



# College of Hospitality Industry Management

## TQF5 Course Report

**Course Code:** IHR3307

**Course Title:** Food Costing and Purchasing Management

**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: IHR3307 Food Costing and Purchasing Management**

**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***

<b>Week</b>	<b>Topic/Outline</b>	<b>Periods</b>	<b>Learning Activities and Medias</b>	<b>Lecturer(s)</b>
<b>1</b>	<p>Introduction to course IHR3307</p> <p>- Course outline evaluation and criteria</p> <p>Unit 1: Fundamental of Accounting and Basic Principle of Cost Control in Restaurant Business</p> <p>-Overview of basic accounting</p> <p>-Elements of restaurant business</p> <p>-Cost control in restaurant business</p>	6	<ul style="list-style-type: none"> <li>• Explain about class in general and grading system</li> <li>• Lecture</li> <li>• E-learning</li> <li>• Case discussion</li> </ul>	Yupaporn Kithwang
<b>2</b>	<p>Unit2: Internal Control</p> <p>-The definition of internal control</p> <p>-Financial controls</p> <p>-Inventory controls</p> <p>-Access controls</p> <p>Unit 3: Decision Making towards Inventory</p> <p>-Definition of restaurant inventory</p> <p>-Management system</p> <p>-Par inventory</p>	6	<ul style="list-style-type: none"> <li>• Lecture and group discussion</li> <li>• E-learning</li> <li>• Self-study</li> <li>• Ask and answer</li> </ul>	Yupaporn Kithwang

<b>3</b>	Unit4: Seasonal Business Cycle  -Introduction  -How seasonal factors impact restaurants  -What to know for seasonality  -Preparation for the off season	6	<ul style="list-style-type: none"> <li>• Lecture and group discussion; case study</li> <li>• Presentation</li> <li>• E-learning</li> <li>• Self-study</li> <li>• Ask and answer</li> </ul>	Yupaporn Kithwang
<b>Week</b>	<b>Topic/Outline</b>	<b>Periods</b>	<b>Learning Activities and Medias</b>	<b>Lecturer(s)</b>
<b>4</b>	Unit5: Principle of measurement and standardize conversion of ingredients  -Standardize recipe  -Converting metric to standard measurements/ gross measurement  -Converting and adjusting recipes and formulas	6	<ul style="list-style-type: none"> <li>• Lecture and group discussion</li> <li>• E-learning</li> <li>• Self-study</li> </ul>	Yupaporn Kithwang
<b>5</b>	Review unit 1-4/ Midterm examination	6	Take Home Exam	Yupaporn Kithwang
<b>Week</b>	<b>Topic/Outline</b>	<b>Hours</b>	<b>Learning Activities and Medias</b>	Yupaporn Kithwang
<b>6</b>	Unit6: Production Planning, Purchasing, Costing and Price for Profit  -Daily operation and production  -Equipment and supply capabilities  -Staff and schedule controlling	6	<ul style="list-style-type: none"> <li>• Lecture and group discussion</li> <li>• E-learning</li> <li>• Self-study</li> </ul>	Yupaporn Kithwang

<b>7</b>	Unit6: Production Planning, Purchasing, Costing and Price for Profit (continue)  -Pricing a product and its element  -Review unit 5-6	6	<ul style="list-style-type: none"> <li>• Student-centered: Problem-Based learning and Cooperative learning approaches</li> <li>• Group presentation</li> <li>• Ask and answer</li> <li>• Presentation</li> </ul>	Yupaporn Kithwang
<b>8</b>	Course review and Final Examination	6	Take Home Exam	Yupaporn Kithwang
<b>Total of Hours</b>		48		

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**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	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	<p>1. Students present their work by using interpersonal skills and technology.</p> <p>2. Students use all technologies to solve the problems during Teamwork assignments</p>	✓	-	- 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	0	0
A-	1	33
B <sup>+</sup>	1	33
B	0	0
B-	0	0
C <sup>+</sup>	1	33
C	0	0
C-	0	0
D <sup>+</sup>	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 cooking and presentation	Q&A Standard recipe Cost calculation Food cost percentage

**Section 4: Problems and Impacts**

**1. Teaching and learning resources**

<p><b>Teaching Problems:</b>                      Internet connection</p> <p>Math comprehension</p>	<p><b>Impacts on students' learning:</b>                      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><b>Learning Resources Problems:</b>                      -</p>	<p><b>Impacts on students' learning:</b>                      -</p>

**2. Administration and organization**

<p><b>Problems from administration</b>                      -</p>	<p><b>Impacts on students' learning</b>                      -</p>
<p><b>Problems from organization</b>                      -</p>	<p><b>Impacts on students' learning</b>                      -</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. More tutorials with calculation should be added	Results of the plan implementation (In case no action was taken nor completed, reasons must be provided.) 1. Students understand more clearly and can calculate as assigned
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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
- More tutorials with calculation should be added	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 .....