



THE HONG KONG
POLYTECHNIC UNIVERSITY
香港理工大學



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SCHOOL OF HOTEL &
TOURISM MANAGEMENT

HTMI CN06V

THE EVOLUTION OF WORLD CUISINE (NON – LOCAL)

SUBJECT LECTURER: TAK KANCHANAWAT



COURSE LEARNING OUTCOME

- describe and discuss the interactions between cuisines and cultures within the major global regions.
- evaluate current pressing issues related to food and culture, including the provision and distribution of food, community development, environmental impact and personal and social responsibility.
- identify and evaluate behaviors of consumers engaged in food and beverage tourism, and their impact upon communities.
- identify and comment upon how political, economic, social and cultural structures might influence and be reflected by food choices

COURSE OUTLINE

Academic week (Every Mon – Tues)	Content	Teaching/Learning Methodology
Week 1	Food trends / Gastronomy / Sensory experience of food	Lecture
Week 2	Southeast Asian cuisine / Thai cuisine / Fusion Cuisine	Lecture
Week 3	French cuisine / Italian cuisine / East European cuisine	Lecture
Week 4	Pre-outbound study trip briefing	Lecture
Week 5 (23 – 29 Jun)	The influence of Chinese cuisine in Thai cooking wisdom. The history of rice. Local life along the river and freshwater ingredients. Food and geography identification. Flavor profile	Outbound study trip

COURSE ASSESSMENT

Detail	weighting
Active participation	10%
Quiz	20%
Individual essay	30%
Final exam	40%
Total	100%

OUTBOUND – STUDY TRIP

- Please be noted that, to complete learning outcome, students need to participate the outbound trip in Thailand for 7 days, between 23 – 29 of June 2024
- The outbound fee paid by student is 2,500HKD (The deadline is on 5 of April)

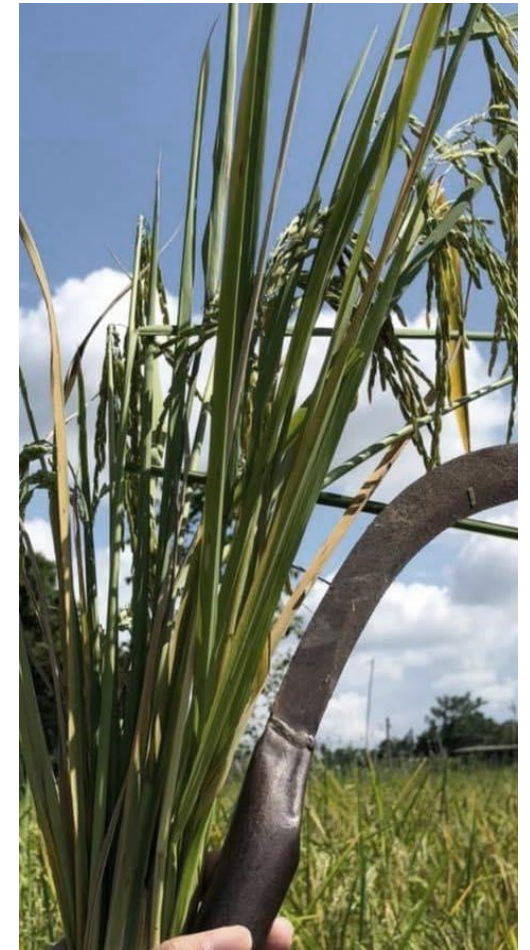
OUTBOUND – STUDY TRIP CHIANG MAI (NORTHERN REGION)

Learning objective:

- Understand Thai gastronomy through the story of rice. Learning about different types of rice.
- Understand the influence of Chinese cuisine in Northern Thai region.

Activity:

- Rice plantation class.
- Cooking competition.



OUTBOUND – STUDY TRIP BANGKOK (CENTRAL REGION)

Learning objective:

- Understand the influence of Chinese cuisine during the migration era, where Chinese people moves to southeast Asia.
- Learning about sensory experience of food
- Understand the local life along Chaopraya river

Activity:

- Sensory workshop at Bangkok University
- Guest speaker series, “The journey of gastronomy tourism in Thailand: how food becomes marketing tool to promote tourism.”
- River journey along the river
- Explore street food paradise at China Town, Yaowarat



OUTBOUND – STUDY TRIP AYUTTHAYA (CENTRAL REGION)

Learning objective:

- Understand the journey of rice.
- Understand the fresh water ingredients and Thai local who live along the river.
- Understand local cooking wisdom.

Activity:

- Food tasting.
- Analyze food by using human 5 – senses



OUTBOUND – STUDY TRIP KHAO YAI – NAKORN RATCHASIMA (NORTHEASTERN REGION)

Learning objective:

- Understand about the relation between food, geography and climate.
- Learning the ecosystem around river Mun, which is a main river for northeastern part of Thailand and also a tributary of the Mekong River.
- Understand the significant climate and geographic identification which make the area one of the biggest wine producers in Thailand.

Activity:

- Panel discussion from local food producer
- Visit vineyard and winery
- Food and wine pairing



PARTNERSHIP



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