



Class Schedule

Second Semester of Academic year 2020

Suandusit University Trang Center

18 January - 29 April 2021

Bachelor of Science Program in culinary Technology and Service

Bachelor of Science (Culinary Technology and Service) B.Sc. (Culinary Technology and Service) 60

Course Code	Course Title	Credit	section	Day	Date & time	System	instructor
2.PROFESSIONAL :							
2.1 CORE COURSE							
5074811	Externship	2(1,200)	TA	Tues		Pratice	Miss Saowapan Palasuwan

Faculty : School of Tourism and Hospitality Management

Bachelor of Arts

Bachelor of Arts (Tourism) B.A. 60

Course Code	Course Title	Credit	section	Day	Date & time	System	instructor
2.1 CORE COURSE							
3574807	Internship in Tourism Industry	6(400)	TA	Tues		Pratice	Miss Jutamas Chawphiphattana

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
1.GENERAL EDUCATION :							
4000113	Digital Literacy	3(2-2-5)	TA	Mon	8.00-12.00	WBSC, Ms Team	Miss Janejira Wanglee
2.PROFESSIONAL :							
2.1 CORE COURSE							
5073348	Food Service Management	3(2-2-5)	TA	Fri	8.00-12.00	WBSC, Ms Team	Miss Sawittree Nuwongsri
5073351	Food and Beverage Cost Control	3(2-2-5)	TA	Thurs	13.00-17.00	WBSC, Ms Team	Miss Sirinthip Sutthapong
5073347	Beverage Service	3(2-2-5)	TA	Wed	13.00-17.00	WBSC, Ms Team	Miss Thippika Thorrarith
5074414	Food Product Development	3(2-2-5)	TA	Tues	13.00-17.00	WBSC, Ms Team	Mrs. Supawadee Nakaban
5073349	Entrepreneurship in Food Business	3(2-2-5)	TA	Fri	13.00-17.00	WBSC, Ms Team	Dr. Nuanrat Wattana
5074317	English Academic Writing and Presentation Skills	4(4-0-8)	TA	Tues	8.00-12.00	WBSC, Ms Team	Miss Saowapan Palasuwan/Mr.Albert Richard Kirsten

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Bachelor of Arts

Bachelor of Arts (Tourism) B.A. 61

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 Team	Miss Janejira Wanglee
2.PROFESSIONAL :							
2.1 CORE COURSE							
3573125	Professional Ethics and Laws in Tourism Industry	3(3-0-6)	TA	Wed	13.00-16.00	WBSC, Ms Team	Miss Jutamas Chawphiphattana
3573267	Tour Planning and Organizing	3(2-2-5)	TA	Mon	13.00-17.00	WBSC, Ms Team	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 Team	Mr.Makarerk Choochuay
3573269	Health Tourism	3 (3-0-6)	TA	Wed	9.00-12.00	WBSC, Ms Team	Miss Tussanawalai Tuntieakarat
2.3 MAJOR REQUIRED COURSE (language)							
3573533	Chinese for Tourism	3(3-0-6)	TA	Fri	9.00-12.00	WBSC, Ms Team	Miss Nopparat Kanobtammakul
3. Free Elective :							
3572308	Food and Beverage Operation and management	3(2-2-5)	TA	Thurs	8.00-12.00	WBSC, Ms Team	Miss Tussanawalai Tuntieakarat

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 :							
1500119	Thai for Being Scholars	6(6-0-12)	TA	Tues	13.00-16.00	WBSC, Ms Team	Miss Benjawan Khunrith
				Fri	13.00-16.00		
2.PROFESSIONAL :							
2.1 CORE COURSE							
3572541	English for Tourist Guide 1	3(2-2-5)	TA	Mon	8.00-12.00	WBSC, Ms Team	Miss Saowatarn Samanid
3572315	Human Resource Management for Tourism Industry	3(3-0-6)	TA	Mon	13.00-16.00	WBSC, Ms Team	Mr.Makarerk Choochuay
3572221	Marketing and Sales for Tour Operator	3(3-0-6)	TA	Wed	9.00-12.00	WBSC, Ms Team	Mr.Thanawit Piandee
3572217	Thai Arts and Culture for Tourism	3(2-2-5)	TA	Wed	13.00-17.00	WBSC, Ms Team	Mr.Thanawit Piandee
2.2 MAJOR REQUIRED COURSE (language)							
3572506	Chinese in Various Situations	3(3-0-6)	TA	Fri	9.00-12.00	WBSC, Ms Team	Miss Naphakkanya Trarungrueng

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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 :							
2500116	Civilized People Societies	4(2-4-6)	TA	Thurs	9.00-16.00	WBSC, Ms Team	Mr.Thanawit Piandee
2500117	Smart Thai and Global Citizens	4(2-4-6)	TA	Mon	9.00-16.00	WBSC, Ms Team	Mr.Pornphrom Siengsorn
2.PROFESSIONAL :							
2.1 CORE COURSE							
5072419	Rice Technology	3(2-2-5)	TA	Wed	13.00-17.00	WBSC, Ms Team	Miss Saowapan Palasuwan
5072313	Baking and Pastry Techniques	3(2-2-5)	TA	Tues	8.00-12.00	WBSC, Ms Team	Miss Sawitree Nuwongsri
5072325	Traditional Thai Cuisine	3(2-2-5)	TA	Wed	8.00-12.00	WBSC, Ms Team	Miss Sirinthip Sutthapong
5072604	Culinary Nutritions	3(3-0-6)	TA	Tues	13.00-16.00	WBSC, Ms Team	Miss Phattama Karnjanarak

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1.GENERAL EDUCATION :							
1500119	Thai for Being Scholars	6(6-0-12)	TA	Tues	13.00-16.00	WBSC, Ms Team	Miss Benjawan Khunrith
				Fri	13.00-16.00		
2.PROFESSIONAL :							
2.1 CORE COURSE							
5071403	Food Biochemistry	3(2-2-5)	TA	Thurs	13.00-17.00	WBSC, Ms Team	Miss Dudsadee Sapbua
5071701	Culinary Physics	3(2-2-5)	TA	Wed	13.00-17.00	WBSC, Ms Team	Miss Dudsadee Sapbua
5071303	Culinary Science	3(2-2-5)	TA	Thurs	8.00-12.00	WBSC, Ms Team	Miss Phattama Karnjanarak
5072311	Food Knowledge and Preparation	3(2-2-5)	TA	Wed	8.00-12.00	WBSC, Ms Team	Mrs. Supawadee Nakaban
5072322	English for Food Science and Technology	3(3-0-6)	TA	Mon	13.00-16.00	WBSC, Ms Team	Miss Saowapan Palasuwan/Mr.Albert Richard Kirsten