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- Invited Article:** Internal Evaluation Model to Drive Area-Based Collaborative Research Article No. 256018
Montri Sangthong
- Process Development of Crispy Sweet Potato for Commercial Production by Community Participation Article No. 256019
Phakhwan Thongrak, Wanpa Wongsangthum, Supaporn Pacharean, Junpen Butsai and Rungthip Thaisom
- Technology Transfer for Healthy Bakery Through Participation of Schools Under Nakhon Ratchasima Provincial Administration Organization Article No. 256020
Watanaporn Chokratanachai, Pornpol Romnukool, Hongvarin Chaiyawong and Melada Apairat
- Local Food Culture and Its Connection with Area of Suratthani Province Article No. 256021
Sukanya Maicaurkaew, Prawta Chantaro, Supaporn Apirattananusorn and Pramonrat Sutum
- Traditional Food Recipe in Phayao: Inheritance of Local Wisdom and the Nutritional Value Article No. 256022
Chanita Praditsathaporn, Eakourin Doungtip, Nichanee ITiin, Montakan Pinpu and Wiliporn Wongkinee
- Suitable Participatory Agro-Ecotourism Patterns and Activities in Sam Ruan Community, Phra Nakhon Si Ayutthaya Province Article No. 256023
Sukhum Kongdit, Vassa Promsilp, Thanarat Ratanapongtra, Jidapa Rangmeesrisuk and Tharanee Nawatnatee



Invited Article: Internal Evaluation Model to Drive Area-Based Collaborative Research

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Abstract

The internal evaluation model to drive area-based collaborative research were aimed at gathering the information essential for project administration to achieve its goal. Furthermore, they were also aimed to evaluate the significance of the project. The models were developed by integrating 3 concepts of evaluation: 1) systematic evaluation which consisted of 3 indicators, namely, input indicators, process indicators, and output indicators; 2) mixed methods evaluation of which the qualitative and quantitative data from each indicators were collected; and 3) amicable assessment whose focus were to develop, promote, and support the operations and projects objectively. The amicable assessment was composed of 4 processes aiming at: 1) the promotion and development; 2) establishing trust for evaluators; 3) carrying out amicable assessment and 4) giving direction and reinforce the development. In respect of the evaluation models, there were 9 processes involved: 1) project analysis; 2) meeting with the board members of the unit of area-based collaborative research; 3) designing the evaluation; 4) determining the instruments and the methods of data collection; 5) input evaluation; 6) process evaluation; 7) output evaluation; 8) oral report on the result of evaluation; and 9) submission of the complete evaluation report.

Keywords: Evaluation model, Internal evaluation, Research management, Area-based collaborative research, Unit of area-based collaborative research



Process Development of Crispy Sweet Potato for Commercial Production by Community Participation

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Abstract

The objective of this research is to increase value of sweet potatoes produced by Ban Tub-Nam community located in Bang Pahan district, Phra Nakorn Si Ayutthaya province. The method involves processing sweet potatoes to crispy snacks. The laboratory processes with partial researches consist of studying the community's desire of increasing sweet potatoes' value, product development and manufacturing process, educating target community of essential technologies, and enhancing product quality to commercial level. Activities include product designing, factory planning, purchasing necessary machinery for manufacturing, educating and training for improved manufactory hygiene, quality controlling, and product standards for commercial manufacturing. The result from continuous 2 years research shows there are some noticeable changes, judging from the community's income and a variety of activities in the community. Aggregation of sweet potatoes processing agriculturist is found and licensed as a community enterprise for processing agricultural goods in Tub-Num and Ban Maa. Sweet potatoes from local farmers were selected and processed by using the methods from this research. Members are capable of making sweet potato crispy snacks and marketing their products to customers. They also received budget funds from local organizations to purchase necessary production factors. The community business also changes from household industry to community industry. Product orders are increased and the group adjusts its quality to improve the consistency in quality and delivery. A new learning center is formed and financial turnover begun between the factory and agriculturists. Furthermore, the community is proud of its identity and uniqueness of using their wisdom to improve sweet potatoes which was planted and raised as their heritage for generations.

Keywords: Phra Nakorn Si Ayutthaya province, Ban Tub-Nam, Crispy sweet potato, Strong community



Technology Transfer for Healthy Bakery Through Participation of Schools Under Nakhon Ratchasima Provincial Administration Organization

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Abstract

The potential development for teachers in occupation and technology department at schools under Nakhon Ratchasima Provincial Administration Organization aims to 1) improve teachers' potential in occupation and technology department to have the knowledge in healthy bakery at schools in order to disseminate the knowledge to students; and 2) develop innovation from teachers and students to create jobs and increase the incomes for themselves, family, community, village and schools through teaching and learning in line with participatory action research. The total of 58 schools under Nakhon Ratchasima Provincial Administration Organization participated in this research from September 2015 to July 2016. It began with the needs survey to obtain the target sample group and transfer healthy bakery technology at schools with appropriate and modern machines, and nutritious mixtures of vegetables and fruit for customers at Nakhon Ratchasima Rajabhat University. After 9 months, the research was evaluated and it was found that the schools cooperated and supported the teachers to integrate knowledge gained from the research with their teaching and activities in both theory and practice. This included adding this knowledge in the curriculum, decreasing learning period and increasing extra activities, adding project work and healthy bakery projects at schools and using School Based Management for Local Development Project (SBML). All these activities resulted in creating part-time jobs and incomes for both students and schools. The bakery technology was transferred to the community, teachers were equipped with all teaching media and necessary bakery instruments to develop this healthy bakery with unique characteristics. This knowledge can enhance the school reputation.

Keywords: Nakhon Ratchasima Provincial Administration Organization, Participatory action research, Bakery technology



Local Food Culture and Its Connection with Area of Suratthani Province

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Abstract

This research aims to explore the connection between local food culture and its area context. The study of local food reveal that the practice originated from the long-established consumption trend within the area, passed down from elderly to subsequent generations in households. Ingredients from local sources, emphasizing on zesty taste, aroma, and colorful herbs were mainly used. The geographical diversity of the area leads to the diversity of plant and animal species used in these local foods. The early lifestyle of the community was based on a tropical rainforest agrarian society, with their four basic needs depending on nature. The production process was optimized to be self-reliance. The study of the local food preparation process indicates that each local food was originated from everyday lifestyle, utilizing locally available ingredients such as vegetables, aquatics, flour, rice, sugar, and coconut. In conclusion, the local food culture of Suratthani is related to the identity of the province and was passed on from generations, with some adaptations following the changing periods.

Keywords: Suratthani province, Local food culture, Connection with area



Traditional Food Recipe in Phayao: Inheritance of Local Wisdom and the Nutritional Value

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Abstract

The research “Traditional Food Recipe in Phayao: Inheritance of Local Wisdom and the Nutritional Value” conducted based on the mixed methodology. This research aim to study: 1) types and categories local food in Phayao province, 2) the inheritance of Phayao’s local wisdom and, 3) nutritional value of Phayao’s local food recipe by using quantitative research methods and analysis of nutritional value. Research instruments are: 1) participatory observation in target groups living in different target area (1 month per area); 2) in-depth interview with 13 food experts (2-3 people in each area with 30–45 minutes interview per person); 3) secondary data studying from Phayao’s historical and cultural documents available in museums, cultural centers and temples and; 4) analyzing the nutrition DPPH (diphenylpicrylhydrazyl (DPPH) radical scavenging assay). The research result revealed Phayao’s local recipe can be categorized into 10 types namely curry (Kaeng), spicy salad (Yum), chili paste (Nam Prik), spicy minced meat salad (Laab), grilled (Ping)/roasted (Yang), steamed (Neung), Aab, Aok, fermented (Mak-Dong), and dessert (Kong Warn). There were totally 85 dishes. Recipe influenced by ethnic groups. Characteristics of Phayao’s local recipe are 1) used local vegetables and fish; 2) mixed vegetables and fish by salt, chili, shallot, and garlic and; 3) cooked mainly in a form of curry, spicy salad, grilled and roasted dishes. The inheritance of Phayao’s traditional recipe is from one generation to another through beliefs and rituals. Analysis result indicated that tiger grass spicy salad (Yum Phak Nong), pickled flowering cabbage curry (Kang Phak Kard Jor) and chili paste with pickled vegetables (Nam Prik Phak Som) are top three dishes that provided antioxidant the most. Traditional recipe of Phayao considered healthy with high nutritional value.

Keywords: Phayao province, Traditional food recipe, Inheritance of local wisdom, Nutritional value



Suitable Participatory Agro-Ecotourism Patterns and Activities in Sam Ruan Community, Phra Nakhon Si Ayutthaya Province

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Abstract

The purpose of this research is to study the suitable patterns and activities of the Agro-ecotourism in Sam Ruan community which is a mixed method research using quantitative, qualitative research and participatory research. The questionnaire was used for 260 tourists and obtained data were analyzed by using mean and standard deviation together with a large group meeting with community leaders, farmers, occupational groups, Sam Ruan ecotourism pilots, agro-ecologists, philosophers, government and private agencies, tourism business groups and villagers in the community that were 50 people in total through contextual content analysis. The results shows that the agricultural ecology of the Sam Ruan communities is a seasonal tourist where the Tub-Tao mushroom yielding during April To August. Ecotourism model of Sam Ruan community depends on the nature of tourism activities in 4 types as: 1) The demonstration tourism include demonstration of knowledge in the production, processing and cooking the food and desserts from Tub-Tao mushroom; 2) The distribution of local and agricultural products including tourism activities such as the sale and processing of agricultural products such as Tub-Tao mushrooms' semen; 3) The providing of agricultural business opportunities and tourism activities include in-depth knowledge of agribusiness and 4) The learning the lifestyle and culture of the community. Tourism activities include worshipping the sacred of the community, attending the traditions of the full moon night bathing and the beautiful Tub-Tao mushrooms festival, watching the way of life and scenery and staying in the community. The tourists can be classified into three groups as: 1) tourists coming in groups to visit and study tours; 2) general tourist who want to visit community attractions and 3) tourists who want to stay overnight in the community to deeply touch the community.

Keywords: Phra Nakorn Si Ayutthaya province, Sam Ruan community, Patterns and activities, Agro-ecotourism, Participation