

6. Course Objective

- 6.1. To comprehend the relationship of food supply sources and demand.
- 6.2. To comprehend the production system and production technology from different food sources.
- 6.3. To understand the consumer behavior and the importance of food consumption to the body growth' including food nutrition and contaminants.
- 6.4. To understand the principle of food processing and preservation.

7. Course outline

- 7.1. Introduction
- 7.2. Food and Population
- 7.3. Raw materials from natural sources
- 7.4. Human nutrition
- 7.5. Food processing and preservation
- 7.6. Organization related to the food production for Human
- 7.7. Conclusion

8. Instruction Methods

Student-centered teaching methods, lecture, field trip, report and examinations.

9. Instructional Materials

PowerPoint, LCD, Textbook.

10. Measures of Achievement

Report sending and Class participatiion	10 %
Field Trip and Summary report	15 %
Working group and presentation	15 %
- Midterm examination (Chapter 1-3)	30 %
- Final examination (Chapter 4-7)	30 %
Total	<u>100 %</u>

11. Grading Evaluation

Based on norm-referenced and criterion-referenced evaluation.

12. Textbooks

- 12.1 Anchanee Uthaiwatanacheeep and Siripan Julakrungrka. 2013. Food for Mankind, Bangkok : KU Press, 2013
- 12.2 FAO Year Book from internet [http : //www.fao.org/doc.crop](http://www.fao.org/doc.crop)
- 12.3 Potter, N.N., and J.H. Hetchkiss. 1996. Food Science 5 th.ed. Chapman & Hall. New York. 608 p.
- 12.4 Frankle, R.T. and A.L., Owen, 1993. Nutrition in the Community. 3rd. ed. Mosby – Year Book, inc., Missouri
- 12.5 Guthrie, A.W. and M.F., Picciano, 1995. Human Nutrition. Mosby – Book, Inc. Missouri
- 12.6 FAO. 2014. The state of world fisheries and aquaculture 2014. Rome. 197 p.

13. Course schedule

THU. 09:00-12:00 Am., Building IUP 17 Room no. 201

Week	Date	Contents	Instructors
1	Thu. 3 Aug 2017 *(09.00-10.30)	- Course introduction	Assoc.Prof. Wanchai 1.5 hrs.
1	Thu. 3 Aug 2017 *(10.30-12.00)	Chapter 1	Lecturer Dr.Prakit 1.5 hrs.
2	Thu. 10 Aug 2017	Chapter 2	Assoc.Prof. Vichai 3.0 hrs.
3	Thu. 17 Aug 2017	Wan Wai Kru	-
4	Thu. 24 Aug 2017	Chapter 3	Assoc.Prof. Wicha
5	Thu. 31 Aug 2017 *(09.00-10.30)		4.5 hrs.
6	Thu. 7 Sept 2017	Chapter 3 (continued)	Lecturer Dr.Pitipong 3.0 hrs.
7	**Sat 9 Sept 2017 (09.00-12.00)	Chapter 3 (continued)	Assoc.Prof. Wanchai 3.0 hrs.
7	Sun. 10 Sept 2017	(Field Trip)	-
8	Thu. 14 Sept 2017	Chapter 3 (continued)	Assist.Prof.Panwadee 3.0 hrs.
9	Sat. 23 Sept 2017	Midterm exam. (Chapter 1-3)	Time 09.00-11.00
10	Thu. 28 Sept 2017	Chapter 4	Lect.Dr. Siriporn/ Lect.Dr. Porntip 3.0 hrs.
11	Thu. 5 Oct 2017	Chapter 4 (continued)	Lect.Dr. Siriporn/
12	Thu. 12 Oct 2017		Lect.Dr. Porntip 6.0 hrs.
13	16- 20 Oct 2016	(Final Commencement rehearsal)	-
14	23- 27 Oct 2016	(Commencement ceremony)	-
15	Thu. 2 Nov 2017 *(09.00-10.30)	Chapter 4 (continued)	Lect.Dr. Siriporn/ Lect.Dr. Porntip 1.5 hrs.
16	Thu. 16 Nov 2017	Chapter 5	Lect.Dr. Kanithaporn/
17	Thu. 23 Nov 2017		Lect.Dr. Dr.Pattima 6.0 hrs.
17	**Sat. 25 Nov 2017 (09.00-16.00)	Presentation Group	Assoc.Prof. Wanchai 6.0 hrs.
18	Thu. 30 Nov 2017	Chapter 6 and Chapter 7 conclusion	Lect.Dr. Prakit 3.0 hrs.
19	Sat. 9 Dec 2017	Final exam. (Chapter 4-7)	Time 09.00-11.00

P.S. ****Make up Class** Information about room of the makeup class will be announced later.

Note : Only Student in university uniform has been permitted for class and examination

Signature.....

(Associate Professor Wanchai Worawattamateek)

17 July 2017