TQF.5

☒ Bachelor's Degree

☐ Master's Degree

College of Hospitality Industry Management

TQF.5 Course Report

Course Code: HIM3409

Course Title: International and Local Cuisine Management

Credits: 3(3-0-6)

Semester /Academic Year: 2/2021

Students: Bachelor of Arts in Hotel Management

(International Program)

Lecturer(s): Mr. Watcharawish Permsinphantong

College of Hospitality Industry Management

Suan Sunandha Rajabhat University

Course Report

Institution: Suan Sunandha Rajabhat University

Campus/Faculty/Department: College of Hospitality Industry Management

Section1: General Information

1. **Course title and code:** HIM3409 International and Local Cuisine Management 3(3-0-6)

2. **Pre-requisite:** None

3. **Faculty Member(s) Teaching the Course and Sections:**

    Mr. Watcharawish Permsinphantong

    Sections: HM 62

    Room No: Online (Google classroom)

4. **Semester and Academic year:** Semester 2/2021

5. **Venue:** College of Hospitality Industry Management,

    Nakhon Pathom Education Center, Suan Sunandha Rajabhat University

Section 2: Actual Teaching Hours Compared with Teaching Hours Specified in the Teaching Plan

1. Number of actual teaching hours compared with the teaching plan

Topics	No. of teaching hours in the plan	No. of actual teaching hours	Reason(s) (in case the discrepancy is more than 25%)
1. Introduction to HIM3409	3	3	**Online class**
2. World cuisine (1) - Food cultures	3	3	**Online class**
3. World cuisine (2) - Explore Food culture around the world	3	3	**Online class**
4. World cuisine - French cuisine	3	3	**Online class**
5. World cuisine - Italian cuisine	3	3	**Online class**
6. World cuisine - British cuisine	3	3	**Online class**
7. World cuisine - Spanish cuisine	3	3	**Online class**
8. Midterm Examination			
9. Asia cuisine – Chinese cuisines	3	-	**Online self-study + Indicator 1.4.10**
10. Asia cuisine – Japanese cuisines	3	-	**Online self-study + Indicator 1.4.10**
11. Asia cuisine – Korea cuisines	3	-	**Online self-study + Indicator 1.4.10**
12. Asia cuisine – Vietnamese cuisines	3	-	**Online self-study + Indicator 1.4.10**
13. Asia cuisine – Thai cuisines	3	-	**Online self-study + Indicator 1.4.10**
14. Asia cuisine – Indian cuisines	3	-	**Online self-study + Indicator 1.4.10**
15. Asia cuisine – Nepalese cuisines	3	-	**Online self-study + Indicator 1.4.10**
16. Course summary and reviews	3	-	**Online self-study + Indicator 1.4.10**
17. Final Examination			
Total	**45**	**45**	

2. Topics that couldn't be taught as planned

Topics that couldn't be taught (if any)	Significance of the topics that couldn't be taught	Compensation
Chinese / Japanese / Korea / Vietnam / Thai / Indian / Nepalese Cuisines	Provide handouts and online video for online self-study and discuss via google classroom.	Recommend some online channels for students to explore and self-study.

3. Effectiveness of the teaching methods specified in the Course Specification

Learning Outcomes	Teaching methods specified in the course specification	Effectiveness (Use ✓)		Problems of the teaching method(s) (if any) and suggestions
		Yes	No	
1. Morals and Ethics (2) Have positive attitudes towards service careers. (4) Have self-discipline, be punctual, responsibility to self, profession and society.	1. Individual assignment 2. Self-study 3. Work in group to discussion about the course information 4. Online class 5. Indicator 1.4.10	✓	-	- Class was designed into small sessions and topics to gather students' attentions on given lectures and discussion. - Suggest and guide students to visit some restaurants when doing practical class in the assigned hotels and restaurants.

2. Knowledge (1) Have up-to-date knowledge in the management and operation of businesses in the hospitality industry both theories and practices widely, systematically and internationally. (2) Have integrated knowledge in other related disciplines.	1. Lecture with case discussion using power point and stimulated student's attention and curiosity with the topics. 2. Online Learning was distracted students' attention. 3. Individual practical with indicator 1.4.10	✓		- Limited facilities and network from both parties may cause students difficult to understand each topic. - Required an extra video and more time each week to assist students' comprehension. - Some students were stay offline during the class due to their personal reasons.
3. Cognitive Skills (2) Be able to apply both theoretical and practical knowledge into real-life problem. (3) Be able to apply innovation and knowledge from other related academic fields in developing working skills.	1. Lecture and case discussion 2. Self-study 3. Online class activities 4. Individual project and research 5. Online self-study + Indicator 1.4.10	✓		- Students have less participated due to more distraction when studying online. - Give some examples of video which involves the lesson. - Errors from both parties' network and proper technology equipment.
4. Interpersonal Skills and Responsibilities (1) Have responsibility for individual and group assignments as well as be able to help and facilitate others in solving problems. (2) Be responsible for the improvement of self-academic learning and the profession continuously.	1. Self- study and class participations 2. Online class 3. Student discussion in given topics. 4. Online self-study + Indicator 1.4.10	✓		- Some of students just checked-in during online class but no participated while studying. - Use problem-based learning to bring students attentions and participations while teaching online.

5. Numerical Analysis, Communication and Information (1) Be competent in foreign languages in listening, speaking, reading, writing and summarizing the main points effectively.	1. Students use technology tools to create and do the presentation both individual and group. 2. Given keywords and reliable sources as guideline for students to study online. 3. Online self-study + Indicator 1.4.10	✓		- Students have different level of knowledge lead to confusion of their understanding. - Use cooperative learning by assigning individual presentation topic within group. - Suggest and guide students to visit some restaurants when doing practical class in the assigned hotels and restaurants.
6. Learning Management Skills	N/A	N/A	N/A	N/A

Section 3: Course Outcomes

1. **Number of registered students**: HM (62) 13 students

2. **Number of students at the end of semester:** HM (62) 13 students

3. **Number of students who withdrew (W):** None

4. **Grade distribution**

Grade	No. of students	Percentage
A	-	-
A-	-	-
B+	-	-
B	2	15.38
B-	4	30.77
C+	1	7.69
C	-	-
C-	-	-
D+	-	-
D	-	-
Incomplete (I)	6	46.15

5. Factors causing unusual distribution of grades (If any): None

6. Discrepancies in the evaluation plan specified in the Course Specification

6.1 Discrepancy in evaluation time frame

Details of Discrepancy	Reasons
Students have less participated due to more distractions and disappear while arranged recorded online class.	Most students have their personal reasons and claim for their right with some related to technology issues.

6.2 Discrepancy in evaluation methods

Details of Discrepancy	Reasons
Practical group projects cannot arrange due to the Covid-19 situation and have to change to online teaching.	Suggested students how to practice their skills from reliable video online.

7. Verification of students' achievements

Verification Method(s)	Verification Result(s)
Discussed and sharing online teaching techniques and some issues with other lecturers in the program.	Suggestions were discussed and applied for other subjects during the semester.

Section 4: Problems and Impacts

1. Teaching and learning resources

Teaching Problems: N/A	Impacts on students' learning: N/A
Learning Resources Problems: Some network cannot support while students while learning. Some topics require demonstration and practice from students have to change to learning from video online.	**Impacts on students' learning:** It causes students lack their attention and not willing to practice their skills.

2. Administration and organization

Problems from administration:	Impacts on students' learning:
The improvement progress took long time due to the official system and process.	Covid-19 and changed to online class were affected students mentality.
Problems from organization: N/A	**Impacts on students' learning:** N/A

Section 5: Course Evaluation

1. Results of course evaluation by students

    1.1 Important comments from evaluation by students

> Some students asked to provide 'On-demand' class instead of live online class.

    1.2 Faculty members' opinions on the comments in 1.1

> Lecturer agrees with student's suggestion, it will help students have more understanding about the study topics.

2. Results of course evaluation by other evaluation methods

    2.1 Important comments from evaluation by other evaluation methods

> Discuss with evaluation criteria when apply for indicator 1.4.10.

    2.2 Faculty members' opinions on the comments in 2.1

> Explore the feedbacks with other faculty members in related fields.

Section 6: Improvement Plan

1. Progress of teaching and learning improvement recommended in the previous Course Report

    N/A

2. Other improvements

    N/A

3. Suggestions for improvement for Semester 2 Academic year 2022

Suggestions	Time Frame	Responsible person

4. Suggestions of faculty member(s) responsible for the course

Responsible Faculty Member/Coordinator: ……………………………

Signature.. Submission Date...................................

Chairperson/Program Director: …………………………………...……

Signature... Received Date.......................................