



TQF.5

Bachelor's Degree

Master's Degree

College of Hospitality Industry Management

TQF.5 Course Report

Course Code: IHR2402

Course Title: Breakfast and Sandwiches Preparation

Credits: 3(2-2-5)

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:** IHR2402 Breakfast and Sandwiches
Preparation 3(2-2-5)
- 2. Pre-requisite:** None
- 3. Faculty Member(s) Teaching the Course and Sections:**

Mr. Watcharawish Permsinphantong

Sections: RC63 (Restaurant Business)

Room No: 203 / Kitchen Lab
- 4. Semester and Academic year:** Semester 2/2021
- 5. Venue:** College of Hospitality Industry Management,
Suan Sunandha Rajabhat University, Nakhon Pathom Education Center.

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 course	3	3	Online class
2. Breakfast Preparation	3	3	Online class
3. Egg 101 (1)	3	3	
4. Egg 101 (2)	3	3	
5. Quick breads	3	3	Online class
6. Healthy breakfast	3	3	
7. Nutrition 101	3	3	
8. Midterm Examination			
9. Prepare a variety of sandwich	3	3	Online class
10. Cooking demonstration – Eggs (1)	3	3	
11. Cooking demonstration – Eggs (2)	3	3	
12. Cooking demonstration – Healthy Breakfast (1)	3	3	
13. Cooking demonstration – Healthy Breakfast (2)	3	-	
14. Cooking demonstration – Sandwiches (1)	3	-	
15. Cooking demonstration – Sandwiches (2)	3	-	
16. Course summary and reviews	3	3	
17. Final Examination			
Total	48	48	

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
-	-	-

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	✓	-	- Delayed checked-in from some students. - Class was disorganized because students cannot pay attention on given lectures.
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 assignment and self-study. 4. Cooking demonstration for student to practice their skills.	✓		- Limited facilities and network from both parties may cause students difficult to understand each topic. - Need an extra video and more time each week to assist students' comprehension. - Lack of tools and equipment for students to practice the cooking lessons at the given periods.

Learning Outcomes	Teaching methods specified in the course specification	Effectiveness (Use ✓)		Problems of the teaching method(s) (if any) and suggestions
		Yes	No	
<p>3. Cognitive Skills</p> <p>(2) Be able to apply both theoretical and practical knowledge into real-life problem.</p> <p>(3) Be able to apply innovation and knowledge from other related academic fields in developing working skills.</p>	<p>1. Lecture and case discussion</p> <p>2. Self-study</p> <p>3. Online class activities</p> <p>4. Individual project and research</p> <p>5. Cooking demonstration</p>	✓		<p>- Students lack of motivation and could not understand when studying online.</p> <p>- Give some examples of video which involves the lesson.</p> <p>- Errors from both parties' network and proper technology equipment.</p>
<p>4. Interpersonal Skills and Responsibilities</p> <p>(1) Have responsibility for individual and group assignments as well as be able to help and facilitate others in solving problems.</p> <p>(2) Be responsible for the improvement of self-academic learning and the profession continuously.</p>	<p>1. Self- study and class participations</p> <p>2. Online class</p> <p>3. Student discussion in given topics.</p> <p>4. Cooking demonstration</p>	✓		<p>- Some of students just checked-in during online class but no participation and attention.</p> <p>- Use problem-based learning to bring students attentions and participations while teaching online.</p>
<p>5. Numerical Analysis, Communication and Information</p> <p>(1) Be competent in foreign languages in listening, speaking, reading, writing and summarizing the main points effectively.</p>	<p>1. Students use technology tools to create and do the presentation both individual and group.</p> <p>2. Given keywords and reliable sources as guideline for students to study online.</p>	✓		<p>- Students have different level of knowledge lead to confusion of their understanding.</p> <p>- Use cooperative learning by assigning individual presentation topic within group.</p>
<p>6. Learning Management Skills</p>	N/A	N/A	N/A	N/A

Section 3: Course Outcomes

Restaurant business

1. **Number of registered students:** 4
2. **Number of students at the end of semester:** 4
3. **Number of students who withdrew (W):** None
4. **Grade distribution**

Grade	No. of students	Percentage
A	-	-
A-	-	-
B+	3	75.00
B	1	25.00
B-	-	-
C+	-	-
C	-	-
C-	-	-
D+	-	-
D	-	-
Incomplete (I)	-	-

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
Some topic required more time to discuss and explain that may disturb other students that already understand.	Many students cannot stay focused and pay attention while learning each topic via online.

6.2 Discrepancy in evaluation methods

Details of Discrepancy	Reasons
Practice cooking was inefficiency due to most of students require more time to practice each menu during the class.	Most of student used wrong tools to finish the given menus. Suggested students how to use proper and tools and techniques when cooking each menu.

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 and cooking equipment cannot support while students while learning in the lab. 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 motivation and cannot practice their skills.

2. Administration and organization

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

Students have to adjust themselves to stay focused and avoid their technology distraction while study online. And they are preferred to study in class for practical or cooking.
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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

N/A

2.2 Faculty members' opinions on the comments in 2.1

N/A

Section 6: Improvement Plan

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

2. Other improvements

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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.....