SCHOOL OF
HUMANITIES AND TOURISM MANAGEMENT
BANGKOK UNIVERSITY

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HU INTERNSHIP TRACK

Academic Year 2020

(June, 2020 – May, 2021)

Curriculum
Culinary Arts and Design

Degree Plan

English Foundation Courses			Non Credit
1. General Education			30 credits
English Courses	9	credits	
Requirement Courses	15	credits	
Elective Courses	6	credits	
2. Professional Education			87 credits
Core Courses	30	credits	
Major Requirement	42	credits	
Major Electives	15	credits	
3. Free Electives			6 credits
4. Professional Internship Courses			6 credits
Total			<u>129</u> credits

Prerequisite

There are 2 kinds of prerequisite courses:

    a.   A student has enrolled in that prerequisite course and passed it with a grade Of at least D; or of "F"

    b.   A student has enrolled in that course and obtained at least a grade ("W" is unacceptable.)

Consult your degree plan regarding prerequisite courses. Having registered in a course Without fulfilling prerequisite requirement first will cause a registration cancellation.

List of Courses for Bachelor of Arts Program in Culinary Arts and Design

English foundation courses (Non Credit)

HRI 001 preparatory English for Hotel and Restaurant   0 credit

1. General Education: 30 credits

Code	Course	Credits	Grade	Prerequisite
Language (9 credits)				
EN001	English for Everyday Communication	3		
EN002	English for Social Communication	3		
EN003	English for Global Communication	3		
General Education (15 Credits)				
IGE001	Thinking Skills for Learning	3		
IGE002	Citizenship and Social Dynamics	3		
IGE003	Cultivating Entrepreneurial Mindset	3		
IGE004	Technology and Innovation in the Future World	3		
IGE005	Creative Leadership Skills	3		
General Education Electives (6 Credits)				
IGE006	Asia and the Global Community	3		
IGE007	Art of Life	3		
IGE008	Health and Wellness for Life	3		
	Total	30	Credits	

2. Professional Education (87 Credits)

2.1 Core Courses: 30 Credits

Code	Course	Credits	Grade	Prerequisite
CDI101	English for Food Service Industry	3		
CDI102	English Reading and Writing for Food Service Industry	3		
CDI103	English for Food Service Business Entrepreneurship	3		
CDI111	Introduction to Food Service Industry	3		
CDI112	Competencies Development for Food Service Professionals	3		
CDI113	Culinary Mathematics	3		
CDI114	Law and Ethics in Food Service Industry	3		
CDI115	Consumer Behavior and Service Psychology in Food Service Industry	3		
CDI116*	Information Technology in Food Service Industry	3		
CDI117	Human Resource Management in Food Service Industry	3		
Total		30	Credits	

2.2 Major Requirement: 42 Credits

Code	Course	Credits	Grade	Prerequisite
CDI210*	Kitchen Operations and Management	3		
CDI211*	Basic Culinary Skills	3		
CDI212	Basic Food Product Knowledge	3		
CDI213	Culinary Nutrition and Food Science	3		
CDI214	Entrepreneurship in Food Service Industry	3		
CDI221*	Stock, Soup and Sauce Production	3		
CDI222*	Egg, Farinaceous, Vegetable and Fruit Cookery	3		
CDI223*	Meat and Seafood Cookery	3		
CDI224*	Basic Patisserie	3		
CDI230*	Basic Design Skills for Food and Beverages	3		
CDI231*	Service Systems Design for Food and Beverages	3		
CDI232*	Packaging Design for Food and Beverages	3		
CDI233*	Product Identity and Branding for Food and Beverages	3		
CDI234*	Food and Eating Design	3		
	Total	42	Credits	

2.3 **Major Electives: 15 Credits**

Students have to Choose one of the 3 Concentration tracks.

: Culinary Arts Electives

Code	Course	Credits	Grade	Prerequisite
CDI321*	Thai Cuisine	3		
CDI322*	Authentic Thai Cuisine	3		
CDI323*	Western Cuisine	3		
CDI324*	Japanese Cuisine	3		
CDI325*	Italian Cuisine	3		
CDI326*	Korean Cuisine	3		
CDI327*	Indian Cuisine	3		
CDI328*	Fusion Food	3		
CDI329*	Food For Wellness	3		
CDI330*	Banquet and Catering Cookery	3		

: Baking and Patisserie Electives

Code	Course	Credits	Grade	Prerequisite
CDI331*	Banking Arts I	3		
CDI332*	Banking Arts II	3		Passed CDI331
CDI333*	Dessert Buffet	3		
CDI334*	Cake and Gateaux Items	3		
CDI335*	Restaurant Desserts	3		
CDI336*	Basic Thai Desserts	3		
CDI337*	Authentic Thai Desserts	3		

: Food Design and Decoration Electives

Code	Course	Credits	Grade	Prerequisite
CDI338*	Food Styling	3		
CDI339*	Plating Design	3		
CDI340*	Product Display Design for Food and Beverages	3		
CDI341*	The Art of Cake Decoration	3		
CDI342*	Chocolate Products and Decorations	3		
CDI343*	Confectionery Art	3		

3. Free Electives: 6 Credits

Code	Course	Credits	Grade	Prerequisite
CDI401*	Modern Cooking Techniques	3		
CDI402*	Vegetable and Fruit Carving	3		
CDI403*	Entrepreneurship in Party Food Business	3		
CDI404*	Entrepreneurship in Commercial Street Food Business	3		
CDI405*	The Art of Flower Craft	3		
CDI406*	Basic Flower Arrangement	3		
CDI407*	Advanced Flower Arrangement	3		Passed CDI406
CDI408*	Independent Studies in Food Service Business	3		Passed CDI111
CDI409*	Bartending	3		
CDI410*	Introduction to Wine	3		
CDI411*	The Art of Coffee Making	3		
CDI412*	The Art of Tea Making	3		
CDI413*	Entrepreneurship in Cafe Business	3		
CDI414*	Wellness Beverages	3		
CDI503	Pre-Cooperative Education	3		
	Total	6	Credits	

4. Professional Internship Courses: 6 Credits

Code	Course	Credits	Grade	Prerequisite
CDI501	Internship I	3		Passed CDI211 and CDI224
CDI502	Internship II	3		Passed CDI501
CDI504	Cooperative Education in Food and Service Industry	6		Passed CDI503
	Total	6	Credits	

Curriculum
Culinary Arts and Design

Regular Track
Program of Study
Bachelor of Arts in Culinary Arts and Design
2020 Entrants

Year 1
Semester 1

Course Number	Course Title	Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
EN001	English for Everyday Communication	3	3		
IGE001	Thinking Skills for Learning	3	3		
IGE002	Citizenship and Social Dynamics	3	3		
IGE003	Cultivating Entrepreneurial Mindset	3	3		
CDI111	Introduction to Food Service Industry	3	3		
CDI112	Competencies Development for Food Service Professionals	3	3		
		18	18		

Semester 2

Course Number	Course Title	Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
EN001	English for Everyday Communication			3	3
EN002	English for Social Communication	3	3		
IGE004	Technology and Innovation in the Future World	3	3	3	3
IGE005	Creative Leadership Skills	3	3	3	3
IGE006	Asia and the Global Community	3	3	3	3
CDI212	Basic Food Production Knowledge	3	3	3	3
CDI211	Basic Culinary Skills	3	3	3	3
CDI213	Culinary Nutrition and Food Science	3	3	3	3
		21	21	21	21

Year 2
Semester 1

Course Number	Course Title	Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
IGE007	Art of Life	3	3		
IGE001	Thinking Skills for Learning			3	3
IGE002	Citizenship and Social Dynamics			3	3
EN002	English for Social Communication			3	3
CDI111	Introduction to Food Service Industry			3	3
CDI112	Competencies Development for Food Service Professionals			3	3
CDI101	English for Food Service Industry	3	3		
CDI113	Culinary Mathematics	3	3		
CDI210	Kitchen Operations and Management	3	3	3	3
CDI224	Basic Patisserie	3	3		
CDI230	Basic Design Skills for Food and Beverages	3	3	3	3
		18	18	21	21

Semester 2

Course Number	Course Title	Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
EN003	English for Global Communication	3	3	3	3
CDI115	Consumer Behavior and Service Psychology in Food Service Industry	3	3	3	3
CDI221	Stock, Soup and Sauce Production	3	3	3	3
CDI222	Egg, Farinaceous, Vegetable and Fruit Cookery	3	3	3	3
CDI223	Meat and Seafood Cookery	3	3	3	3
CDI231	Service Systems Design for Food and Beverages	3	3	3	3
IGE003	Cultivating Entrepreneurial Mindset			3	3
		18	18	21	21

Remark: Batch 2 - IGE003 will be counted as credit bank in Year 2 Semester 2 and IGE007 will be counted credit bank in Year 4 Semester 1

Year 3

Semester 1

Course Number	Course Title	Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI102	English Reading and Writing for Food Service	3	3		
CDI116	Information Technology in Food Service Industry	3	3	3	3
CDI232	Packaging Design for Food and Beverages	3	3	3	3
CDIXXX	Major Elective I – CDI338 (Lab fee: 6,500 THB)	3	3	3	3
CDIXXX	Major Elective II – CDI333 (Lab fee: 6,500 THB)	3	3	3	3
CDIXXX	Major Elective III – CDI330 (Lab fee: 6,500 THB)	3	3		
CDI101	English for Food Service Industry			3	3
CDI113	Culinary Mathematics			3	3
		18	18	18	18

Semester 2

Course Number	Course Title	Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI233	Product Identity and Branding for Food and Beverages	3	3	3	3
CDI234	Food and Eating Design	3	3	3	3
CDIXXX	Major Elective IV – CDI323 (Lab fee: 6,500 THB)	3	3		
CDIXXX	Major Elective V – CDI340 (Lab fee: 6,500 THB)	3	3		
CDIXXX	Free Elective I (Lab fee: 6,500 THB)	3	3	3	3
CDIXXX	Free Elective II (Lab fee: 6,500 THB)	3		3	
CDI224	Basic Patisserie			3	3
CDI102	English Reading and Writing for Food Service			3	3
		18	15	18	15

Semester 3 (Summer)

Course Number	Course Title	Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI501	Internship I	3		3	
CDI503	Pre-Cooperative Education		3		3
		3	3	3	3

Year 4

Semester 1

Course Number	Course Title	Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI502	Internship II	3		3	
IGE007	Art of Life			3	3
CDI504	Cooperative Education in Food Service Industry		6		6
		3	6	6	9

Semester 2

Course Number	Course Title	Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI103	English for Food Service Business Entrepreneurship	3	3	3	3
CDI114	Law and Ethics in Food Service Industry	3	3	3	3
CDI117	Human Resource Management in Food Service	3	3	3	3
CDI214	Entrepreneurship in Food Service Industry	3	3	3	3
CDIXXX	Major Elective III – CDI330 (Lab fee: 6,500 THB)			3	3
CDIXXX	Major Elective IV – CDI323 (Lab fee: 6,500 THB)			3	3
CDIXXX	Major Elective V – CDI340 (Lab fee: 6,500 THB)			3	3
		12	12	21	21