

## COURSE DETEAL

### Master' Degree

#### 71701 Management of Food Security and Safety

(6 credits)

**Objectives:** After studying this course, students should

1. have knowledge and understanding of food security and safety.
2. have knowledge and understanding of agriculture management according to the food chain for food and nutrition safety and security.
3. be able to analyze needs and expectations for food consumption.
4. be able to manage agricultural products for food security and safety.
5. be able to plan and manage logistics from the production process to distribution of food to consumers.
6. be moral, ethical and responsible for society in producing and distributing food and nutrition security as well as food safety.

#### **Course Description**

Concepts regarding security and safety in producing food for consumption by considering the following: adequacy both at national and international level; management of quality agricultural production of both food and nutrition according to the food chain; needs and expectations of food consumption; management of logistics for food security and safety from the production process to distribution of food to consumers; morality, ethics and social responsibility for food production and distribution.

#### 71702 Quality and Safety Management of Food Products for Consumers

(6 credits)

**Objectives:** After studying this course, students should

1. be able to manage quality and food safety through the food chain for food products at every level of production.
2. have knowledge and understanding about rules, regulations, quality standards and safety of food products.
3. have knowledge and understanding about methods, systems and mechanisms of consumer protection for both quality and food safety.
4. have morality, ethics and responsibility for quality and safety of food products.

### ***Course Description***

Concepts on management of quality, standard and safety of food products at every level of efficient production as follows: awareness of impacts on the environment from process of raw material management; food processing, packaging, storing, labelling and distributing food products to consumers; rules, regulations, and standards on food quality and safety; public and private sector responsibility for consumer protection.

#### **71703 Food and Nutrition for Health**

**(6 credits)**

***Objectives:*** After studying this course, students should

1. have knowledge and understanding about food management and nutrition for health.
2. be able to analyze and synthesize the process of food management and nutrition for Health.
3. be able to create innovation on food and nutrition for health.
4. be able to communicate about food and nutrition for health promotion and modify food consumption behaviors appropriately.
5. be able to render knowledge on food and nutrition for health promotion according to community contexts morally and ethically.

### ***Course Description***

Concepts and principles on management of food and nutrition appropriate for different conditions of individuals in term of health and reducing risks of suffering from diseases as follows: classify foods and nutrients for health promotion; ethically produces and sell food for health; understand influences and apply knowledge on food and nutrition for creating innovations on food and nutrition; communicate with consumers for behavior modification on food and nutrition according to community contexts and ethics.

#### **71704 Research and Statistics in Food System Management for Nutrition**

**(6 credits)**

***Objectives:*** After studying this course, students should

1. have knowledge and understanding on research process in food management system for Health.
2. be able to apply knowledge on statistics on research on food management system for nutrition.
3. be able to use information technology for research on food management system for nutrition.
4. be able to do research on food management system for nutrition morally and ethically.

**Course Description**

Concepts and theories on research procedures, methods, processes and applications of research results for operations; use of various statistics for data analysis and use of related information technology on the research on food system management for nutrition morally and ethically.

**71705 Seminar on Issues of Food System Management for Nutrition (6 credits)**

**Objectives:** After studying this course, students should

1. be able to analyze, synthesize and apply concepts and principles on food system management for nutrition.
2. be able to exchange knowledge and promote experience by academic presentations about study and research issues on food system management for nutrition under changing circumstances.
3. be able to monitor movements of new issues on food system management and nutrition that are of interest to academia both at the national and international levels.
4. be able to relate issues on food system management for nutrition to good food system management for nutrition.

**Course Description**

Thinking system, thinking process, development of thinking skills, knowledge acquisition techniques and selection of body of knowledge on food system management for nutrition; techniques to organize seminar forums for exchanging techniques and instruments to study food system management for nutrition; knowledge management and lessons learned for health promotion from various aspects; current situation on food and nutrition; problems of food chain ecology, ways of life and impacts on food system management for nutrition; life cycle and food management and nutrition; patterns and ways of life for health according to the sufficiency economy; policies on food system management for health at the local, national and international levels.

**71706 Fundamental of Food and Nutrition (6 credits)****Objectives**

1. To gain knowledge and understanding of food and nutrition.
2. To gain knowledge and understanding of food chemistry, food microbiology, and food safety.
3. To gain knowledge and understanding of research design and basic statistics in food and nutrition.

**Course Description**

Definition and importance of food and nutrition for life, healthy food selection, nutrition assessment, food chemistry, food microbiology, food preservation and processing, food safety management, consumer protection and related private organization, food product development, research design and basic statistics topic in food and nutrition.

**71797 Independent Study****(6 credits)****Objectives:** After studying this course, students should

1. have knowledge and understanding on concepts of independent study.
2. be able to survey, analyze and synthesize literature related to independent study.
3. be able to produce independent study works by using concepts, theories and principles learned from previous courses.
4. have knowledge and skills to write and present independent study.

**Course Description**

Concepts and independent study process; producing and disseminating independent study works by research or analytical synthesis or development of original works; academic writing and integrating into the body of knowledge from independent study.

**71798 Thesis****(6 credits)****Objectives:** After studying this course, students should

1. Enable students to select research question for thesis.
2. Enable students to survey and conduct literature review related to thesis topic.
3. Enable students to design research for thesis.
4. Acquire knowledge and skills in writing and submitting a research proposal.
5. Enable students to develop research instrument for quantitative research thesis.
6. Enable students to develop research instrument for qualitative research thesis.
7. Enable students to collect, analyze and report research data.
8. Enable students to present and defend their thesis.
9. Enable students to prepare a complete thesis report.
10. Enable students to prepare a research manuscript for publication.

**Course Description**

Selection of research questions, conducting literature review, research design, research proposal writing and submission, developing research instruments for both quantitative and qualitative research, data collection, data analysis, data presentation, thesis defense presentation, thesis writing, and research publication.

**71799 Graduate Professional Experience in Food System****(6 credits)****Management for Nutrition****Objectives:** After studying this course, students should

1. Increase knowledge and exchange professional experience in food system management for nutrition.
2. Enhancing a positive attitude towards professional practice related to food and nutrition systems.
3. Develop leadership in the food system management profession for nutrition.
4. Increase skills in problem solving and teamwork.
5. Increasing morality, ethics and professional ethics in food system management for nutrition.

***Course Description***

Exchange of knowledge and experience in food system management for nutrition Self-development and good attitude in food management for nutrition Promoting human relations and developing skills in problem solving and teamwork Strengthening and enhancing morality, ethics and professional ethics in food system management for nutrition In a timely manner to promote themselves Community members And society has good health.

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