



## Registration Course

Second Semester of Academic year 2021

Suandusit University Trang Center

17 January - 29 April 2022

Faculty : School of Tourism and Hospitality Management

Bachelor of Arts

Bachelor of Arts (Tourism) B.A. 61

Course Code	Course Title	Credit	section
2.1 CORE COURSE			
3574807	Internship in Tourism Industry	6(400)	TA

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
1.GENERAL EDUCATION :			
4000113	Digital Literacy	3(2-2-5)	TA
2.PROFESSIONAL :			
2.1 CORE COURSE			
5073348	Food Service Management	3(2-2-5)	TA
5073351	Food and Beverage Cost Control	3(2-2-5)	TA
5073347	Beverage Service	3(2-2-5)	TA
5074414	Food Product Development	3(2-2-5)	TA
5073349	Entrepreneurship in Food Business	3(2-2-5)	TA
5074317	English Academic Writing and Presentation Skills	4(4-0-8)	TA

Faculty : School of Tourism and Hospitality Management

Bachelor of Arts

Bachelor of Arts (Tourism) B.A. 62

Course Code	Course Title	Credit	section
<b>1.GENERAL EDUCATION :</b>			
4000113	Digital Literacy	3(2-2-5)	TA
<b>2.PROFESSIONAL :</b>			
<b>2.1 CORE COURSE</b>			
3573125	Professional Ethics and Laws in Tourism Industry	3(3-0-6)	TA
3573267	Tour Planning and Organizing	3(2-2-5)	TA
<b>2.2 MAJOR REQUIRED COURSE</b>			
3573276	International/Local Cuisine Management	3(3-0-6)	TA
3573269	Health Tourism	3 (3-0-6)	TA
<b>2.3 MAJOR REQUIRED COURSE (language)</b>			
3573533	Chinese for Tourism	3(3-0-6)	TA
<b>3. Free Elective :</b>			
3572308	Food and Beverage Operation and management	3(2-2-5)	TA

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) 63

Course Code	Course Title	Credit	section
<b>1.GENERAL EDUCATION :</b>			
2500116	Civilized People Societies	4(2-4-6)	TA
2500117	Smart Thai and Global Citizens	4(2-4-6)	TA
<b>2.PROFESSIONAL :</b>			
<b>2.1 CORE COURSE</b>			
5072419	Rice Technology	3(2-2-5)	TA
5072313	Baking and Pastry Techniques	3(2-2-5)	TA
5072325	Traditional Thai Cuisine	3(2-2-5)	TA
5072604	Culinary Nutritions	3(3-0-6)	TA

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) 64

Course Code	Course Title	Credit	section
<b>1.GENERAL EDUCATION :</b>			
2500118	Food for life	3(3-0-6)	TA
2500120	Values of Happiness	3(3-0-6)	TA
<b>2.PROFESSIONAL :</b>			
<b>2.1 CORE COURSE</b>			
5071403	Food Biochemistry	3(2-2-5)	TA
5071701	Culinary Physics	3(2-2-5)	TA
5071303	Culinary Science	3(2-2-5)	TA
5072311	Food Knowledge and Preparation	3(2-2-5)	TA
5072322	English for Food Science and Technology	3(3-0-6)	TA