



SCHOOL OF
HUMANITIES AND TOURISM MANAGEMENT
BANGKOK UNIVERSITY



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Culinary Arts and Design

Academic Year 2022

(June, 2022 – May, 2023)

Degree Plan		
English Foundation Courses		Non Credit
1. General Education		30 credits
Language	9 credits	
Required	21 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)

IEN 001 Preparatory English Course 0 credit

1. General Education: 30 credits

Code	Course	Credits	Grade	Prerequisite
Language (9 credits)				
IEN106	The Art of Writing	3		
IEN107	Critical Reading and Writing	3		
IEN108	Persuasive Presentation	3		
Required (21 credits)				
IGE101	Thinking Skills for Lifelong Learning	3		
IGE102	Citizenship and Social Transformation	3		
IGE103	Technology and Innovation	3		
IGE104	Aesthetics and Well-being for Life	3		
IGE105	Global Alliance and Emerging Issues	3		
IGE106	Financial Literacy and Sustainable Development	3		
IGE107	Entrepreneurial Spirit and Leadership Skills	3		
		30		

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*	Baking Arts I	3		
CDI332*	Baking 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	

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ชั้นปีที่ 1

First Semester

1/1

2565

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
HRI001	Preparatory English for Hotel & Restaurant	เป็นวิชาปรับพื้นฐาน (เรียนบางคน)					

First Semester

1/2

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IEN106	The Art of Writing			3	3		
IGE101	Thinking Skills for Lifelong Learning			3	3		
IGE102	Citizenship and Social Transformation			3	3		
IGE103	Technology and Innovation			3	3		
CDI111	Introduction to Food Service Industry			3	3		
CDI112	Competencies Development for Food Service Professionals			3	3		
CDI210	Kitchen Operations and Management			3	3		
ค่าบำรุงโครงการพิเศษรุ่น 1 = 5,000 บาท				21	21		

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IEN107	Critical Reading and Writing			3	3		
IEN108	Persuasive Presentation			3	3		
IGE104	Aesthetics and Well-being for Life			3	3	3	3
IGE105	Global Alliance and Emerging Issues			3	3	3	3
IGE106	Financial Literacy and Sustainable Development			3	3	3	3
CDI212	Basic Food Production Knowledge			3	3	3	3
CDI211	Basic Culinary Skills			3	3	3	3
IEN106	The Art of Writing					3	3
ค่าบำรุงโครงการพิเศษรุ่น 1 = 7,000 บาท				21	21	18	18
ค่าบำรุงโครงการพิเศษรุ่น 2 = 12,000 บาท							

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ชั้นปีที่ 2

First Semester

2566

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IGE107	Entrepreneurial Spirit and Leadership Skills			3	3		
CDI111	Introduction to Food Service Industry					3	3
CDI112	Competencies Development for Food Service Professionals					3	3
CDI210	Kitchen Operations and Management					3	3
CDI101	English for Food Service Industry			3	3		
CDI113	Culinary Mathematics			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
IGE101	Thinking Skills for Lifelong Learning					3	3
ค่าบำรุงโครงการพิเศษรุ่น 1 & 2 = 5,000 บาท				18	18	21	21

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IEN107	Critical Reading and Writing					3	3
IEN108	Persuasive Presentation					3	3
CDI102	English Reading and Writing for Food Service			3	3		
CDI115	Consumer Behavior and Service Psychology in Food Service Industry			3	3	3	3
CDI231	Service Systems Design for Food and Beverages			3	3	3	3
CDI213	Culinary Nutrition and Food Science			3	3	3	3
CDI224	Basic Patisserie			3	3	3	3
CDI230	Basic Design Skills for Food and Beverages			3	3	3	3
CDIXXX	Free Elective I			3	3		
ค่าบำรุงโครงการพิเศษรุ่น 1 & 2 = 5,000 บาท				21	21	21	21

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ชั้นปีที่ 3

First Semester

2567

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI101	English for Food Service Industry					3	3
CDI103	English for Food Service Business Entrepreneurship			3	3		
CDI214	Entrepreneurship in Food Service Industry			3	3		
CDI114	Law and Ethics in Food Service Industry			3	3		
CDI232	Packaging Design for Food and Beverages			3	3	3	3
CDI233	Product Identity and Branding for Food and Beverages			3	3	3	3
CDIXXX	Major Elective I			3	3	3	3
CDI113	Culinary Mathematics					3	3
IGE102	Citizenship and Social Transformation					3	3
IGE103	Technology and Innovation					3	3
ค่าบำรุงโครงการพิเศษรุ่น 1 & 2 = 10,000 บาท				18	18	21	21

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI102	English Reading and Writing for Food Service					3	3
CDI116	Information Technology in Food Service Industry			3	3	3	3
CDI 234	Food and Eating Design			3	3	3	3
CDIXXX	Major Elective II			3	3	3	3
CDIXXX	Major Elective III			3	3	3	3
CDIXXX	Major Elective IV			3	3	3	3
CDIXXX	Major Elective V			3	3	3	3
CDI117	Human Resource Management in Food Service			3			
CDI503	Pre-Cooperative Education				3		
				21	21	21	21

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ชั้นปีที่ 4

First Semester

2568

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI501	Internship I			3			
CDI103	English for Food Service Business Entrepreneurship					3	3
CDI214	Entrepreneurship in Food Service Industry					3	3
CDI114	Law and Ethics in Food Service Industry					3	3
CDIXXX	Free Elective I					3	3
CDIXXX	Free Elective II					3	
CDI503	Pre-Cooperative Education						3
CDI504	Cooperative Education in Food Service Industry				6		
				3	6	15	15

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI502	Internship II			3			
CDIXXX	Free Elective II			3			
CDI501	Internship I					3	
CDI117	Human Resource Management in Food Service				3	3	3
CDI504	Cooperative Education in Food Service Industry						6
				6	3	6	9

Summer Session

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI502	Internship II					3	
IGE107	Entrepreneurial Spirit and Leadership Skills					3	3
						6	3