

ประมวลรายวิชา (Course Syllabus)

1. รหัสวิชา (Course code)08046202.....
2. ชื่อรายวิชา (Course title) **THAI CUISINE 1**.....

. หัวข้อการสอน (Course outline)

การสอนภาคบรรยาย (Lecture)

สัปดาห์ที่ (Week)	หัวข้อบรรยาย (Title)	วัน-เดือน-ปี (Date-Month- Year)	อาจารย์ผู้สอน/อาจารย์ ผู้ดูแล (Lecturer/Instructor)	รูปแบบการสอน: ใน ห้องเรียนหรือออนไลน์ (Teaching Method: Classroom or Online)
1.	Introduction	3 Aug	Aj. Supatra	Classroom
2.	Safety and hygiene in the kitchen + Activities to strengthen the habit of working in the kitchen	10 Aug	Aj. Supatra	Classroom
3.	Ingredients, equipment and tools in Thai cuisine	17 Aug	Aj. Supatra	Classroom
4.	Thai curry paste (Prik Kang Thai)	24 Aug	Aj. Pavit Tansakul	Classroom
5.	Thai curry (Kang Thai)	31 Aug	Aj. Pavit Tansakul	Classroom
6.	Thai spicy dipping sauces (Nam Prik/Nam Jim)	7 Sep	Aj. Pavit Tansakul	Classroom
7.	Thai stir fry food (Pad)	14 Sep		Classroom
Midterm examination (21-27 September 2020)				
8.	Thai clear soup (Kang Jued, Tom Som, Tom Yum)	28 Sep	Chef Suphot Samsang	Classroom
9.	Thai spicy salad (Yum)	5 Oct	Chef Suphot Samsang	Classroom
10.	Main dishes (อาหารจานเดียว)	12 Oct		Classroom
11.	Main dishes (อาหารจานเดียว)	19 Oct		Classroom
12.	Appetizers (Ar Han Wang)	26 Oct		Classroom
13.	General dessert (Kanom wan Thai)	2 Nov		Classroom
14.	Vegan and Vegetarian Food (Ar	9 Nov		Classroom

	Han Jay/ Mansavirati)			
15.	Thai herbal drink (Nam Samunplai Thai)	16 Nov		Classroom
16.	Work shop	23 Nov		Classroom
Final examination (30 November-15 December 2020)				

11.2 การสอนภาคปฏิบัติการ (Laboratory)

สัปดาห์ที่ (Week)	หัวข้อปฏิบัติการ (Title)	วัน-เดือน-ปี (Date-Month-Year)	อาจารย์ผู้สอน/อาจารย์ ผู้ดูแล (Lecturer/Instructor)	รูปแบบการสอน: ใน ห้องเรียนหรือออนไลน์ (Teaching Method: Classroom or Online)
1.	Introduction	3 Aug	Aj. Supatra	Classroom
2.	Kitchen survey and safety	10 Aug	Aj. Supatra	Classroom
3.	Equipment and tools in Thai cuisine	17 Aug	Aj. Supatra	Classroom
4.	-Chicken green curry (Gaeng Kiaw Wan Gai) - Spicy Red Curry with fresh water fish (Kaeng Pa Pla Krai)	24 Aug	Aj. Pavit Tansakul	Classroom
5.	-Chicken panang curry (Kaeng Panang Gai) -Roasted duck red curry (Kaeng Phed Ped Yang)	31 Aug	Aj. Pravit Tansakul	Classroom
6.	-Herbed Soya Beans with Minced Shrimp and Pork in Coconut Milk served with Fresh Vegetables (Lone Tao Jiaw) -Shrimp-paste sauce (Nam Prik Kapi) - Relish of Fermented Shrimp Paste Sauce with Sweet Pork Condiment and Crispy Deep-Fried (Naam Prik Long Rau)	7 Sep	Aj. Pravit Tansakul	Classroom
7.	-Stir Fried Chicken with Thai Basil	14 Sep		Classroom

	(Pad Gaprao Gai) - Stir Fried Chicken with Cashew Nuts (Gai Pad Med Mamuang Himmaphan) -Stir Fried Mixed Vegetables (Pad Pak Ruam Mit) - Stir Fried Chicken with Ginger (Gai Pad King)			
Midterm examination (21-27 September 2020)				
8.	-Spicy Shrimp Soup (Tom Yum Kung) - Tamarined Soup with Siamese Sardines (Tom Som Pla Too) -Thai Chicken Coconut Soup (Tom Kha Gai) -Egg Sausage Clear Soup (Gaeng Jued Look Rok) - Shrimp Pork and Chicken Clear Soup (Gang Jued Sam Kasat)	28 Sep	Chef Suphot Samsang	Classroom
9.	-Wing Bean Spicy Salad (Yum Tua Phu) -Banana Flower Salad (Yum Hua Plee) -Pomelo Salad (Yum Som-O) -Glass noodle Spicy Salad (Yum Woon Sen)	5 Oct	Chef Suphot Samsang	Classroom
10.	-Rice noodles with shrimp and aromatic coconut milk curry (Khanohm jeen naam phrik) -Rice noodles with fish based coconut milk curry (Khanohm jeen naam ya)	12 Oct		Classroom
11.	-Shrimp-paste fried rice (Khao kluk kapi) -Stir fried Noodle with black soy sauce (Pad See Ew) -Fried noodle Thai style with prawns (Pad Thai Khung Sod)	19 Oct		Classroom

12.	-Fried Spring Roll (Po Pea Tod) -Thai Rice Crackers with Coconut Dip (Khao Tang Na Tang) - Thai Satay and Peanut Sauce (Moo Satay) - Thai Fish Cakes (Tod Mun Pla)	26 Oct		Classroom
13.	-Sago and Young Coconut meat boiled with thick coconut cream (Sakoo Piak Maprao-On) - Three-Colour Rice Dumpling in Coconut Milk (Bua Loy Sam Si) -Thai Sweet and Sour Crispy Noodle (Mee grob) -Banana in Coconut Milk (Kluay Buad Chee) - Red Rubies in Coconut Milk (Tubtim Krob) -Steam banana cake (Kanom Gluay)	2 Nov		Classroom
14.	-Thai Style Vegetable Fried Rice (Khao Phad Sam See) -Curry Custard with Tofu (Hor-Mok Tao Hue) -Stir Fried Young Green Banana with Thai Basil (Pad Gra Proaw Kluay)	9 Nov		Classroom
15.	-Bael Fruit Iced Tea (Nam Matoom) -Lemongrass Iced Tea (Nam Takrai) -Pandan leaves drink (Nam Bai Toey) -Star Gooseberry Juice (Nam Mayom) -Tamarind Drink (Nam Makham)	16 Nov		Classroom
16.	Workshop	23 Nov		Classroom
Final examination (30 November-15 December 2020)				

