

Chanika Sriwannawit 2006: Working Efficiency of Kitchen and Restaurant Management Graduates at Bachelor Degree Level of Dusit Thani College. Master of Arts (Home Economics Education), Major Field: Home Economics Education, Department of Vocational Education. Thesis Advisor: Assistant Professor Shiepsumon Rungsayatorn, Ph.D. 170 pages. ISBN 974 – 16 – 2723 – 8

The objectives of this research were to : 1) study working efficiency of Kitchen and Restaurant Management graduates of Dusit Thani College as perceived by graduates and their entrepreneurs; 2) compare the working efficiency rated by graduates and their entrepreneurs; and 3) recommendations for curriculum development. Data were collected, using questionnaire, from 150 graduates and 150 entrepreneurs. Data analysis were comprised of percentage, mean, standard deviation, and t-test. The findings revealed that more than half of graduates were female with average age of 25.60 years, working in private sector: hotels and business firms. More than two-thirds of entrepreneurs were male with average age of 32.15 years, holding bachelor degree from university.

The results of the study showed working efficiency of Kitchen and Restaurant Management graduates, rated by graduates and their entrepreneurs, in 3 dimensions as follows: 1) the graduates' working efficiency in academic competencies were at moderate level; 2) the graduates' working efficiency in professional competencies were at high level; and 3) the graduates' working efficiency in personality competencies were at high level. The comparison of working efficiency rated by graduates and entrepreneurs showed statistical different on professional competencies. That was the entrepreneurs rated higher than the graduates.

Regarding curriculum development and learning process, they strongly agreed that the program provided them for professional skill training and moderately agreed that the course contents were overlap, and each course was evaluated only by an instructor. The graduates indicated the courses highly useful were FM 212 Food Product Knowledge and LA 434 English for Food Preparation Management. The problems the graduates encountered were insufficient leisure time, lack of work motivation, and less opportunities for work promotion.

*Chanika Sriwannawit*

Student's signature

*Shiepsumon Rungsayatorn*

Thesis Advisor's signature

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