



SCHOOL OF
HUMANITIES AND TOURISM MANAGEMENT
BANGKOK UNIVERSITY



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Culinary Arts and Design

Academic Year 2023

(June, 2023 – May, 2024)

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	45 credits	
Major Electives	12 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
CDI 141	Introduction to Food Service Industry	3		
CDI 142	Food Safety and Sanitation	3		
CDI 143	Culinary Essentials	3		
CDI 144	Basic Culinary Skills	3		
CDI 241	English for Food Service Industry	3		
CDI 242	Basic Design Skills for Food and Beverages	3		
CDI 243	Introduction to Food Business Management	3		
CDI 244	Food and Beverages Services	3		
CDI 344	English for Food Service Professionals	3		
CDI 345	Digital Marketing for Food and Beverage Service Industry	3		
Total		30	Credits	

2.2 Major Requirement: 45 Credits

Code	Course	Credits	Grade	Prerequisite
CDI 251	Intermediate Culinary Skills	3		
CDI 252	Basic Patisserie	3		
CDI 253	The Art of Thai Cuisine	3		
CDI 254	Nutrition and Health Cuisine	3		
CDI 255	The Art of Food Styling	3		
CDI 256	World Cuisine and Food Culture	3		
CDI 351	Introduction to International Cuisine	3		
CDI 352	Baking Arts	3		
CDI 353	Food Business Operations and Management	6		Passed CDI143, CDI144
CDI 354	Trends and Issues in Food and Beverage Industry	3		
CDI 451	Service Systems Design for Food and Beverages	3		
CDI 452	Food and Eating Design	3		
CDI 453	Product Identity and Branding for Food and Beverages	3		
CDI 454	Startup Project in Food and Beverage Business	3		
Total		45	Credits	

2.3 Major Electives: 12 Credits

Choose from the following Food and Beverage Electives or other Major Electives in other international program with total 12 credits

: Food and Beverage Electives

Code	Course	Credits	Grade	Prerequisite
CDI 511	Contemporary Asian Cuisine	3		
CDI 512	Contemporary European Cuisine	3		
CDI 513	Authentic Thai Cuisine and Thai Desserts	3		
CDI 514	Dessert for Buffet and Restaurant	3		
CDI 515	Advanced Baking and Patisserie techniques	3		
CDI 516	The Art of Cake Decoration	3		
CDI 517	Chocolate and Confectionery	3		
CDI 518	Introduction to Wine	3		
CDI 519	Mixology	3		
CDI 520	The Art of Coffee and Tea Making	3		
Total		12	Credits	

3. Free Electives: 6 Credits

Code	Course	Credits	Grade	Prerequisite
CDI 611	Modern Cooking Techniques	3		
CDI 612	Wellness Beverages	3		
CDI 613	Vegetable and Fruit Carving	3		
CDI 614	The Art of Flower Craft	3		
CDI 615	Basic Flower Arrangement	3		
CDI 616	Advanced Flower Arrangement	3		Passed CDI615
CDI 617	Entrepreneurship in Party Food Business	3		
CDI 618	Entrepreneurship in Commercial Street Food Business	3		
CDI 619	Entrepreneurship in Café Business	3		
CDI 701	Pre-Cooperative Education	3		
Total		6	Credits	

4. Professional Internship Courses: 6 Credits

Code	Course	Credits	Grade	Prerequisite
CDI 703	Internship I	3		Passed CDI143, CDI 144, CDI252
CDI 704	Internship II	3		Passed CDI 703
CDI 702	Cooperative Education in Food Service Industry	6		Passed CDI 701
Total		6	Credits	

Bachelor of Arts (Culinary Arts and Design)

Academic Year 2023

Year 1/ Semester 1

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
IEN 106	The Art of Writing	3	3		
IGE 101	Thinking Skills for Lifelong Learning	3	3		
IGE 102	Citizenship and Social Transformation	3	3		
IGE 103	Technology and Innovation	3	3		
CDI 141	Introduction to Food Service Industry	3	3		
CDI 142	Food Safety and Sanitation	3	3		
Special Project Fees for Batch 1 = 5,000 THB		18	18		

Year 1/ Semester 2

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
IEN 107	Critical Reading and Writing	3	3	3	3
IEN 108	Persuasive Presentation	3	3	3	3
IGE 104	Aesthetics and Well-being for Life	3	3	3	3
IGE 105	Global Alliance and Emerging Issues	3	3	3	3
CDI 143	Culinary Essentials	3	3		
CDI 144	Basic Culinary Skills	3	3		
IGE 101	Thinking Skills for Lifelong Learning			3	3
IGE 102	Citizenship and Social Transformation			3	3
CDI 142	Food Safety and Sanitation			3	3
Special Project Fees for Batch 1 = 7,000 THB		18	18	21	21
Special Project Fees for Batch 2 = 12,000 THB					

Year 1/ Semester 3

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
IGE 103	Technology and Innovation			3	3
CDI 143	Culinary Essentials			3	3
CDI 144	Basic Culinary Skills			3	3
				9	9

Year 2/ Semester 1

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
IGE 107	Entrepreneurial Spirit and Leadership Skills	3	3	3	3
CDI 241	English for Food Service Industry	3	3	3	3
CDI 242	Basic Design Skills for Food and Beverages	3	3	3	3
CDI 243	Introduction to Food Business Management	3	3	3	3
CDI 251	Intermediate Culinary Skills	3	3	3	3
CDI 252	Basic Patisserie	3	3	3	3
CDI 141	Introduction to Food Service Industry			3	3
Special Project Fees for Batch 1 & 2 = 5,000 THB		18	18	21	21

Year 2/ Semester 2

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
IGE 106	Financial Literacy and Sustainable Development	3	3	3	3
CDI 244	Food and Beverages Services	3	3	3	3
CDI 253	The Art of Thai Cuisine	3	3	3	3
CDI 254	Nutrition and Health Cuisine	3	3	3	3
CDI 255	The Arts of Food Styling	3	3	3	3
CDI 256	World Cuisine and Food Culture	3	3	3	3
IEN 106	The Art of Writing			3	3
Special Project Fees for Batch 1 & 2 = 5,000 THB		18	18	21	21

Year 2/ Semester 3

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI 703	Internship I	3		3	
		3		3	

Year 3/ Semester 1

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI 344	English for Food Service Professionals	3	3	3	3
CDI 345	Digital Marketing for Food and Beverage Service Industry	3	3	3	3
CDI 351	Introduction to International Cuisine	3	3	3	3
CDI 352	Baking Arts	3	3	3	3
CDI XXX	Special Interest I	3	3	3	3
CDI XXX	Free Elective I		3		3
Special Project Fees for Batch 1 & 2 = 10,000 THB		15	18	15	18

Year 3/ Semester 2

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI 353	Food Business Operations and Management	6	6	6	6
CDI 354	Trends and Issues in Food and Beverage Industry	3	3	3	3
CDI XXX	Special Interest II	3	3	3	3
CDI XXX	Special Interest III	3	3	3	3
CDI XXX	Special Interest IV	3	3	3	3
		18	18	18	18

Year 3/ Semester 3

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI 704	Internship II	3		3	
		3		3	

Year 4/ Semester 1

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI 451	Service Systems Design for Food and Beverages	3	3	3	3
CDI 452	Food and Eating Design	3	3	3	3
CDI 453	Product Identity and Branding for Food and Beverages	3	3	3	3
CDI 454	Startup Project in Food and Beverage Business	3	3	3	3
CDI 701	Pre-Cooperative Education		3		3
		12	15	12	15

Year 4/ Semester 2

Course Number	Course Title	Total Credits			
		Batch 1 (August Entry)		Batch 2 (January Entry)	
		Normal	Co-op	Normal	Co-op
CDI XXX	Free Elective I	3		3	
CDI XXX	Free Elective II	3		3	
CDI 702	Cooperative Education in Food Service Industry		6		6
		6	6	6	6

Updated on January 31, 2023