

**Bachelor of Science
in Culinary Science and Foodservice Management
(International Program)**

Name of Educational Institute: King Mongkut's Institute of Technology Ladkrabang

Faculty/Department: Faculty of Agro-Industry

Name of the Program

Name of the program (Thai): หลักสูตรวิทยาศาสตร์บัณฑิต สาขาวิชาวิทยาศาสตร์การประกอบ
อาหารและการจัดการการบริการอาหาร (หลักสูตรนานาชาติ)

Name of the program (English): Bachelor of Science Program in Culinary Science and
Foodservice Management (International Program)

Name of Degree (Triple degree)

1. From King Mongkut's Institute of Technology Ladkrabang, Thailand:

Full name:

Thai: วิทยาศาสตร์บัณฑิต (วิทยาศาสตร์การประกอบอาหารและการจัดการการบริการ
อาหาร)

English: Bachelor of Science (Culinary Science and Foodservice Management)

Abbreviation:

Thai: วท.บ. (วิทยาศาสตร์การประกอบอาหารและการจัดการการบริการอาหาร)

English: B.S. (Culinary Science and Foodservice Management)

2. From Business and Hotel Management School, Switzerland:

Full name: Bachelor Degree in Culinary Arts

Abbreviation: BA Degree Culinary Arts

3. From Robert Gordon University, UK:

Full name: Bachelor Degree in Culinary Arts

Abbreviation: BA Degree Culinary Arts

Major Field

Food Science and Culinary Arts

Total Credits

120 credits

Type of the Program

1. Level

3+1-Year Bachelor Degree Program

2. Type of Curriculum

Undergraduate academic curriculum

3. Medium of Instruction

English

4. Admission

Thai and/or Foreign students

5. Collaboration with Other Institutes

The program is in collaboration between Business and Hotel Management School (B.H.M.S.), Switzerland and King Mongkut's Institute of Technology Ladkrabang (KMITL), Thailand according to the memorandum of understanding (MOU).

6. Degree Given to the Graduates (Triple degree)

Bachelor of Science (Culinary Science and Foodservice Management) from King Mongkut's Institute of Technology Ladkrabang and two Bachelor Degrees in Culinary Arts from Business and Hotel Management School, Switzerland and Robert Gordon University, UK.

Possible Career Path after Graduation

- Technical/Exclusive chef in foodservice units in both national and international levels
- The owner or participant in foodservice units.
- The food researcher and food scientist who develops and solves the problems related to food products in food research institutes, food industry or other foodservice units.
- The expert or consultant in food area which covers culinary arts and foodservice technology.

Location of Study

3 years at King Mongkut's Institute of Technology Ladkrabang, Thailand and 1 year at Business and Hotel Management School, Switzerland

Philosophy, Importance, and Objectives of the Program

1.1 Philosophy

The Culinary Science and Foodservice Management Program is a Bachelor of

Science program that prepares the students who can be food scientists with culinary and food service skills for a range of careers in food industries, food service businesses, and catering establishments in both domestic and international scales.

The degree program provides a systematic and coherent body of knowledge about culinary science and foodservice management which include the principles of culinary food science, culinary art and techniques, foodservice management, technology and problem solving techniques on culinary and foodservice.

The students will be able to develop their attitude, operational and academic skills on culinary science and art through intensive laboratory practice, field internship experiences and 1 year-abroad work integration program (double degree program). The students will be able to develop the ability to review, consolidate and apply the knowledge and techniques in the workplace to become productive participants in all businesses related to the food business and culinary service with food scientist skill and attitude.

1.2 Importance

The Culinary Science and Foodservice Management Program provides in-depth knowledge in the food science and art of culinary and food service, which promotes high levels of culinary and foodservice skills with food science technology, especially on Thai food. The program presents up to date information on technology appropriate to run food service institutes, in which facilitates successful internships to acquire contemporary industry experience. Thus student can apply theory to practice and adapt knowledge to new situation.

1.3 Program Education Objectives

The objectives of the curriculum are aimed at characterizing the graduates as the following qualities:

- a. To have good morals, service mind and social responsibility according to their professional ethics.
- b. To be academically skilled and having professional skill in the science of culinary arts and food services, having proper operational and administration skills at a certain level of work proficiency required by regional or world standard.
- c. To be intellectually skilled in analyzing current situations by applying proper knowledge, logic and consideration when encountering them.
- d. To have interpersonal skills and responsibility which enable them to work with people of all levels effectively, and to continuously develop themselves both on knowledge of professional skills and ethics.

e. To encourage positive attitude in culinary and food service and self-awareness of human rights and social responsibility.

Curriculum

1. Minimum Credits Required for Graduation	120	credits
2. Curriculum Structure (Minimum Credits)		
A. General Education Courses	30	credits
- Science and Mathematics	9	credits
- Language Studies	9	credits
- Humanities	6	credits
- Social Sciences	6	credits
B. Professional Courses	84	credits
- Food Science Courses	26	credits
- Culinary Related Courses	25	credits
- Foodservice Related Courses	25	credits
- Supervised Field Training	4	credits
- Seminar	1	credits
- Senior Project	3	credits
C. Free Elective Courses	6	credits

3. Subjects

One academic credit is given to a course offered in a single semester which

- Meets in class for lecture or discussion for 1 hour per week; or
- Contains at least 3 laboratory hours per week.

Most courses are given 3 or credits. For 4 credit course, these courses usually contain 3 hours of lecture or discussion per week. The courses are also accompanied with 1 additional hour of recitation or 3 hours of laboratory work per week. Students enrolled in the courses are also expected to spend at least 8 hours outside the class/lab for studying and completing the coursework.

The instructor-led lecture could be delivered as a traditional lecture or include learning activities in which the students can actively participate. The recitation is a compliment to a lecture where students can discuss and ask the recitation leader questions to clarify concepts, facts, or problem sets from the lecture. The laboratory hours give students

the opportunity to learn from hands-on experience using specialized equipment or software related to the course's contents.

A. GENERAL EDUCATION

30 CREDITS

(LECTURE-LAB-SELF STUDY)

A. 1 Science and Mathematics

9 credits

08046001 FOOD SCIENCE IN DAILY LIFE	3(3-0-6)
08046002 PHYSICS FOR DAILY LIFE	3(3-0-6)
08046003 STATISTICS IN DAILY LIFE	3(3-0-6)
08046004 MATHEMATICS FOR THINKING PROCESS DEVELOPMENT	3(3-0-6)
08046005 CONTEMPORARY SCIENCE AND TECHNOLOGY	3(3-0-6)
08046006 DESIGN METHODS FOR INNOVATIONS	3(3-0-6)

A. 2 Language Studies

9 credits

08046007 ENGLISH FOR PROFESSIONAL PURPOSES	3(3-0-6)
08046008 COMMUNICATION IN THAI FOR CULINARY PROFESSION*	3(3-0-6)
08046009 GERMAN 1	3(3-0-6)
08046010 GERMAN 2	3(3-0-6)
08046011 WRITING AND SPEAKING IN THE PROFESSIONS	3(3-0-6)
08046012 INTERPRETATION AND ARGUMENTS	3(3-0-6)

*The student takes as non-credit course.

Students must achieve the required English proficiency level (IELTS 6.0) prior going to the B.H.M.S., Switzerland on the second semester of the 3rd-year. The requirement could be satisfied using the English proficiency test scores submitted during the application, or after admitting to the program.

A. 3 Humanities

6 credits

08046013 PHILOSOPHY OF SCIENCE	3(3-0-6)
08046014 INTRODUCTION TO ETHICS	3(3-0-6)
08046015 WORLD CULTURE	3(3-0-6)
08046016 INDUSTRIAL BUSINESS PSYCHOLOGY	3(3-0-6)

A. 4 Social Sciences

6 credits

08046017 THAI ART AND CULTURE	3(3-0-6)
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08046018 PROFESSIONAL SKILLS AND ISSUES	3(3-0-6)
08046019 ENTREPRENEURSHIP	3(3-0-6)
08046020 INTRODUCTION TO PRINCIPLES OF LAWS IN DAILY LIFE	3(3-0-6)

B. PROFESSIONAL COURSES**84 CREDITS****(LECTURE-LAB-SELF STUDY)****B. 1 Food Science Courses****26 credits**

08046101 CULINARY FOOD NUTRITION	3(3-0-6)
08046102 CULINARY FOOD CHEMISTRY	4(3-3-8)
08046103 CULINARY FOOD MICROBIOLOGY	3(2-3-8)
08046104 CULINARY FOOD PROCESSING AND ENGINEERING	3(2-3-8)
08046105 CULINARY FOOD SAFETY AND QUALITY CONTROL	3(3-0-6)
08046106 FOOD INGREDIENTS AND INTERACTIONS FOR CULINARY	3(3-0-6)
08046107 SENSORY EVALUATION FOR CULINARY	3(2-3-8)
08046108 CULINARY SCIENCE AND FOOD INNOVATION	4(3-3-8)

B. 2 Culinary Related Courses**25 credits**

08046201 WORLD GASTRONOMY	3(3-0-8)
08046202 THAI CUISINE 1	3(2-2-8)
08046203 THAI CUISINE 2	3(2-2-8)
08046204 ART OF BANANA LEAF AND FRUIT-VEGETABLE CARVING	3(2-2-6)
08046205 TRADITIONAL THAI DESSERT	3(2-2-6)
08046206 INTERNATIONAL CUISINE	3(2-3-6)
08046207 WESTERN PASTRY AND BAKERY	4(3-3-8)
08046208 MODERN EUROPEAN CUISINES	3(2-3-6)

B. 3 Food Service Related Courses**25 credits**

08046301 FOODSERVICE OPERATION	3(3-0-6)
08046302 RESTAURANT FOOD PREPARATION AND SERVICE	2(2-0-6)
08046303 MENU PLANNING	2(2-0-6)
08046304 CULINARY MEDIA AND PRESENTATION SKILLS	3(2-3-6)

08046305 MANAGING CULINARY RESOURCES	3(3-2-8)
08046306 CONTEMPORARY CULINARY OPERATIONS	3(2-3-8)
08046307 FOODSERVICE MANAGEMENT	3(3-0-8)
08046308 CREATIVITY AND ENTREPRENEURSHIP	3(3-0-8)
08046309 CULINARY THEMES AND RESEARCH + CULINARY ARTS PROJECT	3(2-3-8)

B. 4 Supervised Field Training **4 credits**

All students have to undertake supervised field training in foodservice business of a minimum of 1,000 hours for internship (KMITL).

08046501 INTERNSHIP	1(0-45-8)
08046502 EXTERNSHIP (6 months)	3(0-45-8)

B. 5 Seminar **1 credits**

All students have to undertake seminar in culinary science and foodservice management under supervision of adviser.

08046551 SEMINAR	1(1-0-8)
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B. 6 Senior Project **3 credits**

All students have to undertake senior project in culinary science and foodservice management under supervision of adviser.

08046601 SENIOR PROJECT	3(0-45-8)
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C. FREE ELECTIVE COURSES **6 credits**

Students select 6 credits from the following courses or from any international programs offered by the institution.

08046401 BAKES AND BREADS	3(2-3-8)
08046402 CAKE AND CREAM	3(2-3-8)
08046403 CHOCOLATE CREATIONS	3(2-3-8)
08046404 CONTEMPORARY THAI CUISINE	3(2-3-8)
08046405 CULINARY OF ASIA	3(2-3-8)

First year (37 credits) with KMITL**First Semester (18 credits)**

Code	Title	No. of Credits	Institutes
08046xxx	GENERAL EDUCATION (A. 1)	3	KMITL
08046xxx	GENERAL EDUCATION (A. 1)	3	KMITL
08046xxx	GENERAL EDUCATION (A. 2)	3	KMITL
08046xxx	GENERAL EDUCATION (A. 3)	3	KMITL
08046201	WORLD GASTRONOMY	3	KMITL
08046202	THAI CUISINE 1	3	KMITL

Second Semester (19 credits)

Code	Title	No. of Credits	Institutes
08046xxx	GENERAL EDUCATION (A. 1)	3	KMITL
08046xxx	GENERAL EDUCATION (A. 3)	3	KMITL
08046xxx	GENERAL EDUCATION (A. 4)	3	KMITL
08046102	CULINARY FOOD CHEMISTRY	4	KMITL
08046103	CULINARY FOOD MICROBIOLOGY	3	KMITL
08046203	THAI CUISINE 2	3	KMITL

Second year (35 credits) with KMITL**First Semester (18 credits)**

Code	Title	No. of Credits	Institutes
08046xxx	GENERAL EDUCATION (A. 2)	3	KMITL
08046xxx	GENERAL EDUCATION (A. 4)	3	KMITL
08046101	CULINARY FOOD NUTRITION	3	KMITL
08046104	CULINARY FOOD PROCESSING AND ENGINEERING	3	KMITL
08046204	ART OF BANANA LEAF AND FRUIT-VEGETABLE CARVING	3	KMITL
08046301	FOODSERVICE OPERATION	3	KMITL

Second Semester (17 credits)			
Code	Title	No. of Credits	Institutes
08046105	CULINARY FOOD SAFETY AND QUALITY CONTROL	3	KMITL
08046107	SENSORY EVALUATION FOR CULINARY	3	KMITL
08046205	TRADITIONAL THAI DESSERT	3	KMITL
08046206	INTERNATIONAL CUISINE	3	KMITL
08046302	RESTAURANT FOOD PREPARATION AND SERVICE	2	KMITL
08046303	MENU PLANNING	2	KMITL
08046501	INTERNSHIP	1	KMITL

Third year (36 credits) with KMITL and B.H.M.S.

First Semester (18 credits) with KMITL

Code	Title	No. of Credits	Institutes
08046xxx	GENERAL EDUCATION (A. 2)	3	KMITL
08046106	FOOD INGREDIENTS AND INTERACTIONS FOR CULINARY	3	KMITL
08046304	CULINARY MEDIA AND PRESENTATION SKILLS	3	KMITL
08046108	CULINARY SCIENCE AND FOOD INNOVATION	4	KMITL
08046207	WESTERN PASTRY AND BAKERY	4	KMITL
08046551	SEMINAR	1	KMITL

Second Semester (18 credits) with B.H.M.S.

Code	Title	No. of Credits	Institutes
08046305	MANAGING CULINARY RESOURCES	3	B.H.M.S.
08046306	CONTEMPORARY CULINARY OPERATIONS	3	B.H.M.S.
08046307	FOODSERVICE MANAGEMENT	3	B.H.M.S.

08046308	CREATIVITY AND ENTREPRENEURSHIP	3	B.H.M.S.
08046309	CULINARY THEMES AND RESEARCH + CULINARY ARTS PROJECT	3	B.H.M.S.
08046208	MODERN EUROPEAN CUISINES*	3	B.H.M.S.

*The course will be conducted by B.H.M.S., Switzerland and credited back to KMITL.

Fourth year (12 credits) with KMITL and B.H.M.S.

First Semester (3 credits) with B.H.M.S.

Code	Title	No. of Credits	Institutes
08046502	EXTERNSHIP	3	B.H.M.S.

Second Semester (9 credits) with KMITL

Code	Title	No. of Credits	Institutes
08046601	SENIOR PROJECT	3	KMITL
080464xx	FREE ELECTIVE	3	KMITL
080464xx	FREE ELECTIVE	3	KMITL