

Program Specification

1. Program Title : Master of Science Program in Foodservice Technology and Management
2. Mode of the study : Full Time (2 years)
3. Registration Period : 1st semester August-December
2nd semester January-May
4. Typical entry requirements : Bachelor's degree or equivalent in one of the following courses:
 - Agro Industry
 - Food and Nutrition
 - Home Economics
 - Food Business Management
 - Product development
 - Culinary Technology and Service
 - Others degrees , subjecting to the decision of the program committee.Passion in culinary skills will be considered prior.
5. Program aims/ Objective
 - 5.1. To produce skilled graduated with the ability to apply culinary science, cooking art and food service business management to ensure food safety and quality in food service business
 - 5.2. To promote relevant researches and innovations applicable to food service industry.
6. Program Learning Outcomes (PLO) :

Students will able to apply culinary science, cooking art and food service business management for problem solving on food service professions.
7. Program structure

Plan A Type A2	41	Credits
a. Preliminary courses (credits non-counted)	3	Credits
b. Thesis	12	Credits

c. Compulsory courses	22	Credits
d. Elective courses	6	Credits
e. Seminar	1	Credits
f. Knowledge examination	0	Credits
Comprehensive examination		
English proficiency test		
Plan B	41	Credits
a. Preliminary Courses (credits non-counted)	3	Credits
b. Independent study	6	Credits
c. Compulsory courses	22	Credits
d. Electives courses	12	Credits
e. Seminar	1	Credits
F. Knowledge examination	0	Credits
Assessment		
English proficiency test		
Preliminary Courses (credits non-counted)		3(2-3-5)
08137002 Fundamental food science and technology		3(2-3-5)
08137003 Principle of food preparation and cooking		
Compulsory courses		
08137110 Research technique		3(3-0-6)
08137111 Foodservice business operation		3(3-0-6)
08137112 Science and technology of food preparation and cooking		3(2-3-6)
08137113 Sanitation and safety in foodservice		3(3-0-6)
08137114 Culinary nutrition		3(3-0-6)
08137115 Foodservice management		3(3-0-6)
08137116 Practice in professional foodservice operation		2(0-6-3)
08137117 Food branding and styling		1(0-3-3)
08137118 Modernist cooking techniques		1(0-3-3)
Elective courses		
08137207 Food ingredients and additives		3(3-0-6)

08137208	Food product development and sensory evaluation in foodservice	3(2-3-6)
08137209	Social media and information technology in foodservice business	3(3-0-6)
08137210	Current issues in foodservice technology	3(3-0-6)
08137260	Bakery, pastry and confectionery	3(2-3-6)
08137261	Beverage service management	3(2-3-6)
08137262	Thai cuisine	3(2-3-6)
08137263	International cuisine	3(2-3-6)

8. Facilities available

- Laboratory rooms
- Standard Kitchens
- Seminar rooms
- Common rooms

9. Career prospects : Graduates can work as professionals in various sectors as following:

- 9.1 Food service organizations, e.g. restaurants, supermarkets, hotels, hospitals, cafeterias, airlines, etc.
- 9.2 Food business, industry or other professions requiring culinary skills, food design or food service management
- 9.3 Freelance professionals in food service business.

10. Tuition fee : 40,000 THB per semester

