

# College of Hospitality Industry Management

# **TQF5 Course Report**

**Course Code:** IHR4410

**Course Title:** Food Innovation Studies

**Credits:** 3 (2-2-5)

Semester /Academic Year: 1/2022

**Students:** Bachelor of Arts Program in Hotel Management

**Lecturer(s):** Ms. Yupaprn 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:** IHR4410 Food Innovation Studies 2. Pre-requisite (if any): -3. Faculty Member(s) Teaching the Course and Sections **Sections:** Room No. 206 4. Semester and Academic Year Semester 1, Academic Year 2022

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

# 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

1. Number of actual teaching hours compared with the teaching plan				
	No. of teaching	No. of actual teaching	Reason(s)	
	hours in the plan	hours	(in case the	
Topics			discrepancy	
			is more	
	2	2	than 25%)	
Chapter1: 1 Introduction to Food	2	2		
Innovation	2	2		
Chapter2: Future of Food Industry	2	2		
Chapter3: Innovation in Food	2	2		
"Culinary Art and Dietetics"	_	_		
Chapter3: Innovation in Food	2	2		
"Culinary Art and Dietetics" (2)	_	_		
Chapter4: Innovative Food Processing	2	2		
Technology				
Food and Hospitality 2022 @Queen	6	6		
Sirikit National Convention Center				
Cooking Laboratory of Future Food	3	3		
(insect)				
Midterm exam	2	2		
Chapter5: 5 Innovation for Food Waste	2	2		
Chapter6: Food Structure Design	2	2		
Cooking Laboratory of Future Food	3	3		
Chapter 7: Freed Labelline and L. L.	2	2		
Chapter7: Food Labelling and Ingredient				
Innovations Chapter 9. Airling Cotoning	2	2		
Chapter8: Airline Catering	2			
Course summary	2	2		
Final Examination	3	3		
Total	34	34		

# 2. Topics that couldn't be taught as planned

Topics that couldn't be	Significance of the topics	Compensation
taught (if any)	that couldn't be taught	
-	-	-

# 3. Effectiveness of the teaching methods specified in the Course Specification

Learning Outcomes	Teaching methods specified in the course specification		veness e 🗸) No	Problems of the teaching method(s) (if any) and suggestions
1. Morals and Ethics 1.1 Be able to deliver or to complete a required task at appointed time; 1.2 Be able to do the right thing according to the values, beliefs, and principles they claim to hold; 1.3 Be able to make decisions in business according to moral concepts and judgments.	<ul> <li>Lecture and group discussion</li> <li>Student-centered: Constructivist approaches</li> <li>Cooperative learning: Jigsaw</li> </ul>	✓	-	
2. Knowledge 2.1 Be able to identify the proper theories and describe important case studies. 2.2 Be able to provide an analysis and provide the solution to real world problems. 2.3 Be able to organize self-study and sharing information to the class.	<ul> <li>Lecture and group discussion</li> <li>Student-centered: Constructivist approaches</li> <li>Cooperative learning: Jigsaw</li> </ul>	<b>√</b>	-	
3. Cognitive Skills 3.1 The ability to gather and summarize information, and conduct research; 3.2 Self-study and sharing information to the class; 3.3 The ability to solve problems from case studies.	<ul> <li>Lecture and group discussion</li> <li>Student-centered: Constructivist approaches</li> <li>Cooperative learning: Jigsaw</li> </ul>	<b>√</b>	-	

4. Interpersonal Skills and Responsibilities		✓	-	
4.1 Be able to use interpersonal English communication skills.	<ul><li>Lecture and group discussion</li><li>Student-centered:</li></ul>			
<ul><li>4.2 Be able to collaborate well in teams for problem solving.</li><li>4.3 Be able to show leadership skills.</li></ul>	Constructivist approaches Cooperative learning: Jigsaw			
5. Numerical Analysis, Communication and Information Technology Skills	Lecture and group	<b>√</b>	-	
5.1 Be able to use basic ICT skills and apply them daily;	discussion  • Student-centered: Constructivist approaches			
5.2 Be able to use statistics and mathematics to solve air transport business problems;	Cooperative learning:     Jigsaw			
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.				
6. Learning Management		<b>√</b>	-	
Skills				

# **4. Suggestions for Improving Teaching Methods**

#### **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): None

#### 4. Grade distribution

Grade	No. of students	Percentage
A	-	-
A-	2	66
B+	1	34
В	-	-
B-	-	-
$C^+$	-	-
С	-	-
C-	-	-
D	-	-
D-	-	-
F	-	-
Incomplete (I)	_	-

 ${\bf 5.\ Factors\ causing\ unusual\ distribution\ of\ grades\ (If\ any)}$ 

# **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

<b>Teaching Problems:</b>	Impacts on students' learning:
Some Innovation needs deep	Incomplete or not fully understand
understanding of food sciences	the complexity
<b>Learning Resources Problems: -</b>	Impacts on students' learning: -
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## 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

0 0 0 0 1 0 0 1 0	
Improvement plan proposed in Semester	Results of the plan implementation (In
Academic year	case no action was taken nor
1	completed, reasons must be
2	provided.)
3	1
	2
	3

### 2. Other improvements

# 3. Suggestions for improvement for Semester 1, Academic year 2023

Suggestions	Time Frame	Responsible person

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

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**Responsible Faculty Member/ Coordinator:** Ms. Yupaporn Kithwang

Signature	1. 141 1400019	Submission Date Dec12, 2022	

Chairperson/Program Director:	
Signature	. Receipt Date