

COURSE DETAIL

THAI CUISINE

Country

Thailand

Host Institution

Thammasat University

Program(s)

Thammasat University

UCEAP Course Level

Lower Division

UCEAP Subject Area(s)

South & SE Asian Studies

UCEAP Course Number

16

UCEAP Course Suffix**UCEAP Official Title**

THAI CUISINE

UCEAP Transcript Title

THAI CUISINE

UCEAP Quarter Units

5.00

UCEAP Semester Units

3.30

Course Description

This course covers one of the world's great cuisines in a course both theoretical and practical. Students will get behind the flavorful philosophy and origins of Thai cuisine as well as its basic techniques and ingredients. This course studies the culture, philosophy, and origin of Thai cuisine. Looking into the history and literature, it examines the dynamics and development of Thai cuisine over time. Topics include characteristics, cultural and regional eating patterns and practices, and common daily dishes. They will gain hand-on experience of the methods of blending and balancing the varied flavors to create a stimulating array of tastes. Classes include lecture, weekly readings, demonstration, and hands-on practice.

Language(s) of Instruction

English

Host Institution Course Number

THS 231,THS 284,THS 211

Host Institution Course Title

THAI CUISINE

Host Institution Course Details

<https://pbic.tu.ac.th/wp-content/uploads/2024/02/Curriculum-2023-Thai-Studies-P...>

Host Institution Campus

Host Institution Faculty

Host Institution Degree

Host Institution Department

Thai Studies

Course Last Reviewed

2025-2026

[Print](#)