

Pattharatira Naklumpa 2008: Potential of Thai Wisdom in the Western Central Region
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Home Economic. Thesis Advisor. Associate Professor Obcheuy Wongtong, M.S. 280
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The study of potential of Thai Wisdom in Western Central Region was conducted by studying the types of local foods and potential of Thai Wisdom in term of source of raw material, production process, commercial production, healthy food and wisdomtransfer. Sampling was done by using 72 elderly members of agricultural housewife group, using multi-stage random sampling and data were collected by interviewing data were analyzed by frequency, mean and percentage.

The result discovered 485 kinds of local food in the Western Central Region which could be separated into 4 groups. There were 282 main food, such as curry, boiled food, spicy salad, miscellaneous, fried food, and main dishes, 95 dessert, such as steamed, boiled, deep fried, stir-mixed, and roasted food. 98 preserved and processed food were divided as salt preservation, drying preservation, frying production, sugar preservation, and intergrated into process preservation. 10 snack were divided as steamed food and miscellaneous example

Studying the potential of local food in the Western Central Region found that all type of Western Central local food were at high level in source of raw material. The potential in production process, main dish preserved and processed food were at high level where as dessert was at moderate level and snack was at low level. For the potential in commercial production, only preserved and processed food was at high level while dessert and snack were at moderate level. The potential in healthy food utilization, main dish was at moderate level where as preserved and processed food, snack and dessert were at low level. For the wisdom transfer, it was found all type of western central local food were of high level.

Student's signature

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