



Course Syllabus
Second semester 2017

1. Responsible Unit : KU Integrated General Education Division

2. Course Code: 01999011 Course title : Food for Mankind
Credits 3 (3-0-6)
Section 450 Class Schedule and Room : Wed. 16.00-19.00 pm.,
Rm.Inter 17201 (Faculty of Engineering)

3. Instructors
 - 3.1 Professor Vichai Haruthaithanasan Special Instructor
E-mail : fagivch@ku.ac.th
 - 3.2 Assistant Professor Pitipong Thonbunluepop Faculty of Agriculture
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 - 3.3 Associate Professor Wicha Niyom Special Instructor
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 - 3.4 Assistant Professor Prakrit Sukyai Faculty of Agro-Industry
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 - 3.5 Associate Professor Wanchai Worawattanamateekul Faculty of Fisheries
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 - 3.6 Assistant Professor Panwadee Soparnnarath Faculty of Agriculture
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 - 3.7 Assistant Professor Siriporn Riebroy Kim Faculty of Agriculture
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 - 3.8 Lecturer Porntip Pasukamonset Faculty of Agriculture
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 - 3.9 Lecturer Kanithaporn Vangnai Faculty of Agro-Industry
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 - 3.10 Lecturer Pathima Udompaijitkul Faculty of Agro-Industry
E-mail : pathima.u@ku.ac.th

4. Office hours for students' consultation
Associate Professor Wanchai Worawattanamateekul
Tel. 02-942-8644-5 E-mail : ffiswcw@ku.ac.th

5. Course Description

Relationship between food production and requirement based on population, varieties and sources of food supply. Food production systems and losses. Consumer preference and its importance to correct food consumption for body growth, principle of food processing and preservation, organization and their roles concerning food policy.

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

Wed. 16:00-19:00 Pm., Building IUP 17 Room no. 201

Week	Date	Contents	Instructors
1	Wed. 10 Jan 2018 (16.00-17.30)	- Course introduction	Assoc.Prof. Wanchai 1.5 hrs.
1	Wed. 10 Jan 2018 (17.30-19.00)	Chapter 1	Assist.Prof. Prakit 1.5 hrs.
2	Wed. 17 Jan 2018	Chapter 2	Assoc.Prof. Vichai 3.0 hrs.
3	Wed. 24 Jan 2018	Chapter 3	Assoc.Prof. Wicha 3.0 hrs.
4-5	26 January – 3 February 2018 :National Agricultural Fair ; No class		
6	Wed. 7 Feb 2018 (16.00-17.30)	Chapter 3	Assoc.Prof. Wicha 1.5 hrs.
6	Sun. 11 Feb 2018	(Field Trip)	-
6	Wed. 14 Feb 2018	Chapter 3 (continued)	Assist.Prof. Pitipong 3.0 hrs.
7	Sun. 18 Feb 2018 ** (13.00-16.00)	Chapter 3 (continued)	Assoc.Prof. Wanchai 3.0 hrs.
8	Wed. 21 Feb 2018	Chapter 3 (continued)	Assist.Prof. Panwadee 3.0 hrs.
9	Sat. 24 Feb 2018	Midterm exam. (Chapter 1-3)	Time 09.00-11.00
10 11	Wed 7 Mar 2018 Wed 14 Mar 2018	Chapter 4	Assist.Prof. Siriporn/ Lect.Dr. Porntip 6.0 hrs.
12 13	Wed 21 Mar 2018 Wed 28 Mar 2018 (16.00-17.30)	Chapter 4 (continued)	Assist.Prof. Siriporn/ Lect.Dr. Porntip 4.5 hrs.
14 15	Wed 4 Apr 2018 Wed 11 Apr 2018	Chapter 5	Lect.Dr. Kanithaporn/ Lect.Dr. Dr.Pattima 6.0 hrs.
16	Wed 18 Apr 2018	Chapter 6 and Chapter 7 conclusion	Assist.Prof. Prakit 3.0 hrs.
17 18	Wed 25 Apr 2018 Wed 2 May 2018	Presentation Group	Assoc.Prof. Wanchai 6.0 hrs.
19	Sat. 12 May 2018	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)

5 Jan 2018