



CULINARY MANAGEMENT

COURSE DESCRIPTION

This course provides knowledge of planning and operating food and beverage production in quantity food settings; various methods of food preparation ingredients and culinary terminology; reading and evaluating menus; developing recipes conversion and costing skills; examining different production schemes and product flow; the use and care of equipment, service techniques, procurement management, and cost control.

COURSE LEARNING OUTCOMES

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

- Describe categories of food service units in the industry.
- Demonstrate good personal hygiene and safe food handling procedures.
- Identify the basic stocks, soups and sauces.
- Properly weigh and measure common kitchen ingredients.
- Utilize basic culinary cooking techniques in the food production.
- Inspect the quality of meat and seafood.
- Identify and use information on standardized recipes.
- Analyze types, components and classifications of the menu.
- Create appealing menu for each course.

CLASS TOPICS

- Course introduction and the food service industry
- Food safety and sanitation
- Stocks, soups and sauces
- The menus and the recipes
- Knowledge of meat and seafood
- Culinary cooking techniques

TEACHING METHODS

- Lectures
- Demonstration
- Productions
- Field trip

TEACHING MEDIA

- Power Point
- Handouts
- Textbooks

MEASUREMENT AND EVALUATION OF STUDENT ACHIEVEMENT

- Quizzes
- Lab Participation and Productions
- Individual assignment
- Group assignment



APPLY FOR
MUIC SUMMER PROGRAM



[https://muic.mahidol.ac.th/eng/
study-abroad/
short-term-programs/](https://muic.mahidol.ac.th/eng/study-abroad/short-term-programs/)



icia@mahidol.ac.th





Course Syllabus

1. Program of Study	B.B.A. (Tourism and Hospitality Management)
Faculty/Institute/College	Mahidol University International College
2. Course Code	ICIH 411
Course Title	Culinary Management
3. Number of Credits	4 (3-2-7) (Lecture-Lab-Self-study)
4. Prerequisite (s)	None
5. Type of Course	Elective Course
6. Trimesters	Trimester 1, 2, 3 and Summer
7. Class Hours	Monday – Friday 10.00-11.50 Lecture/Demo Room 13.00-16.50 Kitchen Lab

8. Course Description

Planning and operating food and beverage production in quantity food settings; various methods of food preparation ingredients and culinary terminology; reading and evaluating menus; developing recipes conversion and costing skills; examining different production schemes and product flow; the use and care of equipment, service techniques, procurement management, and cost control.

9. Course Objectives

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

- Discuss the history of the food service industry and describe different categories of food service units within the food service industry.
- Demonstrate good personal hygiene and safe food handling procedures. Describe causes of and prevention procedures for food-borne illness, intoxication and infection. Identify the basic stocks, leading sauces, compound sauces, emulsion sauces and independent sauces.
- Identify, select, use and care for small and large food service equipment and use hand tool safely and efficiently. Recognize standard knives, measuring devices, hand tool and cooking vessels. Properly weigh and measure common kitchen ingredients.
- Describe and utilize basic culinary cooking techniques in the production of quality food products.
- Understand the importance of sanitation and inspection in the processing of meat. Describe a basic understanding of the most important organisms affecting the quality of meat. Demonstrate proper safety practices in meat cutting.
- Demonstrate the procedure for purchasing, handling and storage various fresh and frozen seafood.

- Define the terminology of vegetables, rice, grains and pasta and their recipes.
- Identify the components of an egg. Prepare a variety of eggs and breakfast menus. Demonstrate proper using of various thickening agents.
- Identify and use information on standardized recipes using abbreviations, equivalent measurement, and mathematical operations and standard substitution. Analyze types, components and classifications of the menu. Create appealing menu for each course.
- Research careers in the restaurant and food and beverage service industry, including educational and work experience needs for success.

10. Teaching Methods

- 10.1 Lectures
- 10.2 Demonstration
- 10.3 Productions
- 10.4 Fieldtrip

11. Teaching Media

- 11.1 PowerPoint
- 11.2 Handouts
- 11.3 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	20 %
2. Lab Participation and Productions	20 %
3. Individual assignment	30 %
4. Group assignment	30 %
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"> Course Introduction The Position of Food & Beverage Department Organization The Food Service Industry 	Lecture/Demo Room	10.00-11.50	Aug. 13
	Production: Som Tam: Spicy green papaya salad, and Yam Moo Yang: Spicy grilled pork salad	Kitchen Lab	13.00-16.50	
2	<ul style="list-style-type: none"> Food Safety and Sanitation Kitchen Safety Introduction to Stocks, Soups and Sauces 	Lecture Room	10.00-11.50	Aug. 14
	Production: Chicken Stock and Tom Yum Goong	Kitchen Lab	13.00-16.50	
3	<ul style="list-style-type: none"> Kitchen Utensils and Equipment Measuring Techniques 	Lecture/Demo Room	10.00-11.50	Aug. 17
	Production: Chocolate Brownies and Chocolate Chip Cookies Bua loy: A glutinous rice balls in warm pandan infused coconut milk and Tubtim Grob: Tapioca coated water chestnuts in iced sweetened coconut milk	Kitchen Lab	13.00-16.50	
4	<ul style="list-style-type: none"> Culinary Cooking Techniques: Dry, Moist and Combination Cooking Techniques 	Lecture/Demo Room	10.00-11.50	Aug. 18
	Production: Massaman curry with chicken	Kitchen Lab	13.00-16.50	
5	<ul style="list-style-type: none"> Guidelines for cooking various food products: Vegetables, Rice, Grains and Pasta 	Lecture/Demo Room/Exam	10.00-11.50	Aug. 19
	Production: Khao op sapparot: Pineapple fried rice	Kitchen Lab	13.00-16.50	
6	<ul style="list-style-type: none"> Knowledge of Meat Products: Beef, Veal, Lamb, Pork, Poultry and Game Knowledge of Seafood and Fish 	Lecture Room	10.00-11.50	Aug. 20
	Demonstration: Fillet fish and Breakdown chicken Production: Green curry with chicken and steamed fish with spicy lime sauce	Kitchen Lab	13.00-16.50	
7	<ul style="list-style-type: none"> The Menu: Types, Components and Classifications 	Lecture/Demo Room	10.00-11.50	Aug. 21
	Production: Pad Thai	Kitchen Lab	13.00-16.50	
8	<ul style="list-style-type: none"> Field trip 1 	TBA.	10.00-16.50	Aug. 24
9	<ul style="list-style-type: none"> Field trip 2 	TBA.	10.00-16.50	Aug. 25
10	Free day			Aug. 26
11	Students' assignment presentations	Lecture Room	10.00-11.50	Aug. 27
	Production items upon request	Kitchen Lab	13.00-16.50	

Remark: date, time and production items are subject to change with further notice.

15. Homework Assignment

Individual assignment: Write field trip journals and explain how you will utilize the field trip experience in the future.

Group assignment: Create a Thai 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.

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 Course book*. N.p.: National Restaurant Association Educational Foundation, 2004

17. Instructor

Mr. Rangson Chirakranon
Assistant Lecturer
Travel Industry Management Division
Mahidol University International College
Tel. +66 (8) 1627-7620
Email: rangson.chi@mahidol.ac.th

18. Course Coordinator for summer program

Ms. Worada Apirat
Head of Project Development Unit
International Affairs Section
Mahidol University International College
Tel. +66 (0) 700-5000 ext. 4367
Fax +66 (0) 2441-0233
Email: worada.api@mahidol.ac.th