

Study plan

3 ECTS = 1 Credit

For CU DDM

Year	Semester	Code	Subjects	Credit (Thai)	UNITE equivalence	ECTS	Note
1st (@ Chulalongkorn-TH)	1	2314672	Instrumentation Techniques in Food Research	3	Food Analysis	6	
		2314673	Packaging in Food Products	3	Food Technology II (Module I: shelf-life)	5	
		2314698	Individual study 1	1			Prepare for Thesis/Literature review
			Total	7	Total	11	
	2	2314665	Statistical Methods for Food Research	3	Experimental design and chemometrics in food	4	
		2314572	Food Product design	2			
		2314703	Seminar I	1			
		2314813	Thesis	3	Thesis	9	Proposal Presentation to be agreed between UNITE and CU
			Total	9	Total	13	
Year	Semester	Code	CU equivalence	Credit (Thai)	UNITE subjects	ECTS	Note
2nd (@UNITE)	3&4	2314813	Thesis	5	Thesis	15	
		2314574 & 2314671	Research & Dev Funct. Foods + Chemical & Phys Changes in Foods	6	Food Technology 1	9	I semester
					Industrial microbiology: Microbial processes	5	I semester
					Nutritional and Applied biochemistry	6	II semester
					Food engineering (Food process engineering: I; Wastewater Eng: II)	9	II semester
					Marketing and agri-food business	6	II semester
					Sustainable primary production (Crop production for agri-food chain I; Sustainable livestock production: II)	10	II semester
		2314573	Applied Food Microbiology	3	Industrial Microbiology, module: Microbial analysis for food microbiology	5	II semester
					Food Technology II (Advanced Food Technology)	5	I semester

					Industrial Microbiology	5	I semester
					Food Legislation	6	I semester
			Total	14	Total	86	
Year	Semester	Code	Subjects	Credit (Thai)	UNITE equivalence	ECTS	Note
3rd Thailand (@ Chulalongkorn-TH)	5	2314813	Thesis	10			Thesis Defense at CU
		2314704	Seminar 2	1			
		2314xxx	Elective 1	2	Optional courses	4	
			Total	13	Total	4	
			Total	43	Total	114	
For UNITE DDM							
Year	Semester	Code	CU equivalent	credit	UNITE Subject	ECTS	
1st @UNITE)	II	2314574 & 2314671	Research & Dev Funct. Foods + Chemical & Phys Changes in Foods	6	Food Technology I	9	I semester
	I				Industrial microbiology (Microbiological analysis of foods+ Microbial processes)	10	I semester
	I						II semester
	II				Nutritional and Applied biochemistry	7	II semester
	I	2314572 & 2314665	Food product design + Statistic methods in food research	5	Experimental design and chemometrics in food	5	I semester
	I				Food engineering (Food process engineering: I; Wastewater Eng: II)	9	I semester
	II						II semester
	II				Marketing and agri-food business	6	II semester
	I				Sustainable primary production (Crop production for agri-food chain I; Sustainable livestock production: II)	10	
	II						II semester
	I or II				Optional courses	4	I or II
			TOTAL	11	TOTAL	60	
Year	Semester	Code	Subjects	Credit	UNITE Equivalent	ECTS	
2 nd (@ CU)	3	2314673	Packaging of Food Product	3	Food Technology II (shelf-life) - partly	5	food packaging is in general different from Shelf-life estimation

		2314672	Instrumentation Techniques in Food Research	3	Food Analysis (Advance Course)	6	
		2314701	Seminar 1	1	Optional course	2	
		2314813	Thesis	8	Thesis	0	
			Total	15	Total	13	
	4	2314813	Thesis	10	Thesis	24	
		2314698	Individual study 1	1			
		2314573	Applied Food Microbiology	3	Industrial Microbiology, module: Microbial analysis for food microbiology	5	
		2314702	Seminar 2	1	Optional course	2	
			Total	15	Total	31	
Year	Semester	Code	CU equivalent	Credit	UNITE Subject	ECTS	
3rd year (@ UniTE, Sept)	5				Food Technology II (Advanced Food Technology) - Shelf-life	5	I semester
					Industrial Microbiology	5	I semester
					Food Legislation	6	I semester
					Total	16	
			Total	41	Total	120	

Total ECTS of UNITE students obtained @ CU: 44 (= 30 THAI Credits)

Total ECTS of CU students obtained @ UNITE: 86 (= 14 THAI Credits)