Food and Nutrition</li> </ul>

Major Required Courses

- Thai Cuisine
- Eastern and Western Cuisine
- Food Science for Catering Service
- Quality Control in Food Service Industry
- Institutional for Management and Food Catering
- Marketing for Food Service Industry
- Law and Regulations Concerning Food and Food Service Operation
- Advertisement of Food Service Industry
- Accounting in Food Service Industry
- Consumer Behavior in Food Service Industry
- Logistics Management in Food Service Industry
- Special Project in Food Service Industry

**C. Free Elective Courses 6 credits**