

Course Syllabus

1. Program of Study	Bachelor of Science (Food Science and Technology)
Faculty/Institute/College	Mahidol University International College
2. Course Code	ICFS 171
Course Title	Discovering Culinary Techniques
3. Number of Credits	4 (2-4-6) (Lecture-Lab-Self-study)
4. Prerequisite (s)	None
5. Type of Course	Major Required Course
6. Trimesters	Trimester 3
7. Class Hours	Section1 Tuesday: 10.00-11.50 Lecture Tuesday: 12.00-15.50 Lab

8. Course Description

Principle of preparation before cooking, proper culinary terminology, develop standardize recipe, food cost calculation, basic cooking method both with dry heat and moist heat, developing proper use of utensils / equipment and raw materials.

9. Course Objectives

After successful completion of this course, students will be able to

- Recognize the principles of culinary skills and terminology, restaurant operation, basic cooking methods.
- Proper use of utensil and equipment, raw materials selection as well as good personal hygiene and safe food handling procedure.

10. Teaching Methods

- 10.1 Lectures
- 10.2 Demonstration
- 10.3 Productions

11. Teaching Media

- 11.1 Zoom
- 11.2 PowerPoint
- 11.3 Handouts
- 11.4 Textbooks

12. Measurement and evaluation of student achievement

Student achievement is measured and evaluated by

- 12.1. The ability in learning and being familiar with ingredients, culinary terminology and methods of food preparation.
- 12.2. The ability in planning and operating food and beverage production and in cooking a variety of food.
- 12.3. The ability in creating an interesting menu.

Evaluative Criteria:

1. Quizzes and Assignment	20 %
2. Lab Participation and Productions	30 %
3. Mid-term Examination	30 %
4. Practical Examination	20 %
Total	100 %

Grading Scale is as follows:

A	90-100
B+	85-89
B	75-84
C+	70-74
C	60-69
D+	55-59
D	50-54
F	0-49

13. Course evaluation

- 13.1 Students' achievement as indicated in number 12 above.
- 13.2 Students' satisfaction towards teaching and learning of the course using questionnaires.

14. Course Outline

Day	Topics	Room	Time	Date
1	<ul style="list-style-type: none"> ● Introduction to the Foodservice industry ● Culinary terminology ● Basic menu planning principles 	Lecture	10.00-11.50	Apr. 27
		Culinary Lab	12.00-15.50	
2	<ul style="list-style-type: none"> ● Standardized recipe ● Food cost calculation ● Restaurant Profit and Loss statement 	Lecture	10.00-11.50	May 4
		Culinary Lab	12.00-15.50	
3	<ul style="list-style-type: none"> ● Culinary/cooking processes: raw materials preparation, measurement, and calculation ● Culinary techniques and utensils 	Lecture	10.00-11.50	May 11
		Culinary Lab	12.00-15.50	
4	<ul style="list-style-type: none"> ● Culinary Cooking Techniques: Dry, Moist and Combination Cooking Techniques 	Lecture	10.00-11.50	May 18
		Culinary Lab	12.00-15.50	
5	<ul style="list-style-type: none"> ● Developing a deep-fried menu ● Basic of pre-dust, battering, breading ● Effects of time and temperature to fried products 	Lecture	10.00-11.50	May 25
		Culinary Lab	12.00-15.50	
6	<ul style="list-style-type: none"> ● Developing stir-fried menu ● Basic of flame control, pan control ● Principles of Umami and Kokumi 	Lecture	10.00-11.50	Jun. 1
		Culinary Lab	12.00-15.50	
7	<ul style="list-style-type: none"> ● Developing the oven-baked menu ● Effects of ingredients, mixing speed, time, and temperature to development of gluten structure ● Principle of pizza making 	Lecture	10.00-11.50	Jun. 8
		Culinary Lab	12.00-15.50	
8	<ul style="list-style-type: none"> ● Developing soup and stocks ● Types and selection, culinary techniques and evaluation ● Restaurant management and training program 	Lecture	10.00-11.50	Jun. 15
		Culinary Lab	12.00-15.50	
9	<ul style="list-style-type: none"> ● Developing dessert and sweet dishes ● Principles of food safety and hygiene 	Lecture	10.00-11.50	Jun. 22
			12.00-15.50	
10	<ul style="list-style-type: none"> ● Developing profit menu management ● Developing a range of beverages 	Lecture	10.00-11.50	Jun. 29
			12.00-15.50	
11	<ul style="list-style-type: none"> ● Future development and trends in culinary 2020 global and Thailand 	Lecture	10.00-11.50	Jul. 6
			12.00-15.50	
12	Practical Examination	Zoom	10.00-15.50	Jul. 13

15. Homework Assignment

Create a cooking video clip

The content will include:

- Item name
- Ingredients quantity
- Method of preparation
- Food presentation and styling

16. References

Brown, Amy C., 2008. *Understanding food: principles and preparation*. Belmont, California : Thomson/Wadsworth

The Culinary Institute of America (2006). *Introduction to Culinary Arts*. New Jersey: Pearson Prentice Hall, ISBN 0131171402

The Culinary Institute of America (2006). *The Professional Chef*. (8th ed.), London: Wiley.

Farrimond, S. (2017). *The Science of Cooking : Every Question Answered to Perfect your Cooking*. London, United Kingdom: DK Publishing.

Johnson and Wales University. *Culinary Essentials*. USA: The McGraw-Hill Companies. 2010

Johnson and Wales University. *Culinary Fundamentals*. Thailand: Kendall/Hunt Publishing Company. 2002

NAMP. *The Meat Buyer Guide*. Reston: NAMP,2001

National Restaurant Association Educational Foundation. *ServSafe Coursebook*. N.p.: National Restaurant Association Educational Foundation, 2004

17. Instructor

Mr. Rangson Chirakranont

Assistant Lecturer

Tourism and Hospitality Management Division

Mahidol University International College

Tel. +66 (9) 5546-1453

Email rangson.chi@mahidol.ac.th