



## Course Syllabus (Academic Year 2018)

School of Interdisciplinary Studies, Kanchanaburi Campus, Mahidol University

1. **Course No. and Title** : KAFT 498 Industrial Training  
**Credit (study hours)** : 1(0-3-1)
2. **Program Name** : Bachelor of Science in Food Technology
3. **Course Module** : Core course
4. **Class Semester** : 2<sup>nd</sup> Semester Academic Year 2018
5. **Class Schedule & Venue** : Training during summer semester of the 3<sup>rd</sup> year at food industry companies
6. **Class Coordinator** : Dr. Jarupat Luecha  
**Room** : L220 **Email** : [jarupat.lue@mahidol.edu](mailto:jarupat.lue@mahidol.edu)  
**Secretary** : Siriporn Jaikamhang (P Kwang)

### 7. Course Description

The study of working processes and training in the food industry fields to increase the working skills from the integration of the theory and practical skills related to the knowledge of food technology. At the work places, the students are required to work as the trainees in any divisions assigned by the trainers as well as to solve the primary process technique problems.

### 8. Course Objectives / Course Learning Outcomes (CLOs)

No.	Objectives / CLOs	Expected Skills / Knowledge			PLOs
		Specific	Generic	Knowledge	
8.1	Students will be able to perform as one of staffs at any of the sectors of the food industries (for example production, quality control, research and development, or related areas) using food technology related skills and knowledges.	S3: Skill in identify problems occurred in food processing S4: Skill in providing alternative solution in	G2:Information acquisition G3: Ethics G4: Associating skill	K1: Post harvest handling of agricultural materials K2: Food chemistry K3: Food processing K4: Food	1

No.	Objectives / CLOs	Expected Skills / Knowledge			PLOs
		Specific	Generic	Knowledge	
		food production process S5: Skill in identify important characteristics of food S7: Skill in conducting analytical procedure S8: Skill in judging food quality based on provided data		Biochemistry	2
8.2	Students will be able to communicate effectively in food science and technology contexts with wide-range of audiences		G2:Information acquisition G4: Associating skill G6: Cultural awareness G10: Communication skill G14: Presentation skill		5
8.3	Students will be able to demonstrate the ability to work independently, as well as the ability to work cooperatively in teams		G2:Information acquisition G3: Ethics G4: Associating skill G10: Communication skill G11: Leadership G15: Interpersonal skill G16: Teamwork G17: Self-direction		6

## 9. Class Instructor List

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|--------------------------------|-----------------------------|--|
| 1. Rungtiwa Wongsagornsap (RW) | ผศ.ดร. รุ่งทิวา วงศกรทรัพย์ | <a href="mailto:kookple@hotmail.com">kookple@hotmail.com</a>           |
| 2. Renoo Yenket (RY)           | อ.ดร.เรณู เย็นเกษ           | <a href="mailto:ryenket@gmail.com">ryenket@gmail.com</a>               |
| 3. Natteewan Udomsilp (NU)     | อ.ดร.นัทธีวรรณ อุดมศิลป์    | <a href="mailto:paeng888@hotmail.com">paeng888@hotmail.com</a>         |
| 4. Amnat Jareerut (AJ)         | อ.ดร. อำนาจ เจริรัตน์       | <a href="mailto:amnat.jar@mahidol.ac.th">amnat.jar@mahidol.ac.th</a>   |
| 5. Plengsuree Thiengnoi (PT)   | อ.ดร.เปล่งสุรีย์ เทียงน้อย  | <a href="mailto:plengsuree_h@hotmail.com">plengsuree_h@hotmail.com</a> |
| 6. Jarupat Luecha (JL)         | อ.ดร. จารุภัทร ลือชา        | <a href="mailto:jarupat.lue@mahidol.edu">jarupat.lue@mahidol.edu</a>   |

## 10. Course Outline

Schedule	Contents	CLOs	Teaching & Learning methods	Instructor
August 2017	Course introduction Work flow of contacting food companies	8.1-8.3	Discussion	JL P Kwang
April 2018	Set up a training before going to be a trainees	8.1-8.3		JL and invited speakers
1 June 2018- 31 July 2018	Internship at food companies	8.1-8.3		N/A
July 2018	Visiting interns	8.1-8.3	Discussion	All staffs
August 2018	Submission of reports and journals Collecting evaluation forms from companies	8.1-8.3		
January 2019	Grading	8.1, 8.2		JL

### 11. Course Assessment

No.	Assessment methods	CLOs	Weight Distribution (%)
11.1	Student evaluation forms from companies	8.1-8.3	90
11.2	Report	8.1 - 8.3	10
11.3	Journals	8.1- 8.3	8
11.5	Class participation		2
			100

### 12. Grading System

S= satisfactory: total score  $\geq 65$

U= Unsatisfactory: total score < 65

### 13. References

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