



FACULTY OF SERVICE INDUSTRIES

PRINCE OF SONGKLA UNIVERSITY, PHUKET CAMPUS

COURSE SYLLABUS

827-202 THAI FOOD PREPARATION

Subject Credit: 3 (3 – 0 – 0)

Prerequisites: None

Course Description:

Principles and techniques in the preparation and presentation of Thai cuisine.

Course Objectives:

This course is intended to provide a comprehensive understanding and learning of Thai food preparation. This will include knowledge of Thai kitchen, regional Thai cuisine, Thai herbs and spices, Thai sweets, Thai dips, Thai fruit and vegetable carving, local food, basic knowledge of food and nutrition as well as principle of menu setting for Thai meal in various occasions. In addition, students will gain a cooking skills through an intensive practical study.

Learning Objectives:

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

1. Explain the characteristics and uniqueness of Thai cuisine;
2. Understand the culture of Thai cuisine;
3. Identify the differences and similarities of Thai regional food;
4. Know various kinds of Thai ingredients, Thai herbs and spices, Thai fruits and vegetables;
5. Set a Thai meal for various occasions;
6. Cook various kind of Thai dishes.

Contact details

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Course Outline:

Date/Time	Topic	Reading / Practice

<p>Week 1</p>	<p>Theory : (3 hrs.) Introduction to Thai kitchen</p> <ul style="list-style-type: none"> • History of Thai Food • Culture of Thai cuisine • Classification of Thai Food • Combination of Thai Food 	
<p>Week 2</p>	<p>Theory: (3 hrs.)</p> <ul style="list-style-type: none"> • Term and Definitions in Thai Food Cooking • Cooking Utensils • Cooking methods for Thai Food • Techniques in Thai Food Cooking 	
<p>Week 3</p>	<p>Theory: (3 hrs.) Regional Thai Food</p> <ul style="list-style-type: none"> • Central Thai food • Northern Thai food • Northeastern Thai food • Southern Thai food 	

<p>Week 4</p>	<p>Theory: (2 hrs.) Central Thai food</p> <ul style="list-style-type: none"> • Main Ingredients • Herbs and Spices • Seasoning 	<p>Practice: (6 hrs.) Cooking Central dishes</p>
<p>Week 5</p>	<p>Theory: (2 hrs.) Northern Thai food</p> <ul style="list-style-type: none"> • Main Ingredients • Herbs and Spices • Seasoning 	<p>Practice: (6 hrs.) Cooking Northern Thai dishes</p>
<p>Week 6</p>	<p>Theory: (2 hrs.) North eastern Thai food</p> <ul style="list-style-type: none"> • Main Ingredients • Herbs and Spices • Seasoning 	<p>Practice: (6 hrs.) Cooking North eastern Thai dishes</p>
<p>Week 7</p>	<p>Theory: (2 hrs.) Southern Thai food</p> <ul style="list-style-type: none"> • Main Ingredients • Herbs and Spices • Seasoning 	<p>Practice: (6 hrs.) Cooking Southern Thai dishes</p>
<p>Week 8</p>	<p>Theory: (2 hrs.) Thai sweets and confectionery</p>	<p>Practice: (3 hrs.) Cooking sweets and confectionery</p>
<p>Week 9</p>	<p>Theory: (1 hr.) Thai fruits and vegetables</p>	<p>Practice: (3 hrs.) Fruit and vegetable craving</p>

Assessment Details

Assessment structure

Assessment	Value	Remarks
Class participation and attendance	20	Lab
Self-study report	20	In a group of 3 students
Practical examination	30	In a group of 3 students
Final examination	30	

Grading criteria

Grading system will be based on T-score. Any students who receive less than 50 per cent will automatically get E.

Policies

1. Students must have at least 80 per cent class attendance. Any students having less than 80 per cent of attendance will not be eligible to take the final examination. In case of illness, a proof of doctor report has to be submitted to the lecturer within three days after the date of absence.
 2. Students will not be allowed to take the class if he/she comes later than 10 minutes after the class begins.
 3. Students must always wear university student uniform in classes.
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