

Bachelor of Arts Program in Culinary Arts and Design (International Program)

I.	PROGRAM STRUCTURE
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A. General Education		30 Credits
English Language Courses	9 Credits	
Requirement Courses	15 Credits	
Elective Courses	6 Credits	
B. Specialized Courses		87 Credits
Core Courses	30 Credits	
Specialized Courses- Requirement	42 Credits	
Specialized Courses- Electives	15 Credits	
C. Free Electives		6 Credits
D. Professional Internship		6 Credits
	Total	129 Credits

II.	COURSE CURRICULUM
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A. General Education **30 Credits** (Lecture–Practical–Self Study)

English Language Courses (9 Credits)

EN 001	English for Everyday Communication	3 (2 – 2 – 6)
EN 002	English for Social Communication	3 (2 – 2 – 6)
EN 003	English for Global Communication	3 (2 – 2 – 6)

Requirement Courses (15 Credits)

IGE 001	Thinking Skills for Learning	3 (3 – 0 – 6)
IGE 002	Citizenship and Social Dynamics	3 (3 – 0 – 6)
IGE 003	Cultivating Entrepreneurial Mindset	3 (3 – 0 – 6)
IGE 004	Technology and Innovation in the Future World	3 (3 – 0 – 6)
IGE 005	Creative Leadership Skills	3 (3 – 0 – 6)

Elective Courses (6 Credits)

IGE 007	Art of Life	3 (3 – 0 – 6)
IGE 008	Health and Wellness for Life	3 (3 – 0 – 6)

**B. Specialized Courses
Study)**

87 Credits (Lecture–Practical–Self

Core Courses (30 Credits)

CDI 111	Introduction to Food Service Industry	3 (3 – 0 – 6)
CDI 112	Kitchen Operations and Management	3 (3 – 0 – 6)
CDI 113	Culinary Mathematics	3 (3 – 0 – 6)
CDI 114	Law and Ethics in Food Service Industry	3 (3 – 0 – 6)
CDI 115	Consumer Behavior and Service Psychology in Food Service Industry	3 (3 – 0 – 6)
CDI 116	Information Technology in Food Service Industry	3 (3 – 0 – 6)
CDI 117	Human Resource Management in Food Service Industry	3 (3 – 0 – 6)
CDI 118	Competencies Development for Food Service Professionals	3 (3 – 0 – 6)
CDI 131	Basic Design Skills for Food and Beverages	3 (1 – 4 – 4)
CDI 132	Food and Eating Design	3 (1 – 4 – 4)

Specialized Courses- Requirement (42 Credits)

CDI 201	English for Food Service Industry	3 (3 – 0 – 6)
CDI 202	English Reading and Writing for Food Service Industry	3 (3 – 0 – 6)
CDI 203	English for Food Service Business Entrepreneurship	3 (3 – 0 – 6)
CDI 211	Basic Culinary Skills	3 (0 – 6 – 3)
CDI 212	Basic Food Product Knowledge	3 (3 – 0 – 6)
CDI 213	Culinary Nutrition and Food Science	3 (3 – 0 – 6)
CDI 214	Entrepreneurship in Food Service Industry	3 (3 – 0 – 6)
CDI 221	Stock, Soup and Sauce Production	3 (0 – 6 – 3)
CDI 222	Egg, Farinaceous, Vegetable and Fruit Cookery	3 (0 – 6 – 3)

CDI 223	Meat and Seafood Cookery	3 (0 – 6 – 3)
CDI 224	Basic Patisserie	3 (0 – 6 – 3)
CDI 231	Service Systems Design for Food and Beverages	3 (1 – 4 – 4)
CDI 232	Packaging Design for Food and Beverages	3 (1 – 4 – 4)
CDI 233	Product Identity and Branding for Food and Beverages	3 (1 – 4 – 4)

Specialized Courses- Electives (15 Credits)

- ***Culinary Arts Electives***

CDI 321	Thai Cuisine	3 (0 – 6 – 3)
CDI 322	Authentic Thai Cuisine	3 (0 – 6 – 3)
CDI 323	Western Cuisine	3 (0 – 6 – 3)
CDI 324	Japanese Cuisine	3 (0 – 6 – 3)
CDI 325	Italian Cuisine	3 (0 – 6 – 3)
CDI 326	Korean Cuisine	3 (0 – 6 – 3)
CDI 327	Indian Cuisine	3 (0 – 6 – 3)
CDI 328	Fusion Food	3 (0 – 6 – 3)
CDI 329	Food for Wellness	3 (0 – 6 – 3)
CDI 330	Banquet and Catering Cookery	3 (0 – 6 – 3)

- ***Baking and Patisserie Electives***

CDI 331	Baking Arts I	3 (0 – 6 – 3)
CDI 332	Baking Arts II	3 (0 – 6 – 3)
CDI 333	Dessert Buffet	3 (0 – 6 – 3)
CDI 334	Cake and Gateaux Items	3 (0 – 6 – 3)
CDI 335	Restaurant Desserts	3 (0 – 6 – 3)
CDI 336	Basic Thai Desserts	3 (0 – 6 – 3)
CDI 337	Authentic Thai Desserts	3 (0 – 6 – 3)

- **Food Design and Decoration Electives**

CDI 339	Plating Design	3 (1 – 4 – 4)
CDI 340	Product Display Design for Food and Beverages	3 (1 – 4 – 4)
CDI 341	The Art of Cake Decoration	3 (0 – 6 – 3)
CDI 342	Chocolate Products and Decorations	3 (0 – 6 – 3)
CDI 343	Confectionery Art	3 (0 – 6 – 3)

C. Free Electives

6 Credits (Lecture–Practical–Self Study)

CDI 401	Modern Cooking Techniques	3 (0 – 6 – 3)
CDI 402	Vegetable and Fruit Carving	3 (0 – 6 – 3)
CDI 403	Entrepreneurship in Party Food Business	3 (1 – 4 – 4)
CDI 404	Entrepreneurship in Commercial Street Food Business	3 (1 – 4 – 4)
CDI 405	The Art of Flower Craft	3 (0 – 6 – 3)
CDI 406	Basic Flower Arrangement	3 (0 – 6 – 3)
CDI 407	Advanced Flower Arrangement	3 (0 – 6 – 3)
CDI 408	Independent Studies in Food Service Business	3 (1 – 4 – 4)
CDI 409	Bartending	3 (0 – 6 – 3)
CDI 410	Introduction to Wine	3 (1 – 4 – 4)
CDI 411	The Art of Coffee Making	3 (0 – 6 – 3)
CDI 412	The Art of Tea Making	3 (0 – 6 – 3)
CDI 413	Entrepreneurship in Café Business	3 (1 – 4 – 4)
CDI 414	Wellness Beverages	3 (0 – 6 – 3)
CDI 503	Pre-Cooperative Education	3 (3 – 0 – 6)

D. Professional Internship Study)

6 Credits (Lecture–Practical–Self

CDI 501	Internship I	3 (0 – 40 – 0)
CDI 502	Internship II	3 (0 – 40 – 0)
CDI 504	Cooperative Education in Food Service Industry	6 (0 – 40 – 0)

A. General Education
Study)

30 Credits (Lecture–Practical–Self

English Language Courses (9 Credits)

EN 001 English for Everyday Communication 3 (2 – 2 – 6)

This course aims to allow students to participate in common interactions including introducing oneself, describing daily routines, asking and answering questions about personal details and simple matters.

EN 002 English for Social Communication 3 (2 – 2 – 6)

This course focuses on using sentences and frequently used expressions about social interactions, exchanging information related to other people and their environments.

EN 003 English for Global Communication 3 (2 – 2 – 6)

This course provides students with opportunities to fluently describe detailed experiences and express opinions about living, working and international topics in more complex situations.

Requirement Courses (15 Credits)

IGE 001 Thinking Skills for Learning 3 (3 – 0 – 6)

This course introduces students to theory and principles of thinking. Students will learn to develop higher order thinking skills which include systematic thinking, critical thinking, creative thinking, analytical and synthesis thinking, connecting and problem-solving skills. Students should be able to select appropriate thinking tools and apply appropriate thinking skills in their everyday life, study and work effectively.

IGE 002 Citizenship and Social Dynamics 3 (3 – 0 – 6)

This course introduces students to ideal characteristics and attributes of a good citizen in a democratic society, such as being law-abiding, respecting the rights of others and understanding diversity, including preserving and retaining Thai cultural identity. Students will also learn to develop their analytical thinking skills and ability to synthesize the information they receive, for example, economic, political and socio-cultural information in order for them to be able to keep abreast of changes in an evolving world. Students should be able to share their knowledge with

others as well as solve any problems to the best of their ability. Students will learn how to prepare themselves to live happily in a multicultural society.

IGE 003 Cultivating Entrepreneurial Mindset 3 (3 – 0 – 6)

In this course, students will study and develop important characteristics of entrepreneurial mindset, with an emphasis on a combination of creativity and entrepreneurship. Students will learn to develop their creativity, explore entrepreneurial opportunities, cultivate decision-making and leadership skills, be up-to-date with any changes and situations, and be able to work effectively as part of a team. Students, in this creative economy, will also learn about business best practice and ethics in order to become socially responsible entrepreneurs in accordance with the sufficiency economy philosophy.

IGE 004 Technology and Innovation in the Future World 3 (3 – 0 – 6)

In this course, students will explore relevant concepts related to the use of technology and innovation to enhance the quality of life in modern society. The course also covers information on the impacts of technology and innovation on life and society as well as how to utilize and protect relevant intellectual property rights related to technology and innovation.

IGE 005 Creative Leadership Skills 3 (3 – 0 – 6)

In this course, students will learn to develop creative leadership skills and qualities, effective leadership characteristics and good governance. Students should be able to apply the principles of creative problem-solving skills in their daily lives, which will enhance their opportunities to become successful leaders in their future endeavors.

Elective Courses (6 Credits)

IGE 006 Asia and the Global Community 3 (3 – 0 – 6)

In this course, students will explore the role and development of economics, politics, and socio-cultural relations and interconnectedness of countries in Asia that influence changes in the global community.

IGE 007 Art of Life 3 (3 – 0 – 6)

In this course, students will explore relevant theories and concepts of aesthetics related to life and society and learn to cultivate positive outlook and attitude and understanding of different forms of taste and beauty, which will enhance their perception of diversity and enable them to appreciate art, music and literature.

IGE 008 Health and Wellness for Life 3 (3 – 0 – 6)

In this course, students will learn about the importance of health and wellness, self-examination and health assessment of other people, how exercise can improve physical and mental health, how to manage and cope with stress and emotions. Other topics include food and drugs, complementary and alternative medicine, social harms and environmental impacts on health and wellness as well as emerging diseases.

**B. Specialized Courses
Study)**

87 Credits (Lecture–Practical–Self

Core Courses (30 Credits)

CDI 111 Introduction to Food Service Industry 3 (3 – 0 – 6)

This course examines food evolution and food culture as well as types, structure and characteristics of the food service industry. This background knowledge enables students to understand functions and relations of different food service business types and prepare them for advanced study in food service business.

CDI 112 Kitchen Operations and Management 3 (3 – 0 – 6)

The course covers the theory and practice of kitchen management, management structure and the tasks and responsibilities of kitchen staff. Study includes the design and layout of kitchen, menu planning, food and beverage cost and quality control, sanitary management and health and safety in the work-place.

CDI 113 Culinary Mathematics 3 (3 – 0 – 6)

This course emphasizes essential mathematical skills that are used in various trades-related culinary functions such as food and beverage recipes, food cost, percent yield, purchasing, unit conversion and portion cost.

CDI 114 Law and Ethics in Food Service Industry 3 (3 – 0 – 6)

A study of laws in the food service industry including laws regarding taxation, customs, transportation, environment, and ethics and moral for food service providers with sessions of theoretical lectures and case studies.

CDI 115 Consumer Behavior and Service Psychology in Food Service Industry 3 (3 – 0 – 6)

A study of consumers' characteristics, decision-making processes, factors affecting their behavior, trends, cultural studies and comparison, cultural conflicts, including theories in service psychology.

CDI 116 Information Technology in Food Service Industry 3 (3 – 0 – 6)

A study of information technology in the food service industry, programs, reservation management system, provided in computer labs.

CDI 117 Human Resource Management in Food Service Industry 3 (3 – 0 – 6)

A study of human resource management in the food service industry, manpower planning, recruiting, training and development, teamwork, performance evaluation, payroll and benefit management, employee retention, labor laws and other related laws.

CDI 118 Competencies Development for Food Service Professionals 3 (3 – 0 – 6)

This course aims to prepare food service professionals, covering important topics such as personality development, grooming, social manners, interpersonal relations, communication skills, customer service, hygiene promotion, workplace safety and culture in food service enterprises as a workplace. This course also includes knowledge development, practical learning, and the promotion of local wisdom.

CDI 131 Basic Design Skills for Food and Beverages 3 (1 – 4 – 4)

This course covers the basic psychological and operational theories beneficial to food and beverage menu creation. The concepts can also be used in designing menus that comply with strategic objectives and different operations.

CDI 132 Food and Eating Design 3 (1 – 4 – 4)

This course features food and eating design by applying design knowledge with food products and eating behaviors as well as with products related to eating, focusing on creating image and changing behaviors to create aesthetics or new eating experiences that can be built on for future business.

Specialized Courses- Requirement (42 Credits)

CDI 201 English for Food Service Industry 3 (3 – 0 – 6)

The course focuses on vocabulary, phrases and idioms used in communication in the food service industry and practicing communication skills in dialogues used in different working scenarios.

CDI 202 English Reading and Writing for Food Service Industry 3 (3 – 0 – 6)

The course will study vocabulary, phrases and idioms related to the food service industry and involve technical writing and reading for the food service industry, preparing students to write

in professional settings. Writing includes filling forms, taking notes, standard recipes and relevant documents in food service formats.

CDI 203 English for Food Service Business Entrepreneurship 3 (3 – 0 – 6)

The course presents English for food service business entrepreneurs through the practice of communication skills, presentations for business proposals as well as writing skills, focusing on marketing and business administration.

CDI 211 Basic Culinary Skills 3 (0 – 6 – 3)

This course covers basic cooking principles and techniques focusing on both theories and practice.

CDI 212 Basic Food Product Knowledge 3 (3 – 0 – 6)

The course focuses on culinary background and basic kitchen operations. The material will cover the cooking ingredients, kitchen equipment and tools, ingredient selection, food handling procedures and food storage guidelines.

CDI 213 Culinary Nutrition and Food Science 3 (3 – 0 – 6)

This course covers the principles of nutrition and its relationship to the food service industry, healthy cooking techniques, weight management, nutritional analysis of menus, and the application of basic nutritional concepts to food preparation and selection.

CDI 214 Entrepreneurship in Food Service Industry 3 (3 – 0 – 6)

The course aims to cover all aspects of successful entrepreneurship and the process of starting a new business in the food service industry. It introduces students to the role and principles of food-related business operations both domestically and internationally.

CDI 221 Stock, Soup and Sauce Production 3 (0 – 6 – 3)

This course covers varieties of stocks, soups, and sauces, techniques involved in ingredient selection, preparation, cooking, plate presentation and storing.

CDI 222 Egg , Farinaceous, Vegetable and Fruit Cookery 3 (0 – 6 – 3)

This course covers varieties of egg, farinaceous foods, vegetable and fruit including techniques involved in ingredient selection, preparation, cooking, plate presentation and storing.

CDI 223 Meat and Seafood Cookery 3 (0 – 6 – 3)

This course covers varieties of meat, poultry, fish and seafood including techniques involved in ingredient selection, preparation, cooking, plate presentation and storing.

CDI 224 Basic Patisserie 3 (0 – 6 – 3)

This course covers the fundamental knowledge, skills, and techniques necessary in basic patisserie preparation. The theoretical study of basic baking tools and equipment as well as ingredient functions and product identification will be emphasized. Students will have the opportunity to produce bakery products.

CDI 231 Service Systems Design for Food and Beverages 3 (1 – 4 – 4)

This course features managerial principles and techniques related to food and beverages that integrate design knowledge, analyze data to maximize service system and create new experience among service users to find innovative business channel or create competitive advantage among organizations.

CDI 232 Packaging Design for Food and Beverages 3 (1 – 4 – 4)

This course features both theoretical and practical lessons of food and beverage packaging design aiming to create packaging with qualifications that protect products and meet consumer needs, complying with the brand in appearance and image. Emphasis is also placed on marketing strategies and design identity as well as basic knowledge of how to systematically manage packaging data.

CDI 233 Product Identity and Branding for Food and Beverages 3 (1 – 4 – 4)

This course examines up-to-date case studies with interesting aspects such as design identity related to food and beverages that conform with the environment, design that reflects thinking, philosophy of life, local wisdom, and global cultures, design identity of internationally recognized designers as well as creating personal brands through personal design identity

Specialized Courses- Electives (15 Credits)

- *Culinary Arts Electives*

CDI 321 Thai Cuisine 3 (0 – 6 – 3)

This course will explore the history of Thai cuisine with the essential flavor profiles, basic preparations and specific techniques. Student will focus on a variety of cultural and regional

cuisines from throughout the Thailand. Students will learn how to create dishes using a Thai set menu. Vegetable carving techniques for plating and garnishing will also be addressed.

CDI 322 Authentic Thai Cuisine 3 (0 – 6 – 3)

Student will enhance authentic Thai cuisine cooking skills by studying cooking techniques and cultural aspects that deal in-depth with the royal Thai cuisine. Classical cuisine provides an overview of how cooking has evolved throughout time.

CDI 323 Western Cuisine 3 (0 – 6 – 3)

A course in the characteristics of western food, assorted ingredients in western cuisine and western culinary techniques, combining theory and practice.

CDI 324 Japanese Cuisine 3 (0 – 6 – 3)

A course in the characteristics of Japanese food, assorted ingredients in Japanese cuisine and Japanese culinary techniques, combining theory and practice.

CDI 325 Italian Cuisine 3 (0 – 6 – 3)

A course in the characteristics of Italian food, assorted ingredients in Italian cuisine and Italian culinary techniques, combining theory and practice.

CDI 326 Korean Cuisine 3 (0 – 6 – 3)

A course in the characteristics of Korean food, assorted ingredients in Korean cuisine and Korean culinary techniques, combining theory and practice.

CDI 327 Indian Cuisine 3 (0 – 6 – 3)

A course in the characteristics of Indian food, assorted ingredients in Indian cuisine and Indian culinary techniques, combining theory and practice.

CDI 328 Fusion Food 3 (0 – 6 – 3)

This course combines theory and practice to teach about the uniqueness of foods from various cultures, with the aim of developing an understanding of how to combine foods from different cultures to become fusion food.

CDI 329 Food for Wellness 3 (0 – 6 – 3)

The study of general food nutrition, designing menus in accordance with customer limitations, and healthy recipe techniques by emphasizing both theoretical knowledge and practice.

CDI 330 Banquet and Catering Cookery 3 (0 – 6 – 3)

This course introduces various types and management principles of banquet functions and catering services as well as procedures for operating and planning on-site and off-site banquet functions and catering services including menu designs, ingredient purchasing, ingredients and equipment preparation and cooking techniques for different banquet and catering services.

- ***Baking and Patisserie Electives***

CDI 331 Baking Arts I 3 (0 – 6 – 3)

The study of the knowledge, skills, and techniques necessary in the production and presentation of basic yeast products. The ingredient functions as well as recipe interpretation and development will be discussed. Students will practice on lean yeast dough, enriched yeast dough, and various artisan breads.

CDI 332 Baking Arts II 3 (0 – 6 – 3)

Prerequisite: CDI 331

The study of the knowledge, skills and techniques necessary in the production and presentation of laminated dough and classic French viennoiserie products. Students will have the opportunity to apply their acquired understanding of basic baking concepts and techniques in Baking Arts I to the preparation of Danish and croissant dough, puff pastry, etc.

CDI 333 Dessert Buffet 3 (0 – 6 – 3)

The study of the knowledge, skills, and techniques necessary in the production and presentation of basic patisserie products served in banquets, buffets and special occasions. Students will learn about products such as tarts, petit fours, verrines, etc. starting from preparing ingredients, producing the items, storing and serving presentation.

CDI 334 Cake and Gateaux Items 3 (0 – 6 – 3)

The study of the history, elements and techniques for the assembly and production of cake and gateaux items. Students will learn both classic French recipes and contemporary items, starting from preparing ingredients, producing and assembling the items, storing techniques and serving presentation.

CDI 335 Restaurant Desserts 3 (0 – 6 – 3)

The study of concepts, creation and item selection for the dessert menu. Students will acquire knowledge, skills, and techniques necessary in the production and presentation of restaurant desserts, starting from preparing ingredients, producing the desserts, storing and serving presentation. Basic wine and beverage pairings will be discussed.

CDI 336 Basic Thai Desserts 3 (0 – 6 – 3)

This course will explore the history and characteristics of Thai desserts. Combining theory and practice, students will learn the essential ingredients, equipment and tools, basic preparation and specific techniques.

CDI 337 Authentic Thai Desserts 3 (0 – 6 – 3)

Students will study knowledge, skills and techniques of making Thai desserts with authentic recipes. Traditional Thai desserts will be covered with an overview of how cooking has evolved throughout time.

- ***Food Design and Decoration Electives***

CDI 338 Food Styling 3 (1 – 4 – 4)

This course features methods and techniques of food styling in different cultural context, application of various edible and inedible materials for food and dining table garnish, food photography techniques, communication through photos, photo editing and retouching through both theoretical and practical lessons.

CDI 339 Plating Design 3 (1 – 4 – 4)

This course features the principles and essential elements of food and dessert plating such as color balance, container shapes as well as nutrition focusing on both theoretical and practical lessons.

CDI 340 Product Display Design for Food and Beverages 3 (1 – 4 – 4)

This course features the principles and techniques of food and beverage product display design aiming to promote sales, focusing on appropriate consumer behavior, location and types of business that affect design concepts and communication and designing product displays that are suitable for product distribution.

CDI 341 The Art of Cake Decoration 3 (0 – 6 – 3)

A study of cake decoration in contemporary style, raw material, equipment and appliances focusing on both theory and practice.

CDI 342 Chocolate Products and Decorations 3 (0 – 6 – 3)

The study of various chocolate products as well as show pieces and centerpieces made from chocolate. Starting from the types of chocolate used in the bake shop, their characteristics, the tempering techniques to the decoration design, students will develop their artistic talents throughout the course.

CDI 343 Confectionery Art 3 (0 – 6 – 3)

A study of confectionery including raw material, equipment and appliances for creating and designing confections.

C. Free Electives

6 Credits (Lecture–Practical–Self Study)

CDI 401 Modern Cooking Techniques 3 (0 – 6 – 3)

Learn the principles of molecular cooking and hands on learning in the innovative techniques. Both theoretical and practical learning methods will be emphasized.

CDI 402 Vegetable and Fruit Carving 3 (0 – 6 – 3)

The course aims to introduce students to techniques and methods of food carving, especially of vegetables and fruit. Students learn how to prepare materials and gain hands-on knowledge of equipment, as well as the application of art in food carving. Theoretical and practical study allows students to employ the skills and knowledge obtained from class to real-life dish decorations.

CDI 403 Entrepreneurship in Party Food Business 3 (1 – 4 – 4)

This course features food and beverage for parties, menu design, production volume estimation, cost analysis for pricing, food and beverage preparation techniques for different party themes as well as business development skills through both theoretical and practical lessons.

CDI 404 Entrepreneurship in Commercial Street Food Business 3 (1 – 4 – 4)

This course features popular street food for entrepreneurs in the creative economy focusing on raw material origins, equipment and tools, cost analysis and serving portions as well as

learning how to add value to food products and operate a business through both theoretical and practical lessons.

CDI 405 The Art of Flower Craft 3 (0 – 6 – 3)

A study of the history, values and patterns of Thai flower and leaf arrangement in traditional and contemporary styles through fine arts such as needlework, flower selection and preparation, equipment usage and maintenance, cost calculation for pricing, package design, and value adding.

CDI 406 Basic Flower Arrangement 3 (0 – 6 – 3)

The study of theories, components, principles and basic knowledge of flower arrangement, characteristics, maintenance and equipment as well as the selection of proper vases for flower designs, including eastern and western arrangements. Emphasis is on the integration of theories and practice to provide students with essential knowledge for creating different styles of flower arrangements.

CDI 407 Advanced Flower Arrangement 3 (0 – 6 – 3)

Prerequisite: CDI 406

The course aims to provide students with theoretical and practical study of advanced flower arrangement. Content to be covered is flower arrangement for a variety of occasions, flower arrangement with various materials, and cost management.

CDI 408 Independent Studies in Food Service Business 3 (1 – 4 – 4)

Prerequisite: CDI 111

The course emphasizes a thorough study of relevant topics or matters in the food service business. Students are able to study and conduct research at overseas or local academic institutions. Individualized study is carried out under faculty supervision.

CDI 409 Bartending 3 (0 – 6 – 3)

Students will explore many types of beverages and mixed drinks, both alcoholic and non-alcoholic. Focus is placed on the study of tools, equipment and ingredient selections, mixing and serving techniques, creativity in new beverage menus, decorations and cost calculations applied to bartending through both theoretical and practical lessons.

CDI 410 Introduction to Wine 3 (1 – 4 – 4)

This course introduces the geography and history of wine as well as the art of wine making and evaluation. Students will have the opportunity to gain knowledge on food pairing, wine keeping, and wine service. A field trip to winery or wine vendors is included.

CDI 411 The Art of Coffee Making 3 (0 – 6 – 3)

This course provides the fundamental knowledge necessary for establishing a café business. The study of café styles and organizational charts as well as the types, origin, and manufacturing process of coffee beans will be discussed. Students will be able to develop their barista skills through practical lessons and field trips.

CDI 412 The Art of Tea Making 3 (0 – 6 – 3)

This course provides the fundamental knowledge necessary for establishing a tea house business. The study of tea house styles and organizational chart as well as the types, origin, and manufacturing process of tea will be discussed. Students will be able to develop their skills related to tea making through practical lessons and field trips.

CDI 413 Entrepreneurship in Café Business 3 (1 – 4 – 4)

The course aims to cover the fundamental knowledge of successful entrepreneurship in café business, the processes of starting a new café business including business analysis and evaluation internally and externally and business planning and operations.

CDI 414 Wellness Beverages 3 (0 – 6 – 3)

This course explores the principles and mixing methods and techniques of various healthy beverage menus, ingredient selection and storage as well as designing menus in accordance with customer limitations and beverage decoration by emphasizing both theoretical knowledge and practice.

CDI 503 Pre-Cooperative Education 3 (3 – 0 – 6)

This course features concept of cooperative education and prepares students for work by enhancing essential skills such as preparing documents for job application, choosing establishments, interview techniques, communication skill development including cross-generation communication, communicating in English, cross-cultural communication. Also, this course focuses on creative teamwork skills in different enterprise cultures, psychology of working with others, emotion development techniques, adjusting to changes, entrepreneurial spirit, report writing and presentation techniques, etiquette in workplace as well as moral and professional ethics.

**D. Professional Internship
Study)**

6 Credits (Lecture–Practical–Self

CDI 501 Internship I 3 (0 – 40 – 0)

Prerequisite: CDI 211 and CDI 224

Students complete an internship either in Thailand or overseas. Internship-based study enables students to adapt theoretical knowledge to real-life situations in hotels, restaurants, cruise ships, spa, media and press businesses or other businesses related to food service. Students are required to complete at least 400 working hours. The internship is monitored and evaluated under cooperation between the school departments and the work placement organizations.

CDI 502 Internship II 3 (0 – 40 – 0)

Prerequisite: CDI 501

The advanced internship course allows the students to do an internship either in Thailand or overseas. The chosen work placement must be different from the Internship I course. Internship based study enables students to adapt theoretical knowledge into real life situation in hotel, restaurant, cruise, spa, media and press business or other businesses related to food service. Students are required to complete at least 400 working hours. The internship is monitored and evaluated under cooperation between the school departments and the work placement organizations.

CDI 504 Cooperative Education in Food Service Industry 6 (0 – 40 – 0)

Prerequisite: CDI 503

Students study the practical system in a workplace through being an employee. The course is designed to prepare students to be ready for professional careers by working in systematic operations. Students are required to work full time for at least a semester of 16 weeks. The assigned work must be of high quality or work that provides practical experience in the students' major field of study or a proposed project or work that benefits an organization as a whole. Cooperative education will be monitored and evaluated under cooperation between the

school departments and the work placement organizations. Students are required to submit an evaluation report at the end of the placement.