

เอกสารแนบ 20
สรุปผลแบบประเมินความพึงพอใจต่อหลักสูตรและสิ่งสนับสนุนการเรียนรู้
ของนักศึกษาที่ศึกษาอยู่ในหลักสูตรนานาชาติ ประจำปีการศึกษา 2559

Part 1 Scoring by the Likert Scale, there are five levels as following;

- 5 mean Very much
- 4 mean Much
- 3 mean Moderate
- 2 mean Low
- 1 mean Least

Scoring mean to the average level of satisfaction as following;

- 4.21 – 5.00 mean Very much
- 3.41 – 4.20 mean Much
- 2.61 – 3.40 mean Moderate
- 1.81 – 2.60 mean Low
- 1.00 – 1.80 mean Least

Part 2 Evaluation analysis

Evaluation on curriculum and satisfaction towards physical supporting and learning resources
for graduated student of Faculty of Agro-Industry, Chiang Mai University
in academic year 2016

1. Your degree

Degree	Frequency	Percent
Master's degree	5	100
Doctoral degree	-	-
Total	5	100

2. Your study program

Study program	Frequency	Percent
FST	-	-
FST (Inter)	5	100
BIOT	-	-
PDT	-	-
Total	5	100

3. How proud do you feel for being a graduate in the Faculty of Agro-Industry, Chiang Mai University

Satisfaction level	Frequency	Percent
Very Much	4	80
Much	1	20
Moderate	-	-
Low	-	-
Least	-	-
Total	5	100

4. Please rate the following key areas (1 to 5) by ticking in the box that it is the best describes your feeling in your study program.

Item	Satisfaction level (%)					No. of answerers	Average score	Satisfaction
	5	4	3	2	1			
1. Expertise and experiences in particular subjects of the lecturers	2 (40)	3 (60)	-	-	-	5	4.40	Very Much
2. Esteem and role model of lecturers	1 (20)	4 (80)	-	-	-	5	4.20	Much
3. Kindness and helpfulness of lecturers towards students	2 (40)	3 (60)	-	-	-	5	4.40	Very much
4. Effort and eagerness of lecturers to improve students' competency	1 (20)	4 (80)	-	-	-	5	4.20	Much
5. Engagement on your study program	-	5 (100)	-	-	-	5	4.0	Much
Average score in total							4.24	Very Much

5. Please rate the following key areas (1 to 5) by ticking in the box that it is best describes your feeling in the facilities and physical support.

Item	Satisfaction level (%)					No. of answerers	Average score	Satisfaction
	5	4	3	2	1			
1. Classroom								
1.1 Brightness and Temperature are appropriate	1 (20)	4 (80)	-	-	-	5	4.20	Very much
1.2 Readiness of Classroom equipment (computer, projector, LCD system, sound system)	2 (40)	3 (60)	-	-	-	5	4.40	Very much
1.3 Tables and Chairs	1 (20)	4 (80)	-	-	-	5	4.20	Much
2. Laboratory								
2.1 Brightness and Temperature are appropriate	-	5 (100)	-	-	-	5	4.00	Much
2.2 Readiness of laboratory equipment	-	4 (80)	1 (20)	-	-	5	3.80	Much
2.3 Laboratory facilities, equipment and	3 (20)	1 (20)	1 (20)			5	4.40	Very Much

Item	Satisfaction level (%)					No. of answerers	Average score	Satisfaction
	5	4	3	2	1			
supplies are adequate.								
3. Pilot plant								
3.1 Brightness and Temperature are appropriate	1 (20)	4 (80)	-	-	-	5	4.20	Much
3.2 Equipment for the Pilot plant is in order to use.	1 (20)	4 (80)	-	-	-	5	4.20	Much
3.3 Facilities, equipment and supplies for the Pilot plant are adequate.	2 (40)	3 (60)	-	-	-	5	4.40	Very much
4. Computer Room								
4.1 The number of computer is adequate.	1 (20)	4 (80)	-	-	-	5	4.20	Much
4.2 Computers are adequate and ready to use.	1 (20)	4 (80)	-	-	-	5	4.20	Much
5. High speed internet service (Wi-Fi)	2 (20)	3 (30)	-	-	-	5	4.40	Very much
6. Library								
6.1 Books, textbooks, journals are adequate.	2 (40)	3 (60)	-	-	-	5	4.40	Very much
6.2 Online databases are adequate and appropriate.	2 (40)	3 (60)	-	-	-	5	4.40	Very much
6.3 Readiness of equipment for online searching databases	3 (60)	2 (40)	-	-	-	5	4.40	Very much
6.4 The arrangement of space for reading and searching is appropriate.	-	5 (100)	-	-	-	5	4.00	Much
7. General Environment								
7.1 Clean and tidy of the Buildings	2 (40)	3 (60)	-	-	-	5	4.40	Very much
7.2 Working and activity area are adequate	2 (40)	3 (60)	-	-	-	5	4.40	Very much
7.3 Tables, chairs for	1	4	-	-	-	5	4.20	Much

Item	Satisfaction level (%)					No. of answerers	Average score	Satisfaction
	5	4	3	2	1			
working and outdoor activities are adequate and appropriate.	(20)	(80)						
7.4 Utility system (water supply and electricity)	2 (40)	3 (60)	-	-	-	5	4.40	Very much
7.5 Security system	2 (40)	3 (60)	-	-	-	5	4.40	Very much
Average score in total							4.26	Very much

6. Your opinion towards appropriateness of the curriculum structure you were studying.

Item	Satisfaction level (%)					No. of answerers	Average score	Satisfaction
	5	4	3	2	1			
1. The number of total credit.	3 (60)	2 (40)	-	-	-	5	4.40	Very much
2. Courses								
2.1 Elective Courses	2 (40)	3 (60)	-	-	-	5	4.40	Very much
2.2 Major Courses	3 (60)	2 (40)	-	-	-	5	4.40	Very much
3. Thesis								
3.1 period of time for research	1 (20)	4 (80)	-	-	-	5	4.20	Much
3.2 Quantity of work	2 (40)	3 (60)	-	-	-	5	4.40	Very much
3.3 Advisor consultation	4 (80)	1 (20)	-	-	-	5	4.80	Very Much
4. Field trip/ site visit								
4.1 Diversity of factory	2 (40)	2 (40)	1 (20)	-	-	5	4.20	Much
4.2 Suitability of factory	1 (20)	3 (60)	1 (20)	-	-	5	4.00	Much
4.3 The number of factory for visiting	1 (20)	2 (40)	2 (40)	-	-	5	4.20	Much
4.4 Benefit of visiting program	1 (20)	4 (80)	-	-	-	5	4.20	Much
Average score in total							4.32	Very much
5. Conditional criteria on	1	-	1	-	-	2	4.00	Much

Item	Satisfaction level (%)					No. of answerers	Average score	Satisfaction
	5	4	3	2	1			
publication or presentation of academic works for degree ratification.	(50)		(50)					
6. Process and criteria for student admission and Preparation before study	1 (50)	-	1 (50)	-	-	2	4.00	Much
7. Process and criteria for Comprehensive/Qualifying/ Thesis Examination (If any)	1 (50)	-	1 (50)	-	-	2	4.00	Much
Average score (no. 5 – 7) in total							4.00	Very much

7. In your opinion, which courses or content are important to your future career?

- 7.1 Advanced food processing
- 7.2 Physical and engineering properties of food
- 7.3 FST (Advanced food science and technology)
- 7.4 Advanced food microbiology
- 7.5 Sensory evaluation
- 7.6 Quality assurance and quality control
- 7.7 Advanced food processing and technology
- 7.8 Advanced food science and food analysis
- 7.9 Advanced food processing and Engineering

8. In your opinion, which courses should be improved in the future?

8.1 Course : Advanced food processing

Lecturer ☒ Yes ☐ No

If yes, please give reason why: High workload

Course content ☐ Yes ☐ No

If yes, please give reason why:.....
.....

8.2 Course : Food analysis

Lecturer ☐ Yes ☐ No

If yes, please give reason why:.....
.....

Course content ☒ Yes ☐ No

If yes, please give reason why: More knowledged and more methods in food analysis should be included.

8.3 Course : Statistical analysis

Lecturer ☐ Yes ☐ No

If yes, please give reason why:.....

.....

Course content ☒ Yes ☐ No

If yes, please give reason why: More class and more time are needed to include the practicing.

9. Other comments for improvement of Faculty of Agro-Industry:

- Maybe the English competency of the academic staff can be improved.
- We expect to have field trip/site visit for international students in the future.