

## Bachelor of Science Program in Food Nutrition and Applications

**1. Applicants who have completed high school or equivalent, or graduated from non-formal education, or informal education, or diploma or vocational certificate, or any degree, or 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 5 courses*

10111 English for Communication

10141 Science, Technology and Environment for life

10151 Thai Studies

*Choose 1 course from the following:*

10131 Human Society

10152 Thailand and the World Community

*And choose 1 course from the following:*

10103 Life Skills

10121 Human Civilization

10164 Society and Culture in the ASEAN Community

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

***Core Courses 2 courses***

71200 Human Beings and Ecosystems

71202 Human Nutrition

***Area-specific Courses 13 courses***

*Required 9 courses*

71101 Fundamental Science for Food and Nutrition

71203 Basic Food Science and Technology

71204 Nutrition Education and Communication

71206 Consumer Behavior and Protection in Food and Nutrition

71312 Basic Statistics and Application in Food and Nutrition

71313 Food Hygiene and Safety Management

71411 Food and Nutrition Therapy

71416 Professional Experiences in Food, Nutrition and Applications\*

71417 Principles of Food and Restaurant Business Managements

**Note:** \* Students can register for this course only in the final semester before graduation and left 3 courses before graduation.

And choose 1 course from the following:

**Food Science and Technology Group**

- 71205 Food chemistry and Microbiology
- 71311 Food Production and Processing Technologies
- 71314 Food Product Development
- 71414 Food Quality Control and Assurance

**Nutrition Group**

Required 3 courses

- 71207 Principles and Application of Nutrition Assessment Methodology
- 71316 Physiology and Nutritional Biochemistry
- 71317 Nutrition and Exercise for Health and Weight Control

And choose 1 course from the following:

- 71315 Food and Nutritional Management in the Elderly
- 71415 Food Service Management in Institutions

**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, or postgraduate programs.

**2. Applicants who have completed a diploma or higher, or a bachelor's degree, or equivalent in the field of food science, Food technology, Food industry, Food and nutrition and food preservation and processing.**

**(1) Program Structure**

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

- |                              |    |         |              |
|------------------------------|----|---------|--------------|
| A. General Education Courses | 4  | courses | (24 credits) |
| B. Area-specific Courses     | 10 | courses | (60 credits) |
| C. Open Elective Courses     | 1  | course  | (6 credits)  |

**(2) Program Details**

- A. General Education Courses 4 courses (24 credits)
  - 10111 English for Communication
  - 10121 Human Civilization
  - 10131 Human Society
  - 10151 Thai Studies
- B. Area-specific Courses 10 courses (60 credits)

**Core Courses 1 courses**

- 71202 Human Nutrition

**Area-specific Courses 13 courses***Required 5 courses*

- 71312 Basic Statistics and Application in Food and Nutrition
- 71313 Food Hygiene and Safety Management
- 71411 Food and Nutrition Therapy
- 71416 Professional Experiences in Food, Nutrition and Applications\*
- 71417 Principles of Food and Restaurant Business Managements

*And choose 1 course from the following:***Food Science and Technology Group**

- 71205 Food chemistry and Microbiology
- 71311 Food Production and Processing Technologies
- 71314 Food Product Development
- 71414 Food Quality Control and Assurance

**Nutrition Group***Required 3 courses*

- 71207 Principles and Application of Nutrition Assessment Methodology
- 71316 Physiology and Nutritional Biochemistry
- 71317 Nutrition and Exercise for Health and Weight Control

*And choose 1 course from the following:*

- 71315 Food and Nutritional Management in the Elderly
- 71415 Food Service Management in Institutions

**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, or postgraduate programs.

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**Note:** \* Students can register for this course only in the final semester before graduation and left 3 courses before graduation.

**Last update: 3-July-2019**