



Course Syllabus

Second semester 2018

- 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., Bldg. Inter 17201 (Faculty of Engineering)

3. Instructors

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|--|---|
| 3.1 Associate Professor Vichai Haruthaithanasan | Special Instructor
E-mail : fagivch@ku.ac.th |
| 3.2 Assistant Professor Pitipong Thonbunluepop | Faculty of Agriculture
E-mail : agrppt@ku.ac.th |
| 3.3 Associate Professor Wicha Niyom | Special Instructor
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| 3.4 Assistant Professor Prakit Sukyai | Faculty of Agro-Industry
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| 3.5 Assistant Professor Panwadee Soparnnarath | Faculty of Agriculture
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| 3.7 Lectuer Porntip Pasukamoset | Special Instructor
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| 3.8 Lecturer Kanithaporn Wangnai | Faculty of Agro-Industry
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| 3.9 Lecturer Pathima Udompijitkul | Faculty of Agro-Industry
Email : fagipmu@ku.ac.th |
| 3.10 Associate Professor Wanchai Worawattanamateekul | Faculty of Fisheries
Email : ffiswcw@ku.ac.th |

4. Office hours for students' consultation

Associate Professor Wanchai Worawattanamateekul

Tel. 02-942-8644-5

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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	100 %

11. Grading Evaluation

Based on norm-referenced and criterion-referenced evaluation.

12. Textbooks

- 12.1 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. 2012. The state of world fisheries and aquaculture 2012. Rome. 197 p.

13. Course schedule

Section 450 Wednesday Time 16:00-19:00 Pm. Bldg. Inter Room 17201 (Faculty of Engineering)

Week	Date	Contents	Class activities	Instructors
1	Wed 16-Jan-19 (16.00-17.30 Pm.)	Course introduction	Distribution 01999011 course syllabus and give detail on class activities	Assoc.Prof.Wanchai 1.5 hrs.
1	Wed 16-Jan-19 (17.30-19.00 Pm.)	Chapter 1	Lecture and discussion	Assist.Prof.Dr.Prakit 1.5 hrs.
2	Wed 23-Jan-19	Chapter 3	Lecture and discussion	Assoc.Prof.Wicha 3.0 hrs.
Kaset fair (Friday 25 January– Saturday 2 February)				
3	Wed 6-Feb-19 (16.00-17.30 Pm.)	Chapter 3	Lecture and discussion	Assoc.Prof.Wicha 1.5 hrs.
4	Wed 13-Feb-19	Chapter 2	Lecture and discussion	Assoc.Prof.Vichai 3.0 hrs.
5	Wed 20-Feb-19	Chapter 3 (continued)	Lecture and discussion	Assoc. Prof. Wanchai 3.0 hrs.
	Sun 23 Feb 2019	Field Trip		
7	Wed 27-Feb-19	Chapter 3 (continued)	Lecture and discussion	Assist.Prof.Dr.Pitipong 3.0 hrs.
8	Wed 6-Mar-19	Chapter 3 (continued)	Lecture and discussion	Assist.Prof.Panwadee 3.0 hrs.
	Sat 9-Mar-19	(Time: 09.00-11.00) Midterm exam. (Chapter 1-3)		
9	Wed 20-Mar-19	Chapter 4	Lecture and discussion	Assist.Prof.Siriporn/ Lect.Dr.Porntip 10.5 hrs.
10	Wed 27-Mar-19			
11	Wed 3-Apr-19			
12	Wed 10-Apr-19 (16.00-17.30 Pm.)			
13	Wed 17-Apr-19	Chapter 5 (continued)	Lecture and discussion	Assist.Prof.Dr.Kanithaporn/ Lect.Dr.Pattima 6.0 hrs.
14	Wed 24-Apr-19			
15	Wed 1-May-19 (16.00-17.30 Pm.)	Chapter 6 Chapter 7 conclusion	Lecture and discussion	Assist.Prof.Dr.Prakit 1.5 hrs.
16	Wed 1-May-19 (17.30-19.00 Pm.) Wed 8-May-19	Presentation Group	- Discusion - Case study	Assoc.Prof.Dr.Wanchai 4.5 hrs.
	Sat 18 May 2019	(Time: 09.00-11.00) Final exam. (Chapter 4-7)		

Signature.....

(Associate Professor Wanchai Worawattamateekul)