

Bachelor of Science Program in Food, Nutrition and Applications

1. For those who have or upper secondary school, or vocational certificate, or its equivalent.

(1) Program Structure

The program requires at least 21 courses or 126 credits comprising the following:

A. General Education Courses	5	courses	(30 credits)
B. Area-specific Courses	15	courses	(90 credits)
C. Open Elective Courses	1	course	(6 credits)

(2) Program Details

A. General Education Courses 5 courses (30 credits)

Required 2 courses

10141 Science, Technology and Environment for life

10151 Thai Studies

And elective courses choose the following:

Language Group

10111 English for Communication

10161 Thai for Communication

10162 Chinese for Communication

And elective courses choose the following:

Social Group

10131 Human Society

10152 Thailand and the World Community

And elective courses choose the following:

Human Group

10103 Life Skills

10121 Human Civilization

10164 Society and Culture in the ASEAN Community

B. Area-specific Courses 15 courses (90 credits)

Required 11 courses

71101 Fundamental Sciences for Food and Nutrition

71200 Human and Ecosystem

71202 Human Nutrition

71203 Basic Food Science and Technology

71205 Food chemistry and Microbiology*

71206 Consumer Behavior and Protection in Food and Nutrition

Note: * Professional skill training is required.

- 71311 Food Production and Processing Technologies
- 71312 Basic Statistics and Applications in Food and Nutrition
- 71313 Food Hygiene and Safety Management
- 71316 Physiology and Nutritional Biochemistry
- 71416 Professional Experiences in Food, Nutrition and Applications*

And choose 4 courses from the following:

- 71204 Nutrition Education and Communication
- 71207 Principle and Applications of Nutrition Assessment Methodology
- 71314 Food Product Development
- 71315 Food and Nutritional Management in the Elderly
- 71317 Nutrition and Exercise for Health and Weight Control
- 71411 Food and Nutrition Therapy
- 71414 Food Quality Control and Assurance
- 71415 Food Service Management in Institutions
- 71417 Principles of Food and Restaurant Business Managements

C. Open Elective Courses 1 course (6 credits)

Choose a course from courses offered in the certificate of achievement or certificate programs, undergraduate programs or equivalents.

- 2. For those who obtain a Technical Vocational Certificate or equivalent in Business Administration, Arts and Crafts, Industrial technician all disciplines, Home economics all disciplines (Home Business, Home Economics Management, Food and Nutrition) and Agricultural subjects in all disciplines (except agro-industry).**

(1) Program Structure

The program requires at least 20 courses or 120 credits comprising the following:

- | | | | |
|------------------------------|----|---------|--------------|
| A. General Education Courses | 4 | courses | (24 credits) |
| B. Area-specific Courses | 15 | courses | (90 credits) |
| C. Open Elective Courses | 1 | course | (6 credits) |

(2) Program Details

A. General Education Courses 4 courses (24 credits)

- 1. For those who obtain a Technical Vocational Certificate or equivalent in Business Administration, Arts and Crafts. General Education Courses 4 courses**

Required 3 courses

- 10121 Human Civilization
- 10141 Science, Technology and Environment for life
- 10151 Thai Studies

Note: * Students must register when no more than the last 3 courses remain.

And choose 1 course from the following:

- 10111 English for Communication
- 10161 Thai for Communication
- 10162 Chinese for Communication

2. For those who obtain a Technical Vocational Certificate or equivalent in Industrial technician all disciplines, Home economics all disciplines (Home Business, Home Economics Management, Food and Nutrition) and Agricultural subjects in all disciplines (except agro-industry). General Education Courses 4 courses

Required 3 courses

- 10121 Human Civilization
- 10131 Human Society
- 10151 Thai Studies

And choose 1 course from the following:

- 10111 English for Communication
- 10161 Thai for Communication
- 10162 Chinese for Communication

B. Area-specific Courses 15 courses (90 credits)

Required 11 courses

- 71101 Fundamental Sciences for Food and Nutrition
- 71200 Human and Ecosystem
- 71202 Human Nutrition
- 71203 Basic Food Science and Technology
- 71205 Food chemistry and Microbiology*
- 71206 Consumer Behavior and Protection in Food and Nutrition
- 71311 Food Production and Processing Technologies
- 71312 Basic Statistics and Applications in Food and Nutrition
- 71313 Food Hygiene and Safety Management
- 71316 Physiology and Nutritional Biochemistry
- 71416 Professional Experiences in Food, Nutrition and Applications**

And choose 4 courses from the following:

- 71204 Nutrition Education and Communication
- 71207 Principle and Applications of Nutrition Assessment Methodology
- 71314 Food Product Development
- 71315 Food and Nutritional Management in the Elderly
- 71317 Nutrition and Exercise for Health and Weight Control
- 71411 Food and Nutrition Therapy
- 71414 Food Quality Control and Assurance

Note: * Professional skill training is required.

** Students must register when no more than the last 3 courses remain.

71415 Food Service Management in Institutions

71417 Principles of Food and Restaurant Business Managements

C. Open Elective Courses 1 course (6 credits)

Choose a course from courses offered in the certificate of achievement or certificate programs, undergraduate programs or equivalents.

3. For those who obtain a Technical Vocational Certificate or equivalent Home economics in the field of Home Business, Home Economics Management, Food and Nutrition and Agricultural subjects in the field of study agricultural industry.

(1) Program Structure

The program requires at least 16 courses or 96 credits comprising the following:

A. General Education Courses	4	courses	(24 credits)
B. Area-specific Courses	11	courses	(66 credits)
C. Open Elective Courses	1	course	(6 credits)

(2) Program Details

A. General Education Courses 4 courses (24 credits)

Required 3 courses

10121 Human Civilization

10131 Human Society

10151 Thai Studies

And choose 1 course from the following:

10111 English for Communication

10161 Thai for Communication

10162 Chinese for Communication

B. Area-specific Courses 11 courses (66 credits)

Required 9 courses

71101 Fundamental Sciences for Food and Nutrition

71200 Human and Ecosystem

71205 Food chemistry and Microbiology*

71206 Consumer Behavior and Protection in Food and Nutrition

71311 Food Production and Processing Technologies

71312 Basic Statistics and Applications in Food and Nutrition

71313 Food Hygiene and Safety Management

71316 Physiology and Nutritional Biochemistry

71416 Professional Experiences in Food, Nutrition and Applications**

Note: * Professional skill training is required.

** Students must register when no more than the last 3 courses remain.

And choose 2 courses from the following:

- 71202 Human Nutrition
- 71203 Basic Food Science and Technology
- 71204 Nutrition Education and Communication
- 71207 Principle and Applications of Nutrition Assessment Methodology
- 71314 Food Product Development
- 71315 Food and Nutritional Management in the Elderly
- 71317 Nutrition and Exercise for Health and Weight Control
- 71411 Food and Nutrition Therapy
- 71414 Food Quality Control and Assurance
- 71415 Food Service Management in Institutions
- 71417 Principles of Food and Restaurant Business Managements

C. Open Elective Courses 1 course (6 credits)

Choose a course from courses offered in the certificate of achievement or certificate programs, undergraduate programs or equivalents.

4. For those who obtain a Higher Vocational Certificate or equivalent in all disciplines in commercial or Business Administration, Tourism Industry, Artistry, Entertainment and Music Industry, and Commercial Marine or a diploma, or equivalent in commercial, Business Administration, Tourism Industry, Artistry.

(1) Program Structure

The program requires at least 19 courses or 114 credits comprising the following:

- | | | | |
|------------------------------|----|---------|--------------|
| A. General Education Courses | 3 | courses | (18 credits) |
| B. Area-specific Courses | 15 | courses | (90 credits) |
| C. Open Elective Courses | 1 | course | (6 credits) |

(2) Program Details

A. General Education Courses 3 courses (18 credits)

Required 3 courses

- 10121 Human Civilization
- 10141 Science, Technology and Environment for life
- 10151 Thai Studies

B. Area-specific Courses 15 courses (90 credits)

Required 11 courses

- 71101 Fundamental Sciences for Food and Nutrition
- 71200 Human and Ecosystem
- 71202 Human Nutrition
- 71203 Basic Food Science and Technology
- 71205 Food chemistry and Microbiology*

Note: * Professional skill training is required.

- 71206 Consumer Behavior and Protection in Food and Nutrition
- 71311 Food Production and Processing Technologies
- 71312 Basic Statistics and Applications in Food and Nutrition
- 71313 Food Hygiene and Safety Management
- 71316 Physiology and Nutritional Biochemistry
- 71416 Professional Experiences in Food, Nutrition and Applications*

And choose 4 courses from the following:

- 71204 Nutrition Education and Communication
- 71207 Principle and Applications of Nutrition Assessment Methodology
- 71314 Food Product Development
- 71315 Food and Nutritional Management in the Elderly
- 71317 Nutrition and Exercise for Health and Weight Control
- 71411 Food and Nutrition Therapy
- 71414 Food Quality Control and Assurance
- 71415 Food Service Management in Institutions
- 71417 Principles of Food and Restaurant Business Managements

C. Open Elective Courses 1 course (6 credits)

Choose a course from courses offered in the certificate of achievement or certificate programs, undergraduate programs or equivalents.

5. For those who obtain a Higher Vocational Certificate or equivalent in Industry all disciplines, Textile Industry all disciplines, Home economics all disciplines (Except: Home Business, Home Economics Management, Food and Nutrition) Agriculture all disciplines (Except: Agricultural Industry) Fishery all disciplines and Communication Technology all disciplines or a diploma, or equivalent another branch that are not in food science and nutrition.

(1) Program Structure

The program requires at least 19 courses or 114 credits comprising the following:

A. General Education Courses	3	courses	(18 credits)
B. Area-specific Courses	15	courses	(90 credits)
C. Open Elective Courses	1	course	(6 credits)

(2) Program Details

A. General Education Courses 3 courses (18 credits)

- 10121 Human Civilization
- 10131 Human Society
- 10151 Thai Studies

B. Area-specific Courses 15 courses (90 credits)

Required 11 courses

- 71101 Fundamental Sciences for Food and Nutrition
- 71200 Human and Ecosystem
- 71202 Human Nutrition
- 71203 Basic Food Science and Technology
- 71205 Food chemistry and Microbiology*
- 71206 Consumer Behavior and Protection in Food and Nutrition
- 71311 Food Production and Processing Technologies
- 71312 Basic Statistics and Applications in Food and Nutrition
- 71313 Food Hygiene and Safety Management
- 71316 Physiology and Nutritional Biochemistry
- 71416 Professional Experiences in Food, Nutrition and Applications**

And choose 4 courses from the following:

- 71204 Nutrition Education and Communication
- 71207 Principle and Applications of Nutrition Assessment Methodology
- 71314 Food Product Development
- 71315 Food and Nutritional Management in the Elderly
- 71317 Nutrition and Exercise for Health and Weight Control
- 71411 Food and Nutrition Therapy
- 71414 Food Quality Control and Assurance
- 71415 Food Service Management in Institutions
- 71417 Principles of Food and Restaurant Business Managements

C. Open Elective Courses 1 course (6 credits)

Choose a course from courses offered in the certificate of achievement or certificate programs, undergraduate programs or equivalents.

Note: * Professional skill training is required.

** Students must register when no more than the last 3 courses remain.

- 6. For those who obtain a Higher Vocational Certificate or equivalent in Home economics in Home Business, Home Economics Management, Food and Nutrition, Agriculture in the field of agro-industry or a diploma, or equivalent in food science and nutrition (Food Science, Food Technology, Nutrition, Food Determination, Food and Nutrition, Agricultural Industry related to Food and Nutrition, Food Biotechnology, Home Economics and Nutrition or other related fields.**

(1) Program Structure

The program requires at least 15 courses or 90 credits comprising the following:

A. General Education Courses	3	courses	(18 credits)
B. Area-specific Courses	11	courses	(66 credits)
C. Open Elective Courses	1	course	(6 credits)

(2) Program Details

A. General Education Courses 3 courses (18 credits)

- 10121 Human Civilization
- 10131 Human Society
- 10151 Thai Studies

B. Area-specific Courses 11 courses (66 credits)

Required 9 courses

- 71101 Fundamental Sciences for Food and Nutrition
- 71200 Human and Ecosystem
- 71205 Food chemistry and Microbiology*
- 71206 Consumer Behavior and Protection in Food and Nutrition
- 71311 Food Production and Processing Technologies
- 71312 Basic Statistics and Applications in Food and Nutrition
- 71313 Food Hygiene and Safety Management
- 71316 Physiology and Nutritional Biochemistry
- 71416 Professional Experiences in Food, Nutrition and Applications**

And choose 2 courses from the following:

- 71202 Human Nutrition
- 71203 Basic Food Science and Technology
- 71204 Nutrition Education and Communication
- 71207 Principle and Applications of Nutrition Assessment Methodology
- 71314 Food Product Development
- 71315 Food and Nutritional Management in the Elderly
- 71317 Nutrition and Exercise for Health and Weight Control

Note: * Professional skill training is required.

** Students must register when no more than the last 3 courses remain.

- 71411 Food and Nutrition Therapy
- 71414 Food Quality Control and Assurance
- 71415 Food Service Management in Institutions
- 71417 Principles of Food and Restaurant Business Managements

C. Open Elective Courses 1 course (6 credits)

Choose a course from courses offered in the certificate of achievement or certificate programs, undergraduate programs or equivalents.

7. For those who hold any degree, or equivalent branches other than science or Health Science or Medical Science or Food Science and Nutrition.

(1) Program Structure

The program requires at least 17 courses or 102 credits comprising the following:

- | | | | |
|------------------------------|----|---------|--------------|
| A. General Education Courses | 1 | course | (6 credits) |
| B. Area-specific Courses | 15 | courses | (90 credits) |
| C. Open Elective Courses | 1 | course | (6 credits) |

(2) Program Details

A. General Education Courses 1 course (6 credits)

10151 Thai Studies

B. Area-specific Courses 15 courses (90 credits)

Required 11 courses

- 71101 Fundamental Sciences for Food and Nutrition
- 71200 Human and Ecosystem
- 71202 Human Nutrition
- 71203 Basic Food Science and Technology
- 71205 Food chemistry and Microbiology*
- 71206 Consumer Behavior and Protection in Food and Nutrition
- 71311 Food Production and Processing Technologies
- 71312 Basic Statistics and Applications in Food and Nutrition
- 71313 Food Hygiene and Safety Management
- 71316 Physiology and Nutritional Biochemistry
- 71416 Professional Experiences in Food, Nutrition and Applications**

And choose 4 courses from the following:

- 71204 Nutrition Education and Communication
- 71207 Principle and Applications of Nutrition Assessment Methodology
- 71314 Food Product Development

Note: * Professional skill training is required.

** Students must register when no more than the last 3 courses remain.

- 71315 Food and Nutritional Management in the Elderly
- 71317 Nutrition and Exercise for Health and Weight Control
- 71411 Food and Nutrition Therapy
- 71414 Food Quality Control and Assurance
- 71415 Food Service Management in Institutions
- 71417 Principles of Food and Restaurant Business Managements

C. Open Elective Courses 1 course (6 credits)

Choose a course from courses offered in the certificate of achievement or certificate programs, undergraduate programs or equivalents.

8. For those who hold any degree, or equivalent in science or Health Science or Medical Science.

(1) Program Structure

The program requires at least 15 courses or 90 credits comprising the following:

- | | | | |
|------------------------------|----|---------|--------------|
| A. General Education Courses | 1 | course | (6 credits) |
| B. Area-specific Courses | 13 | courses | (78 credits) |
| C. Open Elective Courses | 1 | course | (6 credits) |

(2) Program Details

A. General Education Courses 1 course (6 credits)

- 10151 Thai Studies

B. Area-specific Courses 13 courses (78 credits)

Required 11 courses

- 71101 Fundamental Sciences for Food and Nutrition
- 71200 Human and Ecosystem
- 71202 Human Nutrition
- 71203 Basic Food Science and Technology
- 71205 Food chemistry and Microbiology*
- 71206 Consumer Behavior and Protection in Food and Nutrition
- 71311 Food Production and Processing Technologies
- 71312 Basic Statistics and Applications in Food and Nutrition
- 71313 Food Hygiene and Safety Management
- 71316 Physiology and Nutritional Biochemistry
- 71416 Professional Experiences in Food, Nutrition and Applications**

Note: * Professional skill training is required.

** Students must register when no more than the last 3 courses remain

And choose 2 courses from the following:

- 71204 Nutrition Education and Communication
- 71207 Principle and Applications of Nutrition Assessment Methodology
- 71314 Food Product Development
- 71315 Food and Nutritional Management in the Elderly
- 71317 Nutrition and Exercise for Health and Weight Control
- 71411 Food and Nutrition Therapy
- 71414 Food Quality Control and Assurance
- 71415 Food Service Management in Institutions
- 71417 Principles of Food and Restaurant Business Managements

C. Open Elective Courses 1 course (6 credits)

Choose a course from courses offered in the certificate of achievement or certificate programs, undergraduate programs or equivalents.

9. For those who hold any degree, or equivalent in Food Science and Nutrition (Food Science, Food Technology, Nutrition, Food Determination, Food and Nutrition, Agro-industry related to food and nutrition, Food Biotechnology, Home Economics Related to Food and Nutrition or related fields)

(1) Program Structure

The program requires at least 13 courses or 78 credits comprising the following:

- | | | | |
|------------------------------|----|---------|--------------|
| A. General Education Courses | 1 | courses | (6 credits) |
| B. Area-specific Courses | 11 | courses | (66 credits) |
| C. Open Elective Courses | 1 | course | (6 credits) |

(2) Program Details

A. General Education Courses 1 course (6 credits)

- 10151 Thai Studies

B. Area-specific Courses 11 courses (66 credits)

Required 9 courses

- 71101 Fundamental Sciences for Food and Nutrition
- 71200 Human and Ecosystem
- 71205 Food chemistry and Microbiology*
- 71206 Consumer Behavior and Protection in Food and Nutrition
- 71311 Food Production and Processing Technologies
- 71312 Basic Statistics and Applications in Food and Nutrition
- 71313 Food Hygiene and Safety Management
- 71316 Physiology and Nutritional Biochemistry
- 71416 Professional Experiences in Food, Nutrition and Applications**

Note: * Professional skill training is required.

** Students must register when no more than the last 3 courses remain

And choose 2 courses from the following:

- 71202 Human Nutrition
- 71203 Basic Food Science and Technology
- 71204 Nutrition Education and Communication
- 71207 Principle and Applications of Nutrition Assessment Methodology
- 71314 Food Product Development
- 71315 Food and Nutritional Management in the Elderly
- 71317 Nutrition and Exercise for Health and Weight Control
- 71411 Food and Nutrition Therapy
- 71414 Food Quality Control and Assurance
- 71415 Food Service Management in Institutions
- 71417 Principles of Food and Restaurant Business Managements

C. Open Elective Courses 1 course (6 credits)

Choose a course from courses offered in the certificate of achievement or certificate programs, undergraduate programs or equivalents.

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