

Class Schedule



First Semester of Academic year 2022

Suan Dusit University Trang Center

15 August - 25 September 2022

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	Room	instructor
2.PROFESSIONAL :							
2.1 CORE COURSE							
5074813	Externship	2(1,200)	TA				Asst.prof.Saowapan Palasuwan

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	Room	instructor
2.PROFESSIONAL :							
2.1 CORE COURSE							
3574914	Seminar and Selected Topic on Tourism	3(2-2-5)	TA	Wed	13.00-17.00	DP31	Dr.Thanawit Piandee
3574414	Reservation and Ticketing	3(2-2-5)	TA	Wed	8.00-12.00	DP31	Mr.Markarerk Chuchuay
3572214	Development of Tourism Resources in Thailand	3(3-0-6)	TA	Mon	9.00-12.00	DP34	Ms.Tussanawalai Tuntiekarat
2.2 MAJOR REQUIRED COURSES							
3573112	Crisis Management for Tourism	3(3-0-6)	TA	Mon	13.00-16.00	DP34	Ms.Jutamas Chawpipattana
2.3 Free Elective							
3572309	Hotel Catering Operation and Management	3(2-2-5)	TA	Fri	08.00-12.00	DP31	Mr.Markarerk Chuchuay

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	Day	Date & time	Room	instructor
2.PROFESSIONAL :							
2.1 CORE COURSE							
5074315	Statistics and Experimental Design for Food Research	3(3-0-6)	TA	Mon	9.00-12.00	DP32	Ms. Dudsadee Sapbua
5073345	Cuisines of Europe II	3(2-2-5)	TA	Mon	13.00-17.00	Laboratory Food 3	Asst.prof.Thippika Thorrith
5073346	Traditional Thai Desserts	3(2-2-5)	TA	Wed	13.00-17.00	Bekery Room 2	Asst.prof.Thippika Thorrith
5073350	Digital Technology in Food Service Business	3(2-2-5)	TA	Thurs	8.00-12.00	Computer Room	Dr.Kanokwan Thaipradith
5073344	English for Food and Beverage Service	3(3-0-6)	TA	Fri	13.00-17.00	DP33	Ms.Chadawan Sirjarukul
5074804	Internship	1(300)	TA	Tues	9.00-17.00		Ms.Sirinthip Sutthapong
2.2 MAJOR REQUIRED COURSES							
5073333	Marketing for Service Business	3(3-0-6)	TA	Wed	9.00-12.00	DP32	Dr.Nuanrath Wattana
5073352	Culinary of Local Thai Food	3(2-2-5)	TA	Thurs	13.00-17.00	Laboratory Food 2	Ms.Sirinthip Sutthapong
N/A	Toeic Intensive 3*	N/A	N/A	Fri	9.00-12.00	DP34	Mr.Albert Richard Kirsten

หมายเหตุ * รายวิชาอบรม ไม่ต้องลงทะเบียนเรียน

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	Day	Date & time	Room	instructor
1.GENERAL EDUCATION :							
2500120	Value of Happiness	3(3-0-6)	TA	Mon	13.00-17.00	DP32	Asst.prof. Piyanee Phetsreechoung
2500121	Thai and Global Citizens	3(2-2-5)	TA	Mon	8.00-12.00	DP33	Dr.Thanawit Piandee
1500122	Thai Language Communication Skills	3(2-2-5)	TA	Thurs	13.00-17.00	DP31	Asst.prof. Benjawan Khunrith
1500124	English for International Communication**	3(2-2-5)	I1	Thurs	13.00-17.00	MS Teams	Mrs.Phatcharaporn Suppakit
2500119	Lifestyle for Circular Economy **	3(2-2-5)	TA	Thurs	8.00-12.00	DP31	Mrs.Jariyar Kerdkraikeaw
2.PROFESSIONAL :							
2.1 CORE COURSE							
5071702	Food Analytical Chemistry	3(2-2-5)	TA	Fri	8.00-12.00	DP33	Ms.Dudsadee Sapbua
5072312	Bakery Techniques	3(2-2-5)	TA	Wed	8.00-12.00	Laboratory Food 3	Asst.prof. Sawittree Nuwongsri
5072324	Cuisines of Europe I	3(2-2-5)	TA	Tues	13.00-17.00	Laboratory Food 3	Ms.Phattama Karnjanarak
5072326	Contemporary Thai Cuisine	3(2-2-5)	TA	Wed	13.00-17.00	Laboratory Food 2	Ms.Sirinthip Sutthapong
N/A	Toeic Intensive 1*	N/A	N/A	Tues	9.30-11.30	DP34	Mr.Albert Richard Kirsten

หมายเหตุ * รายวิชาอบรม ไม่ต้องลงทะเบียนเรียน

** รายวิชาลงทะเบียนเรียนสำหรับนักศึกษาที่มีการลงทะเบียนเรียนภาคเรียนฤดูร้อน/2563

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) 65

Course Code	Course Title	Credit	section	Day	Date & time	Room	instructor
1.GENERAL EDUCATION :							
2500118	Food for Life	3(3-0-6)	TA	Fri	9.00-12.00	DP32	Ms.Phattama Karnjanarak
4000115	Living in the Digital Era	3(2-2-5)	TA	Fri	13.00-17.00	MS Teams	Mr.Yutthana Pimtongyham
2.PROFESSIONAL :							
2.1 CORE COURSE							
5073378	Food Safety and Sanitation**	3(2-2-5)	TA	Wed	13.00-17.00	Laboratory Science	Asst.prof. Saowapan Palasuwan
5071320	Restaurants and Kitchen Management	3(2-2-5)	TA	Tues	13.00-17.00	DP33	Asst.prof. Sawittree Nuwongsri
5071321	Raw Material Selection	3(2-2-5)	TA	Thurs	13.00-17.00	Laboratory Food 3	Asst.prof. Saowapan Palasuwan
5071102	Culinary Mathematics	3(3-0-6)	TA	Wed	9.00-12.00	DP34	Ms.Dudsadee Sapbua
N/A	Toeic Prep 1*	N/A	N/A	Thurs	9.30-11.30	DP33	Ms.Chadawan Sirjarukul
N/A	English is Fun*	N/A	N/A	Mon	10.30-11.30	DP31	Mr.Albert Richard Kirsten

หมายเหตุ * รายวิชาอบรม ไม่ต้องลงทะเบียนเรียน

** สัปดาห์ใดที่จัดการเรียนการสอนทฤษฎี ใช้ห้องเรียน DP33