

ชื่อชุดวิชาภาษาไทย

5เอฟ ซอฟต์พาวเวอร์ของมหาลัทธิเกษตรศาสตร์

ชื่อชุดวิชาภาษาอังกฤษ

5F Soft Power of Thailand

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| 01936101 | การต่อสู้ด้วยศิลปะมวยไทย

(Fighting Spirit in the Art of Muay Thai)

Cultural and traditional aspects of Muay Thai. Wai Kru dance. Muay Thai basic skills. Techniques involving punches, kicks, knees, and elbows. Self-defense techniques. Mae Mai Muay Thai. Luk Mai Muay Thai. Exercise in Muay Thai. Field trip required | 3 (1 - 4 - 4) |
| 01936102 | การจัดเทศกาล

(Festival Management)

Meaning and significance of festivals and Thai culture. History and evolution of festivals. Basic festival management. Festival planning and design. Festival marketing and public relations. Technology in festivals. Evaluation and development of festivals. Management of cultural, tourism, sports, arts, and entertainment activities and programs in festivals. Planning and implementing projects. Field trip required. | 3 (2 - 2 - 5) |
| 01936103 | แฟชั่นและจิตรศิลป์แบบไทย

(Fashion and Fine Art of Thainess)

Introduction to Thainess through the lens of fashion and fine art. Thai art history and key principles, elements in Thai art: line, form, texture, and space. Impact of external influences on Thai art and fashion. Evolution of Thai fashion and fine art. Future of Thai fashion and fine art and role in cultural preservation. Enhancement of harmonious living in a community with fashion and fine art. Thainess-inspired products in modern society. Designing a business plan for a Thai fashion or art-related venture. Field trip required. | 3 (0 - 9 - 6) |

01936104	การออกแบบอาหารเชิงวัฒนธรรม (Food Cultural Design)	3 (0 - 9 - 6)
	<p>Concepts of food design. Importance of design in food. Opportunities in applying design to food. Principles of design applied to food. Food as an art element. Role of storytelling in food design. Designing food presentations to engage audiences. Thai cultural aspects of food. Cultural and social dimensions of food. Traditional ingredients, regional cuisines, and religious influences. Basics of Thai culinary practices. Food and the Thai Community. Food and Sensory Perception. Food for Health and Well-being. Food designed for specific purposes: weight control, heart health, digestion. Food Design for Social Impact. Regenerative food systems and their role in sustainability. Regenerative agriculture on food design. Field trip required.</p>	
01936105	การท่องเที่ยวฐานทรัพยากรป่าไม้ (Forest-based Tourism)	3 (0 - 9 - 6)
	<p>Trends of forest-based tourism. Concepts and principles of forest-based tourism. Forest-based tourism resources. Forest-based tourism activities. Principles of responsible behaviors. Sustainable tourism. Creating content to promote conservation and sustainable nature tourism. Field trip required.</p>	