Course Syllabus

1. Program of Study
   Faculty/Institute/College
   B.B.A. (Tourism and Hospitality Management)
   Mahidol University International College

2. Course Code
   Course Title
   ICIH 411 Culinary Management

3. Number of Credits
   4 (3-2-7) (Lecture-Lab-Self-study)

4. Prerequisite (s)
   None

5. Type of Course
   Elective Course

6. Trimesters
   Trimester 1, 2, 3 and Summer

7. Class Hours
   Section 1 Monday - Friday: 10.00-11.50 Lecture/Demo Room
   13.00-16.50 Kitchen Lab

8. Course Description
   Planning and operating food and beverage production in quantity food settings; various methods of food preparation ingredients and culinary terminology; reading and evaluating menus; developing recipes conversion and costing skills; examining different production schemes and product flow; the use and care of equipment, service techniques, procurement management, and cost control.

9. Course Objectives
   After successful completion of this course, students will be able to
   Discuss the history of the food service industry and describe different categories of food service units within the food service industry.
   Demonstrate good personal hygiene and safe food handling procedures. Describe causes of and prevention procedures for food-borne illness, intoxication and infection. Identify the basic stocks, leading sauces, compound sauces, emulsion sauces and independent sauces.
   Identify, select, use and care for small and large food service equipment and use hand tool safely and efficiently. Recognize standard knives, measuring devices, hand tool and cooking vessels. Properly weigh and measure common kitchen ingredients.
   Describe and utilize basic culinary cooking techniques in the production of quality food products.
   Understand the importance of sanitation and inspection in the processing of meat. Describe a basic understanding of the most important organisms affecting the quality of meat. Demonstrate proper safety practices in meat cutting.
   Demonstrate the procedure for purchasing, handling and storage various fresh and frozen seafood.
   Define the terminology of vegetables, rice, grains and pasta and their recipes.
   Identify the components of an egg. Prepare a variety of eggs and breakfast menus. Demonstrate proper using of various thickening agents.
   Identify and use information on standardized recipes using abbreviations, equivalent measurement, and mathematical operations and standard substitution. Analyze types, components and classifications of the menu. Create appealing menu for each course.
   Research careers in the restaurant and food and beverage service industry, including educational and work experience needs for success.
10. Teaching Methods

10.1 Lectures
10.2 Demonstration
10.3 Productions
10.4 Fieldtrip

11. Teaching Media

11.1 PowerPoint
11.2 Handouts
11.3 Textbooks

12. Measurement and evaluation of student achievement

Student achievement is measured and evaluated by

12.1. The ability in learning and being familiar with ingredients, culinary terminology and methods of food preparation.
12.2. The ability in planning and operating food and beverage production and in cooking a variety of food.
12.3. The ability in creating an interesting menu.

Evaluative Criteria:

1. Quizzes  
2. Lab Participation and Productions  
3. Individual assignment  
4. Group assignment

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Grading Scale is as follows:

- A: 90-100
- B+: 85-89
- B: 75-84
- C+: 70-74
- C: 60-69
- D+: 55-59
- D: 50-54
- F: 0-49

13. Course evaluation

13.1 Students’ achievement as indicated in number 12 above.
13.2 Students’ satisfaction towards teaching and learning of the course using questionnaires.
### 14. Course Outline

<table>
<thead>
<tr>
<th>Day</th>
<th>Topics</th>
<th>Room</th>
<th>Time</th>
<th>Date</th>
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<tbody>
<tr>
<td>1</td>
<td>Course Introduction&lt;br&gt;The Position of Food &amp; Beverage&lt;br&gt;Department Organization&lt;br&gt;The Food Service Industry</td>
<td>Lecture/Demo Room</td>
<td>10.00-11.50</td>
<td>Aug. 5</td>
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<td>Production: Som Tam: Spicy green papaya salad, and&lt;br&gt;Yam Moo Yang: Spicy grilled pork salad</td>
<td>Kitchen Lab</td>
<td>13.00-16.50</td>
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<td>2</td>
<td>Food Safety and Sanitation&lt;br&gt;Kitchen Safety&lt;br&gt;Introduction to Stocks, Soups and Sauces</td>
<td>Lecture Room</td>
<td>10.00-11.50</td>
<td>Aug. 6</td>
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<td>Production: Chicken Stock and Tom Yum Goong</td>
<td>Kitchen Lab</td>
<td>13.00-16.50</td>
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<td>3</td>
<td>Kitchen Utensils and Equipment&lt;br&gt;Measuring Techniques</td>
<td>Lecture/Demo Room</td>
<td>10.00-11.50</td>
<td>Aug. 7</td>
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<td>Production: Chocolate Brownies and Chocolate Chip Cookies&lt;br&gt;Bua loy: A glutinous rice balls in warm pandan infused coconut milk and&lt;br&gt;Tubtim Grob: Tapioca coated water chestnuts in iced sweetened coconut milk</td>
<td>Kitchen Lab</td>
<td>13.00-16.50</td>
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<td>4</td>
<td>Culinary Cooking Techniques: Dry, Moist and Combination Cooking Techniques</td>
<td>Lecture/Demo Room</td>
<td>10.00-11.50</td>
<td>Aug. 13</td>
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<td>Production: Massaman curry with chicken</td>
<td>Kitchen Lab</td>
<td>13.00-16.50</td>
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<td>5</td>
<td>Guidelines for cooking various food products: Vegetables, Rice, Grains and Pasta</td>
<td>Lecture/Demo Room/Exam</td>
<td>10.00-11.50</td>
<td>Aug. 14</td>
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<td>Production: Khao op sapparot: Pineapple fried rice</td>
<td>Kitchen Lab</td>
<td>13.00-16.50</td>
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<td>6</td>
<td>Knowledge of Meat Products: Beef, Veal, Lamb, Pork, Poultry and Game&lt;br&gt;Knowledge of Seafood and Fish</td>
<td>Lecture Room</td>
<td>10.00-11.50</td>
<td>Aug. 15</td>
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<td>Demonstration: Fillet fish and Breakdown chicken&lt;br&gt;Production: Green curry with chicken and steamed fish with spicy lime sauce</td>
<td>Kitchen Lab</td>
<td>13.00-16.50</td>
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<td>7</td>
<td>The Menu: Types, Components and Classifications</td>
<td>Lecture/Demo Room</td>
<td>10.00-11.50</td>
<td>Aug. 19</td>
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<td>Production: Pad Thai</td>
<td>Kitchen Lab</td>
<td>13.00-16.50</td>
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<td>8</td>
<td>Field trip 1</td>
<td>TBA.</td>
<td>10.00-16.50</td>
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<td>9</td>
<td>Field trip 2</td>
<td>TBA.</td>
<td>10.00-16.50</td>
<td>TBA.</td>
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<td>10</td>
<td><strong>Students’ assignment presentations</strong></td>
<td>Lecture Room</td>
<td>10.00-11.50</td>
<td>Aug. 22</td>
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<td>Production items upon request</td>
<td>Kitchen Lab</td>
<td>13.00-16.50</td>
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Remark: date, time and production items are subject to change with further notice.
15. Homework Assignment
   Individual assignment: Write field trip journals and explain how you will utilize the field trip experience in the future.

   Group assignment: Create a Thai cooking video clip
   The content will include:
   • Item name
   • Ingredients quantity
   • Method of preparation
   • Food presentation and styling

16. References


   Johnson and Wales University. Culinary Essentials. USA: The McGraw-Hill Companies. 2010


   National Restaurant Association Educational Foundation. ServSafe Coursebook. N.p.: National Restaurant Association Educational Foundation, 2004

17. Instructor

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