



College of Hospitality Industry Management

TQF5 Course Report

Course Code: HIR3407

Course Title: Salad and Appetizers Preparation

Credits: 3(2-2-5)

Semester /Academic Year: 2/ 2021

Students: Bachelor of Arts, Program in Hotel Management

Lecturer(s): Ms.Yupaporn Kithwang

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 Code and Title: HIR3407 Salad and Appetizers Preparation

2. Pre-requisite (if any): None

3. Faculty Member(s) Teaching the Course and Sections: Ms.Yupaporn Kithwang

Sections: Restaurant and Catering Code63 Room No. (online)

4. Semester and Academic Year: Semester 2, Academic Year 2021

5. Venue: College of Hospitality Industry Management, Suan Sunandha Rajabhat University, Nakhon Pathom Campus.

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 Salad - Type of salads - Cutting and preparation - Caution | 3 | 3 | |
| 2. Eastern and Western salads: new trend of salads | 3 | 3 | |
| 3. Various types of salad dressing and garnish | 3 | 3 | |
| 4. Thai and Asian appetizer | 3 | 3 | |
| 5. Western appetizer | 3 | 3 | |
| 6. New trend: Appetizers and small plates | 3 | 3 | |
| 7. Vegetarian salad and appetizer | 3 | 3 | |
| Midterm Examination | 3 | 3 | |
| Cooking class activity 1 | 3 | 3 | |
| Cooking class activity 2 | 3 | 3 | |
| Cooking class activity 3 | 3 | 3 | |
| Cooking class activity 4 | 3 | 3 | |
| Cooking class activity 5 | 3 | 3 | |
| Cooking class activity 6 | 3 | 3 | |
| Cooking class activity 7 | 3 | 3 | |
| Final examination | 3 | 3 | |
| 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 |
|--|--|---|
| Menus that were planned could not be conducted due to COVID-19 | Cooking techniques, food presentation | Students were asked to gather ingredients in 7-11 or in house to create a menu and let us know how to cook via Google Meet. |

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 | |
| <p>1. Morals and Ethics</p> <p>1.1 Be able to deliver or to complete a required task at appointed time.</p> <p>1.2 Be able to do the right thing according to the values, beliefs, and principles they claim to hold.</p> <p>1.3 Be able to make decisions in business according to moral concepts and judgments.</p> | <ul style="list-style-type: none"> • Class attendance • Individual portfolio | ✓ | - | |
| <p>2. Knowledge</p> <p>2.1 Be able to identify the proper theories and describe important case studies.</p> <p>2.2 Be able to provide an analysis and provide the solution to real world problems.</p> <p>2.3 Be able to organize self-study and sharing information to the class.</p> | <ul style="list-style-type: none"> • Midterm • Final | ✓ | - | |

| | | | | |
|---|--|---|---|---|
| <p>3. Cognitive Skills</p> <p>3.1 The ability to gather and summarize information and conduct research.</p> <p>3.2 Self-study and sharing information to the class.</p> <p>3.3 The ability to solve problems from case studies</p> | <ul style="list-style-type: none"> • Individual/ group assignment and self-study | ✓ | - | |
| <p>4. Interpersonal Skills and Responsibilities</p> <p>4.1 Be able to use interpersonal English communication skills.</p> <p>4.2 Be able to collaborate well in teams for problem solving.</p> <p>4.3 Be able to show leadership skills.</p> | <ul style="list-style-type: none"> • Quizzes • Group reports and presentations • Evaluate English skills during class | ✓ | - | |
| <p>5. Numerical Analysis, Communication, and Information Technology Skills</p> <p>5.1 Be able to use basic ICT skills and apply them daily.</p> <p>5.2 Be able to use statistics and mathematics to solve F&B business problems.</p> <p>5.3 Be able to use IT to search for new knowledge and apply numerical analysis in communication with emphasis on practical and real-life experiences.</p> | <ul style="list-style-type: none"> • Quizzes • Group reports and presentations | ✓ | - | <ul style="list-style-type: none"> • Some students struggled in Mathematics, calculation and took more hours to understand so more of calculation were assigned. |

| | | | | |
|-------------------------------|--|---|---|--|
| 6. Learning Management Skills | | ✓ | - | |
|-------------------------------|--|---|---|--|

4. Suggestions for Improving Teaching Methods

Section 3: Course Outcomes

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- | 1 | 25 |
| B+ | 3 | 75 |
| B | - | - |
| B- | - | - |
| C+ | - | - |
| C | - | - |
| C- | - | - |
| D | - | - |
| F | - | - |
| Incomplete (I) | - | - |

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

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 |
|------------------------|---------|
| - | - |

7. Verification of students' achievements

| Verification Method(s) | Verification Result(s) |
|------------------------|------------------------|
| | |

Section 4: Problems and Impacts

1. Teaching and learning resources

| | |
|---|--|
| Teaching Problems: Due to COVID-19, many lessons were taught online, students mentioned that environment at home was one of the obstacles. | Impacts on students' learning: Students felt bored when staying home for so long, lazy and attended class late. Another factor was internet connection which delayed sometimes. |
| Learning Resources Problems: | Impacts on students' learning : |

2. Administration and organization

| | |
|-------------------------------------|--------------------------------------|
| Problems from administration | Impacts on students' learning |
| Problems from organization | Impacts on students' learning |

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 Semester 1 Academic year 2020 1. - 2. 3. | Results of the plan implementation (In case no action was taken nor completed, reasons must be provided.) 1. 2. 3. |
|--|--|

2. Other improvements

3. Suggestions for improvement for Semester 1 Academic year 2022

| Suggestions | Time Frame | Responsible person |
|---|-------------|----------------------|
| More practice of individual technical skills and basic knowledge of ingredients | 2-3 classes | Ms.Yupaporn Kithwang |

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

Responsible Faculty Member/Coordinator: Ms.Yupaporn Kithwang

Signature Ms.Yupaporn Kithwang Submission Date May 10, 2022

Chairperson/Program Director: Mr.Watcharawish Permsinpanthong

Signature..... Receipt Date