

TQF.3

Bachelor's Degree

Master's Degree



College of Hospitality Industry Management

Course Specification

Course Code: IHR2402

Course Title: Contemporary Meals Design and Presentation

Credits: 3(3-0-6)

Program: Bachelor of Arts in Hotel Management
(International Program)

College of Hospitality Industry Management,
Suan Sunandha Rajabhat University
(C.H.M.)

Semester: 3 Academic Year: 2021

Section 1 General Information

1. Code and Course Title:

Course Code: IHR2402

Course Title (English): Contemporary Meals Design and Presentation

Course Title (Thai): การออกแบบและนำเสนออาหารร่วมสมัย

2. Credits: 3(3-0-6)

3. Curriculum and Course Category:

3.1 Curriculum: Bachelor of Arts in Hotel Management

3.2 Course Category:

General Education

Required Course

Elective Course

Others

4. Lecturer Responsible for Course and Instructional

Course Lecturer (s):

4.1 Lecturer Responsible for Course: Ms. Yupaporn Kithwang

4.2 Instructional Course Lecturer(s): Ms. Yupaporn Kithwang

5. Contact/Get in Touch

Room Number: 306 Tel. 034 964 946 Ext. 332

E-mail: yupaporn.ki@ssru.ac.th

6. Semester/ Year of Study

6.1 Semester: 3/2021 Year of Study: 2022 (RC63)

6.2 Number of the students enrolled: 4

7. Pre-requisite Course (If any)

None

8. Co-requisite Course (If any)

None

9. Learning Location

College of Hospitality Industry Management,

Nakhon Pathom Education Center Room Number: Online

10. Last Date for Preparing and Revising this Course:

Date 15 May 2021

Section 2 Aims and Objectives

1. Course Aims

At the end of this course, the student will reach to five domains in the following areas of performance:

1.1 Morals and Ethics

- (1) Be aware of values and morality, ethics, generosity, integrity and honesty as well as be able to solve critical problems and disputes;
- (2) Have positive attitudes towards service careers;
- (3) Be able to lead and follow group members, work in team and be a role model for others; and
- (4) Have self-discipline, be punctual, responsibility to self, profession and society.

1.2 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;

- (3) Have knowledge and understanding in research process and techniques which will be benefit in solving problems and adding up to the knowledge in the career.

1.3 Cognitive Skills

- (1) Be able to analyze the causes of problems and conflicts as well as be able to solve problems systematically and find out proper solutions to the problems;
- (2) Be able to apply both theoretical and practical knowledge into real-life problem; and
- (3) Be able to apply innovation and knowledge from other related academic fields in developing working skills.

1.4 Interpersonal Skills and Responsibility

- (1) Have responsibility for individual and group assignments as well as be able to help and facilitate others in solving problems; and
- (2) Be responsible for the improvement of self-academic learning and the profession continuously.

1.5 Numerical Analysis, Communication and Information

Technology Skills

- (1) Be competent in foreign languages in listening, speaking, reading, writing and summarizing the main points effectively;
- (2) Be able to communicate with foreigners effectively in the appropriate contexts;
- (3) Be able to use technology to communicate and present effectively; and

- (4) Be able to apply statistical or mathematical knowledge in analyzing and interpreting the data.

2. Objectives for Developing/Revising Course (content/learning process/assessment / etc.)

According to TQF (Thailand Quality Framework: HEd.) for Requirement courses, undergraduate students should have opportunity to master learning in nature of person, think logically, good communication, realize morals and ethics, realize Thai cultural value and global cultural value. Finally, students can apply knowledge in daily life for quality of life.

Section 3 Characteristics and Operation

1. Course Outline

Characteristics of different market trends influencing, dietary, seasonal, festival, cultural, social influence, budget and resources controlling, preparing various garnish for presentation, fruits, herbs, and flowers, modern trends presenting food and plate display with color and flavor blend, glazing, coating included, correctly labeling and storing appropriate garnish items

2. Time Length per Semester (Lecture – hours / Practice – hours / Self Study – hours)

Lecture (hours)	Remedial Class (hours)	Practice/ Field Work/ Internship (hours)	Self Study (hours)
45	3+ (if any)	-	96

3. Time Length per Week for Individual Academic Consulting and Guidance

(The lecturer responsible for course identifies the information, for example, 1 hour / week)

3.1 Self consulting at the lecturer's office: Room Number 306
College of Hospitality Industry Management (Nakhon Pathom Education Center/SSRU)

3.2 Consulting via office telephone: 034 964 946 Ext. 332

3.3 Consulting via e-Mail: watcharawish.pe@ssru.ac.th

3.4 Consulting via Social Media (Facebook/Twitter/Line): Line

3.5 Consulting via Computer Network (Internet/Web board):
Moodle

Section 4 Developing Student's Learning Outcomes

1. Morality and ethics

1.1 Learning outcomes with regard to morality and ethics

- (1) Be aware of values and morality, ethics, generosity, integrity and honesty as well as be able to solve critical problems and disputes;
- (2) Have positive attitudes towards service careers;
- (3) Be able to lead and follow group members, work in team and be a role model for others; and
- (4) Have self-discipline, be punctual, responsibility to self, profession and society.

1.2 Teaching strategies

- (1) Provide examples on ethical and moral behavior in classroom such as the issue of plagiarism in doing assignments;

- (2) Provide case studies that explain ethics in careers in the hospitality industry; and
- (3) Be strict with classroom attendance and participation, classroom rules, students' uniform that have to be complied with the university rules and regulations.

1.3 Evaluation strategies

- (1) Class attendance, class participation, and behavior in class;
- (2) On-time submission of report and assignments and their quality; and
- (3) Students' contribution on group assignments.

2. Knowledge

2.1 Learning outcomes with regard to 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.
- (3) Have knowledge and understanding in research process and techniques which will be benefit in solving problems and adding up to the knowledge in the career.

2.2 Teaching strategies

- (1) Use problem-based learning;
- (2) Use cooperative learning techniques; and
- (3) Class demonstration and participation.

2.3 Evaluation strategies

- (1) Quizzes
- (2) Midterm and final examination
- (3) Practical (Cooking Demonstration and training)

3. Cognitive skills

3.1 Learning outcomes with regard to cognitive skills

- (1) Be able to analyze the causes of problems and conflicts as well as be able to solve problems systematically and find out proper solutions to the problems;
- (2) Be able to apply both theoretical and practical knowledge into real-life problem; and
- (3) Be able to apply innovation and knowledge from other related academic fields in developing working skills.

3.2 Teaching strategies

- (1) Problem-based learning
- (2) Cooperative learning techniques
- (3) Case studies (Creativity Base Learning)
- (4) Invite guest speakers who are experts in the field of restaurant business to give special lectures.

3.3 Evaluation strategies

- (1) Quizzes
- (2) Midterm and final examination.
- (3) Assignments (Case study and class discussion)

4. Interpersonal skills and responsibility

4.1 Learning outcomes with regard to interpersonal skills and responsibility

- (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.

4.2 Teaching strategies

- (1) Group assignments (Creativity Base Learning)
- (2) Use cooperative and problem-based learning techniques
- (3) Case study and class discussion

4.3 Evaluation strategies

- (1) Students' performance in class and given assignments.
- (2) Class participation, collaboration and presentation.

5. Numerical analysis, communication and information technology skills

5.1 Learning outcomes with regard to numerical analysis, communication and information technology skills

- (1) Be competent in foreign languages in listening, speaking, reading, writing and summarizing the main points effectively;
- (2) Be able to communicate with foreigners effectively in the appropriate contexts;
- (3) Be able to use technology to communicate and present effectively; and
- (4) Be able to apply statistical or mathematical knowledge in analyzing and interpreting the data.

5.2 Teaching strategies

- (1) Provide assignments that require students to use numerical analysis skills and knowledge;
- (2) Provide assignments that require students to use information technology skills and knowledge;
- (3) Use e-learning;
- (4) Use group discussions; and
- (5) Use presentation

5.3 Evaluation strategies

- (1) Assignments (Cooking Practical);
- (2) Presentation; and
- (3) Observe from students' use of English and/or other language in discussing with other students and lecturers as well as in presenting in front of the class.

Remark: Symbol ● means 'major responsibility'

Symbol ○ means 'minor responsibility'

No symbol means 'no responsibility'

The above symbols were shown in 'Curriculum Mapping' of TQF 2.
(Program Specification)

Section 5 Lesson Plan and Assessment

1. Lesson Plan

Week	Topic/Outline	Periods	Learning Activities and Medias	Lecturer(s)
1	Unit 1 Introduction to IHR2402 <ul style="list-style-type: none"> • Course introduction • Top Food Trend 2022 • The Next big things Food trends 2022 • Asia Pacific Food and drink trend 2022 • Global Trend Outlook 2022 	6 hrs. Online	<ul style="list-style-type: none"> • Direct Instruction • Co-operative learning • Ideas sharing and class discussion • Video presentation 	Ms.Yupaporn
2	Unit 2 Design meal for specific dietary needs <ul style="list-style-type: none"> • Identify the requirements for specific diets • Design meals in accordance with specific dietary needs • Modify recipes for specific dietary needs • Identify essential ingredients for specific dietary needs • Identify and select suppliers for purchasing of products 	6 hrs. Online	<ul style="list-style-type: none"> • Direct Instruction • Co-operative learning • Ideas sharing and class discussion • Case study 	Ms.Yupaporn

Week	Topic/Outline	Periods	Learning Activities and Medias	Lecturer(s)
3	<p>Unit 3 Identify Menu Requirement</p> <ul style="list-style-type: none"> • What are the different customer groups? • What are the dietary guidelines for Thailand? • What are the ‘right’ amounts? • What are their cultural menu requirements? • What are their special dietary requirements? • What will happen if you ignore special dietary requirements? • How do you know what’s in the foods? • Who can help you identify and clarify requirement? • Contemporary dietary trends 	<p>6 hrs. Online</p>	<ul style="list-style-type: none"> • Direct Instruction • Co-operative learning • Ideas sharing and class discussion • Work projects 	<p>Ms.Yupaporn</p>
4	<p>Unit 4 Develop menus and meal plan for special dietary</p> <ul style="list-style-type: none"> • What is cyclical menu? • How to create cyclical menus? • How do you provide varieties in cyclical menu? • What are macronutrients? • What are micronutrients? • Insufficient of nutrients for customers 	<p>6 hrs. Online</p>	<ul style="list-style-type: none"> • Direct Instruction • Co-operative learning • Ideas sharing and class discussion • Case study 	<p>Ms.Yupaporn</p>
5	<p>..... Midterm Examination.....</p>			

Week	Topic/Outline	Periods	Learning Activities and Medias	Lecturer(s)
6	Unit 4 Develop menus and meal plan for special dietary <ul style="list-style-type: none"> • Macro- and micronutrients food requirement • Suitable foods selection • How do you incorporate insufficient choice of dish? • Develop a menu and write a meal plan • Preparation and cooking methods to maximize nutrition • Design a menu and meal plans 	6 hrs. Online	<ul style="list-style-type: none"> • Direct Instruction • Co-operative learning • Ideas sharing and class discussion • Case study 	Ms.Yupaporn
7	Unit 5 Prepare and serve foods <ul style="list-style-type: none"> • Food safety • Flavor combinations • Food productions • Dietary implications • Recipes adaptation for special dietary 	6 hrs. Online	<ul style="list-style-type: none"> • Direct Instruction • Co-operative learning • Ideas sharing and class discussion • Recipe sample 	Ms.Yupaporn
8 Final Examination.....			
	Total Hours	45 hrs. Online		Ms.Yupaporn

2. Learning Assessment Plan

	Learning Outcome	Assessment Activities	Time Schedule (Week)	Proportion for Assessment (%)
1	<p>Ethics and Morals</p> <p>(1) Be aware of values and morality, ethics, generosity, integrity and honesty as well as be able to solve critical problems and disputes.</p>	<ul style="list-style-type: none"> • Class attendance checklist • Individual assignment 	Throughout semester	10%
2	<p>Knowledge</p> <p>(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.</p>	<ul style="list-style-type: none"> • Midterm and final examination 	5 & 8	20% & 30%
3	<p>Cognitive Skills</p> <p>(1) Be able to apply innovation and knowledge from other related academic fields in developing working skills.</p>	<ul style="list-style-type: none"> • Individual assignment and paper works/self-study 	Throughout semester and week 2,4,7	20% (5%-5%-10%)
4	<p>Interpersonal Skills and Responsibilities</p> <p>(1) Be responsible for the improvement of self-academic learning and the profession continuously.</p>	<ul style="list-style-type: none"> • Group work & presentation 	Throughout semester or week 3,7	15%
5	<p>Numerical Analysis, Communication and Information Technology Skills</p> <p>(1) Be able to communicate with foreigners effectively in the appropriate contexts;</p> <p>(2) Be able to use technology to communicate and present effectively.</p>	<ul style="list-style-type: none"> • Group and individual assignment 	Throughout semester	5%

Section 6 Learning and Teaching Resources

1. Textbook and Main Documents

“Toolbox Development for Front Office, Food and Beverage Services and Food Production Divisions”. (2013). *Design meals to meet specific dietary or cultural needs – Trainee Manual.*, William Angliss Institute of TAFE for the ASEAN Project.

Didasko Digital. (2016). *Develop Menu for Special Dietary Requirements.*

2. Important Documents for Extra Study

- None

3. Suggestion Information (Printing Materials/Website/CD/Others)

- None

Section 7 Course Evaluation and Revising

1. Strategies for Course Evaluation by Students

Using survey questions to collect information from the students’ opinions to improve the course and enhance the curriculum. Examples of questions:

- (1) Content objectives were made clear to the students.
- (2) The content was organized around the objectives.
- (3) Content was sufficiently integrated.
- (4) Content was sufficiently integrated with the rest of the first-year curriculum.
- (5) The instructional materials used were effectively.
- (6) The learning methods appropriate assessed the students’ understanding of the content.
- (7) Overall, Students are satisfied with the quality of this course.

2. Strategies for Course Evaluation by Lecturer

2.1 Lecturers team observes the class and discusses the results as follow:

- (1) The lecturer is well prepared for class sessions.
- (2) The lecturer answers questions carefully and completely.
- (3) The lecturer uses examples to make the materials easy to understand.
- (4) The lecturer stimulated interest in the course.
- (5) The lecturer made the course material interesting.
- (6) The lecturer is knowledgeable about the topics presented in this course.
- (7) The lecturer treats students respectfully.
- (8) The lecturer is fair in dealing with students.
- (9) The lecturer makes students feel comfortable about asking question.
- (10) Course assignment is interesting and stimulating.
- (11) The lecturer's use of technology enhanced learning in the classroom.

2.2 The Director /Head of program construct assessment items to evaluate four dimensions of lecturer's competencies: teaching skills, organization and presentation of materials, management of the learning environment, and teaching attitudes.

3. Teaching Revision

Lecturer revises teaching/learning process based on the results from the students' survey questions, the lecturer team's observation, and classroom research.

4. Feedback for Achievement Standards

International College Administrator Committee monitor to assessment process and Grading.

5. Methodology and Planning for Course Review and Improvement

- (1) Revise and develop course structure and process every two years.
- (2) Assign different lecturers teach this course to enhance students' performance.

Curriculum Mapping Illustrating the Distribution of Program Standard Learning Outcomes to Course Level

Courses	1. Morals and Ethics			2. Knowledge			3. Cognitive Skills			4. Interpersonal Skills and Responsibility			5. Numerical Analysis, Communication and Information Technology Skills			
	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	4
Major requirement course	● Major Responsibility									○ Minor Responsibility						
IHR2402 Contemporary Meals Design and Presentation	○	●	○	●	●	○	○	○	●	○	●	○	●	○	○	○