

Premruetai Yambunjong 2007: Pattern of Management and Production of Thai Kitchen. Doctor of Philosophy (Tropical Agriculture), Major Field: Tropical Agriculture, Department of Interdisciplinary Graduate Program. Thesis Advisor: Associate Professor Montharop Chakkapak, Ph.D. 158 pages.

The objectives of this research were to study:(1) the pattern of management and production of Thai kitchen in aspects of structures, tasks and functions and (2) to propose Thai kitchen model for hotel food business and large quantity foodservice. The study was divided into 2 parts: Part 1 a survey study summary of literature survey and observation and interview. Part 2 a synthesis of research output to propose a model of Thai kitchen. The multistage sampling technique resulted in 20 Thai kitchen chefs from the members of Thai Hotels Association. Semi-structured interviewing questionnaire and observation form were used in data collection. Frequency, percentage, mean, standard deviation, and chi-square were utilized for data analysis.

The findings of Part 1 revealed that: the majority of Thai kitchen staff were female. Chef de cuisine/sous chef and chef de partie were 36-50 year-old while demi chef, commis and helpers were under 30 year-old. The majority of the staff were graduated in food and nutrition field at different levels. Years of experience in cooking were 8 years for chef de cuisine/sous chef, 6-7 years for chef de partie, 4-5 years for demi chef and 2-3 years for commis. Analysis of the relationship between the positions and general characteristics of Thai kitchen staff showed that the positions were related to age, education and experience but not related to sex and field of study. The position and main duties of Thai kitchen staff were designated similarly to the Western standard kitchen. The practical ability in Thai food cooking in terms of menu setting, good taste and hygienic standard were the most important skills in management level. Job level, on the other hand, required knowledge in ingredients, and cooking and hygienic standard. In aspect of essential personal characteristics: good health, good sense of cleanliness and ability in working with others as teamwork were important in both management and job levels. The management and production procedures of Thai kitchen were found to follow the international standard systems. And the equipments were mainly similar to that of general western standard equipments.

In Part 2 there were two important components of Thai kitchen model for large quantity foodservice in terms of the management which consisted of structures and essential characteristics of Thai kitchen staff. And the production which comprised of kitchen operation functions, production forecast, menu planning and standardized procedures. All these factors were performed under time frame and sanitation system. This kitchen model was called Management, Production, Time and Sanitation Model : MPTS.

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Thesis Advisor's signature