

COURSE DETAILS

A separate sheet should be completed for each course.

Course title	Bachelor of Home Economics Program in Food and Nutrition
Entry qualifications	<ol style="list-style-type: none"> 1. Must have graduated or 2. To receive graduate status of their high school, successfully completed Grade 12 or 3. Vocational Certificate Graduates 4. High Vocational Certificate Graduates
Maximum number in class	30 people
Average class contact hours per week	15-21 hours per week
Examining body	RMUTT
Academic level	Bachelor of Home Economics (Foods and Nutrition)
Certificate awarded, and by whom	Ministry of Education
Duration of course	4 years
Teacher/Course Leader responsible for the course	Asst. Prof. Suchada Ngamprapawat
Brief outline of the course content and its delivery	<p>Students must complete at least 128 credits of the curriculum</p> <p>A. General Education Courses 30 credits</p> <p>B. Specialized Courses 92 credits</p> <p>Core Courses</p> <ul style="list-style-type: none"> - Food for the Family - Equipment and Kitchen Management - Practical Knives Usage - Introductory Nutrition - Food Preparation Science - Food Sanitation - Seminar in Food and Nutrition

Major Required Courses

- Thai Cuisine 1
- International Cuisine
- Bakery Products
- Diet Therapy
- Human Nutrition
- Food Preservation
- Food Science
- Experimental Design and Sensory Evaluation
- Industrial Food Quality Control
- Restaurant Operations
- Special Projects in Food and Nutrition
- English for Food and Nutrition Professions

C. Free Elective Courses 6 credits