



Class Schedule

Second Semester of Academic year 2021

Suandusit University Trang Center

17 January - 29 April 2022

Faculty : School of Culinary Arts

Bachelor of Science Program in culinary Technology and Service

Bachelor of Science (Culinary Technology and Service) B.Sc. (Culinary Technology and Service) 61

Course Code	Course Title	Credit	section	Day	Date & time	System	instructor
2.PROFESSIONAL :							
2.1 CORE COURSE							
5074813	Externship	2(1,200)	TA	Tues	8.00-17.00	Pratice	Asst.Prof. Saowapan Palasuwan

Faculty : Schoool of Tourism and Hospitality Management

Bachelor of Arts

Bachelor of Arts (Tourism) B.A. 61

Course Code	Course Title	Credit	section	Day	Date & time	System	instructor
2.1 CORE COURSE							
3574807	Internship in Tourism Industry	6(450)	TA	Tues	8.00-17.00	Pratice	Dr.Thanawit Piandee

Bachelor of Science Program in culinary Technology and Service

Bachelor of Science (Culinary Technology and Service) B.Sc. (Culinary Technology and Service) 62

Course Code	Course Title	Credit	section	Day	Date & time	System	instructor
1.GENERAL EDUCATION :							
4000113	Digital Literacy	3(2-2-5)	TA	Mon	8.00-12.00	WBSC, MS Teams, DP31	Miss Janejira Wanglee and Miss Wisaka Tiamlom
2.PROFESSIONAL :							
2.1 CORE COURSE							
5073348	Food Service Management	3(2-2-5)	TA	Tues	13.00-17.00	WBSC, MS Teams, Food Laboratory 1	Miss Sawittree Nuwongsri
5073351	Food and Beverage Cost Control	3(3-0-6)	TA	Thurs	13.00-16.00	WBSC, MS Teams, SIC21	Miss Sirinthip Sutthapong
5073347	Beverage Service	3(2-2-5)	TA	Wed	8.00-12.00	WBSC, MS Teams, Bekery Laboratory 2	Miss Thippika Thorrarith
5074414	Food Product Development	3(2-2-5)	TA	Wed	13.00-17.00	WBSC, MS Teams, SIC21	Asst.Prof. Supawadee Nakaban
5073349	Entrepreneurship in Food Business	3(2-2-5)	TA	Tues	8.00-12.00	WBSC, MS Teams, DP32	Dr. Nuanrat Wattana
5074317	English Academic Writing and Presentation Skills	4(4-0-8)	TA	Thurs	8.00-12.00	WBSC, MS Teams, SIC21	Mr.Albert Richard Kirsten

Faculty : School of Tourism and Hospitality Management

Bachelor of Arts

Bachelor of Arts (Tourism) B.A. 62

Course Code	Course Title	Credit	section	Day	Date & time	System	instructor
1.GENERAL EDUCATION :							
4000113	Digital Literacy	3(2-2-5)	TA	Mon	8.00-12.00	WBSC, MS Teams, DP31	Miss Janejira Wanglee and Miss Wisaka Tiamlom
2.PROFESSIONAL :							
2.1 CORE COURSE							
3573125	Professional Ethics and Laws in Tourism Industry	3(3-0-6)	TA	Wed	9.00-12.00	WBSC, MS Teams, DP31	Miss Jutamas Chawphiphattana
3573267	Tour Planning and Organizing	3(2-2-5)	TA	Mon	13.00-17.00	WBSC, MS Teams, DP33	Miss Jutamas Chawphiphattana
2.2 MAJOR REQUIRED COURSE							
3573276	International/Local Cuisine Management	3(3-0-6)	TA	Thurs	13.00-16.00	WBSC, MS Teams, DP32	Mr.Makarerk Choochuay
3573269	Health Tourism	3 (3-0-6)	TA	Wed	13.00-16.00	WBSC, MS Teams, DP31	Miss Chadawan Sirjarukul
2.3 MAJOR REQUIRED COURSE (language)							
3573533	Chinese for Tourism	3(3-0-6)	TA	Fri	9.00-12.00	WBSC, MS Teams	Miss Malita Janmai
3. Free Elective :							
3572308	Food and Beverage Operation and management	3(2-2-5)	TA	Thurs	8.00-12.00	WBSC, MS Teams, DP31	Miss Tussanawalai Tuntieakarat

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Course Code	Course Title	Credit	section	Day	Date & time	System	instructor
1.GENERAL EDUCATION :							
2500116	Civilized People Societies	4(2-4-6)	TA	Mon	9.00-12.00	WBSC, MS Teams, DP32	Dr.Thanawit Piandee
					13.00-16.00		
2500117	Smart Thai and Global Citizens	4(2-4-6)	TA	Thurs	8.00-12.00	WBSC, MS Teams, DP31	Dr.Thanawit Piandee
2.PROFESSIONAL :							
2.1 CORE COURSE							
5072419	Rice Technology	3(2-2-5)	TA	Wed	13.00-17.00	WBSC, MS Teams, Food Laboratory 1	Asst.Prof. Saowapan Palasuwan
5072313	Baking and Pastry Techniques	3(2-2-5)	TA	Tues	8.00-12.00	WBSC, MS Teams, Bekery Laboratory 2	Miss Sawittree Nuwongsri
5072325	Traditional Thai Cuisine	3(2-2-5)	TA	Tues	13.00-17.00	WBSC, MS Teams, Bekery Laboratory 2	Miss Sirinthip Sutthapong
5072604	Culinary Nutritions	3(3-0-6)	TA	Wed	8.00-12.00	WBSC, MS Teams, DP32	Miss Phattama Karnjanarak

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Course Code	Course Title	Credit	section	Day	Date & time	System	instructor
1.GENERAL EDUCATION :							
2500118	Food for life	3(3-0-6)	TA	Fri	8.00-12.00	WBSC, MS Teams, DP31	Miss Phattama Karnjanarak
2500120	Values of Happiness	3(3-0-6)	TA	Mon	13.00-16.00	WBSC, MS Teams, DP31	Asst.Prof. Piyanee Phetsreechoung
2.PROFESSIONAL :							
2.1 CORE COURSE							
5071403	Food Biochemistry	3(2-2-5)	TA	Tues	8.00-12.00	WBSC, MS Teams, Science Laboratory	Miss Dudsadee Sapbua
5071701	Culinary Physics	3(2-2-5)	TA	Tues	13.00-17.00	WBSC, MS Teams, Science Laboratory	Miss Dudsadee Sapbua
5071303	Culinary Science	3(2-2-5)	TA	Wed	8.00-12.00	WBSC, MS Teams, Food Laboratory 3	Miss Phattama Karnjanarak
5072311	Food Knowledge and Preparation	3(2-2-5)	TA	Wed	13.00-17.00	WBSC, MS Teams, Food Laboratory 3	Asst.Prof. Supawadee Nakaban
5072322	English for Food Science and Technology	3(3-0-6)	TA	Fri	13.00-16.00	WBSC, MS Teams, SIC21	Mr.Albert Richard Kirsten