

## Course Syllabus

- |                                  |   |
|----------------------------------|---|
| 1. <b>Program of Study</b>       | B.B.A. (Tourism and Hospitality Management) |
| <b>Faculty/Institute/College</b> | Mahidol University International College    |
| 2. <b>Course Code</b>            | ICTM 475                                    |
| <b>Course Title</b>              | Introduction to Culinary Arts               |
| 3. <b>Number of Credits</b>      | 4 (3-2-7) (Lecture-Lab-Self-study)          |
| 4. <b>Prerequisite (s)</b>       | ICTM 212                                    |
| 5. <b>Type of Course</b>         | Elective Course                             |
| 6. <b>Session</b>                | Trimester 1, 2, 3 / Every academic year     |
| 7. <b>Conditions</b>             | Maximum number of students is 30            |

### 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 recipe 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

- 9.1. Learn and familiar with ingredients, culinary terminology and methods of food preparation.
- 9.2. Plan and operate food and beverage production and be able to cook a variety of food
- 9.3. Create an interesting menu.

## 10. Course Outline

Week	Topics	Hours			Instructor
		Lecture	Lab	Self-Study	
1	<ul style="list-style-type: none"> <li>Course Introduction</li> <li>The Position of Food &amp; Beverage</li> <li>Department Organization</li> <li>The Food Service Industry</li> </ul>	3	2	7	Schmidt, C.D.
2	<ul style="list-style-type: none"> <li>Sanitation and Safety</li> <li>Introduction to quantity food equipments</li> <li>Introduction to Beverage production</li> </ul> <i>Practical: Soft Rolls</i>	3	2	7	
3	<ul style="list-style-type: none"> <li>Bakeshop production</li> <li>Basic principles of baking</li> </ul> <i>Practical: Chocolate and Walnut Brownies</i>	3	2	7	
4	Practical: Fruit Tart and Lemon Tart	3	2	7	
5	Practical: Chocolate Cake	3	2	7	
6	<ul style="list-style-type: none"> <li>The Recipe: Its Structure and its Use</li> <li>The Menu</li> <li>Understanding Meats, Game, Poultry, Game Birds, Fish and Shellfish, Vegetables, Potatoes, Starches and Dairy Products</li> </ul>	3	2	7	
7	Practical: Mayonnaise, Thousand Island Dressing, Salad and Club Sandwich	3	2	7	
8	Western Cuisine	3	2	7	
9	Developing an ecotourism product <ul style="list-style-type: none"> <li>Identifying products, developing partnerships, tapping local knowledge, incorporating research, zoning, developing policies and guidelines, educating &amp; marketing</li> <li>Knowledge, skills, attitude and commitment of ecotourism service providers</li> </ul>	3	2	7	
10	Ecotourism in the national/global context <ul style="list-style-type: none"> <li>Convention on Biological Diversity</li> <li>Millennium Development Goals</li> </ul> Ecotourism-based/related employment: Scope and areas of employment	3	2	7	
11	Students' presentations	3	2	7	
<b>Total</b>		<b>33</b>	<b>22</b>	<b>77</b>	
<b>Final Examination</b>					

NB. The course is subject to change without prior notice to fit the changing tourism circumstances.

## 11. Teaching Method (s)

- 11.1 Lectures
- 11.2 Case studies
- 11.3 Demonstration
- 11.4 Practices

## 12. Teaching Media

- 12.1 LCD overhead projector
- 12.2 PowerPoint
- 12.3 Multimedia resources
- 12.4 Handouts
- 12.5 Text books

## 13. Measurement and evaluation of student achievement

Student achievement is measured and evaluated by

- 13.1. the ability in learning and being familiar with ingredients, culinary terminology and methods of food preparation.
- 13.2. the ability in planning and operating food and beverage production and be able to cook a variety of food
- 13.3. the ability in creating an interesting menu.

Ratio of mark

1. Group Presentation	30 %
2. Kitchen Practical	20 %
3. Final Examination	50 %
<b>Total</b>	<b>100 %</b>

## 14. Course evaluation

- 14.1 Students' achievement as indicated in number 13 above.
- 14.2 Students' satisfaction towards teaching and learning of the course using questionnaires.

## 15. Reference (s)

The Culinary Institute of America (2006). *Introduction to Culinary Arts*. New Jersey: Pearson Prentice Hall, ISBN 0131171402

The Culinary Institute of America (2006). *The Professional Chef*. (8<sup>th</sup> ed.), London: Wiley.

## **16. Instructor (s)**

Mr. Carsten Dirk Schmidt  
Part-time Lecturer  
Travel Industry Management Division  
Mahidol University International College

## **17. Course Coordinator**

Ms. Veena Tavornloha  
Managing Secretary  
Travel Industry Management Division  
Mahidol University International College  
Tel. +66 (0) 2441-4090 ext. 1511  
Fax +66 (0) 2441-9745  
Email [icvty@mahidol.ac.th](mailto:icvty@mahidol.ac.th)