Churairat Panyanugul 2007: Food Service Models in Bangkok Municipal Schools.
Master of Home Economics, Major Field: Home Economics, Department of Home Economics.
Thesis Advisor: Associate Professor Tasanee Limsuwan, Ph.D. 193 pages.

The objectives of this research were: 1) to study food service models in schools in the Bangkok Metropolis; 2) to study the relation between food service models and school size; 3) to investigate the nutritional values of the school lunches. The studied sample consisted of 395 relevant officials who were mostly the teachers responsible for the lunch programs. Data were collected by using questionnaires and analyzed in statistical terms as mean, percentage and chi-square. School lunch samples were collected for three days with various sizes schools, three schools for each sizes, selected by multistage random sampling. Nutritional values were calculated by the computer program.

Food service models in schools in the Bangkok Metropolis were found to operate under three types of management. The schools operate on their own for breakfast (63.7%) lunch (100%); the rest allow outside people to operate for dinner (66.6%) and having district office management for supper (85.3%). Most schools appoint a food service committee. Every school provided a lunch meal for students, which was mostly rice served with two side dishes, together with fruit, at no expense for all grade. The majority of the financial support comes from Bangkok Metropolis and is an averagely of 10 baht per student per day. Milk was served as a supplement at no expense, and was also available for kindergarten students to grade six elementary students.

The school size was found to correlate with a food service models' management; type of food served in each meal , budgets sufficiency, place, container for consumption and progress control. The analysis of the nutritional value of small, middle and large schools found to be that the average energy was about 437 kcal, and the average calcium, iron and vitamin A were lower than they should be for one meal . The average protein, vitamin C and the average energy distribution obtained from protein: fat: carbohydrate (16.00 :27.47 :56.2) were suitable for one meal

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