



College of Hospitality Industry Management

TQF5 Course Report

Course Code: IHR2402

Course Title: Contemporary Meals Design and Presentation

Credits: 3 (3-0-6)

Semester /Academic Year: 3/2021

Students: Bachelor of Arts Program in Hotel Management

Lecturer(s): Ms. Yupaporn Kithwang

College of Hospitality Industry Management
Suan Sunandha Rajabhat University

Section1: General Information

1.Course Code and Title: IHR2402 Contemporary Meals Design and Presentation

2. Pre-requisite (if any): None

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

Sections:	01	Room No.	Online/ onsite
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4. Semester and Academic Year

Semester	3	Academic Year	2021
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5. Venue: College of Hospitality Industry, Suan Sunandha Rajabhat University

Section2: Actual Teaching Hours Compared with Teaching Hours Specified in the Teaching Plan

1. Number of actual teaching hours compared with the teaching 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

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
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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	1. Activities that require students to practice being punctual and no tardiness 2. Learn the consequences of plagiarism 3. Learn how to work as a Team, trustworthy, and responsibility 4. Students help to prevent Cheating in classroom and during Examinations	✓	-	
2. Knowledge	1. Direct instruction 2. Student-entered: Cooperative Learning 3. Case Study 4. Individual presentation 5. Group presentation 6. Questions and Answers	✓	-	- Need an extra attention in class.
3. Cognitive Skills	1. Case Study 2. Brainstorming	✓	-	- Encourage students to use any technologies with WIFI access to attain the information.
Learning Outcomes	Teaching methods specified in the course specification	Effectiveness (Use ✓)		Problems of the teaching method(s) (if any) and suggestions
4. Interpersonal Skills and Responsibilities	1. Group Discussion 2. Group Presentation	✓	-	- Students select to work with people they know. They should try to mingle with other students so that they may share experience to other students.

5. Numerical Analysis, Communication and Information Technology Skills	1. Students present their work by using interpersonal skills and technology. 2. Students use all technologies to solve the problems during Teamwork assignments	✓	-	- Some students have a limitation of English communication. Therefore students need more time to practice before doing presentation
6. Learning Management Skills		✓	-	

4. Suggestions for Improving Teaching Methods

None

Section 3: Course Outcomes

1. Number of registered students: 3

2. Number of students at the end of semester: 3

3. Number of students who withdrew (W) :-

4. Grade distribution

Grade	No. of students	Percentage
A	2	67
A-	0	0
B ⁺	0	0
B	1	33
B-	0	0
C ⁺	0	0
C	0	0
C-	0	0
D ⁺	0	0
D	0	0
D-	0	0
F	0	0
Incomplete (I)	0	0

5. Factors causing unusual distribution of grades (If any)

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

6.1 Discrepancy in evaluation time frame

Details of Discrepancy	Reasons
-	-

6.2 Discrepancy in evaluation methods

Details of Discrepancy	Reasons
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7. Verification of students' achievements

Verification Method(s)	Verification Result(s)
Assignment I and II meal planning, nutrients, and calories distribution	Q&A Meal planning for specific market, including energy and nutrients distribution

Section 4: Problems and Impacts

1. Teaching and learning resources

<p>Teaching Problems: Internet connection</p> <p>Math comprehension</p>	<p>Impacts on students' learning: Both students and lecturers were affected by bad connection, however, there were records and posted on Google Classroom. Various level of comprehension, takes lots of time in explanation and practice</p>
<p>Learning Resources Problems: -</p>	<p>Impacts on students' learning: -</p>

2. Administration and organization

<p>Problems from administration -</p>	<p>Impacts on students' learning -</p>
<p>Problems from organization -</p>	<p>Impacts on students' learning -</p>

Section 5: Course Evaluation

1. Results of course evaluation by students

1.1 Important comments from evaluation by students

1.2 Faculty members' opinions on the comments in 1.1

2. Results of course evaluation by other evaluation methods

2.1 Important comments from evaluation by other evaluation methods

2.2 Faculty members' opinions on the comments in 2.1

Section 6: Improvement Plan

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

Improvement plan proposed in Semester3 Academic year 2020 1. -	Results of the plan implementation (In case no action was taken nor completed, reasons must be provided.) 1. -
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2. Other improvements

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3. Suggestions for improvement for Semester 3 Academic year 2022

Suggestions	Time Frame	Responsible person
- Food exchange and energy calculation	Within semester	- Class lecturer

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

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Responsible Faculty Member/Coordinator: Yupaporn Kithwang

Signature



Submission Date 28-07-2022

Chairperson/Program Director: Mr. Watcharawish Permsinphantong

Signature.....

Receipt Date