

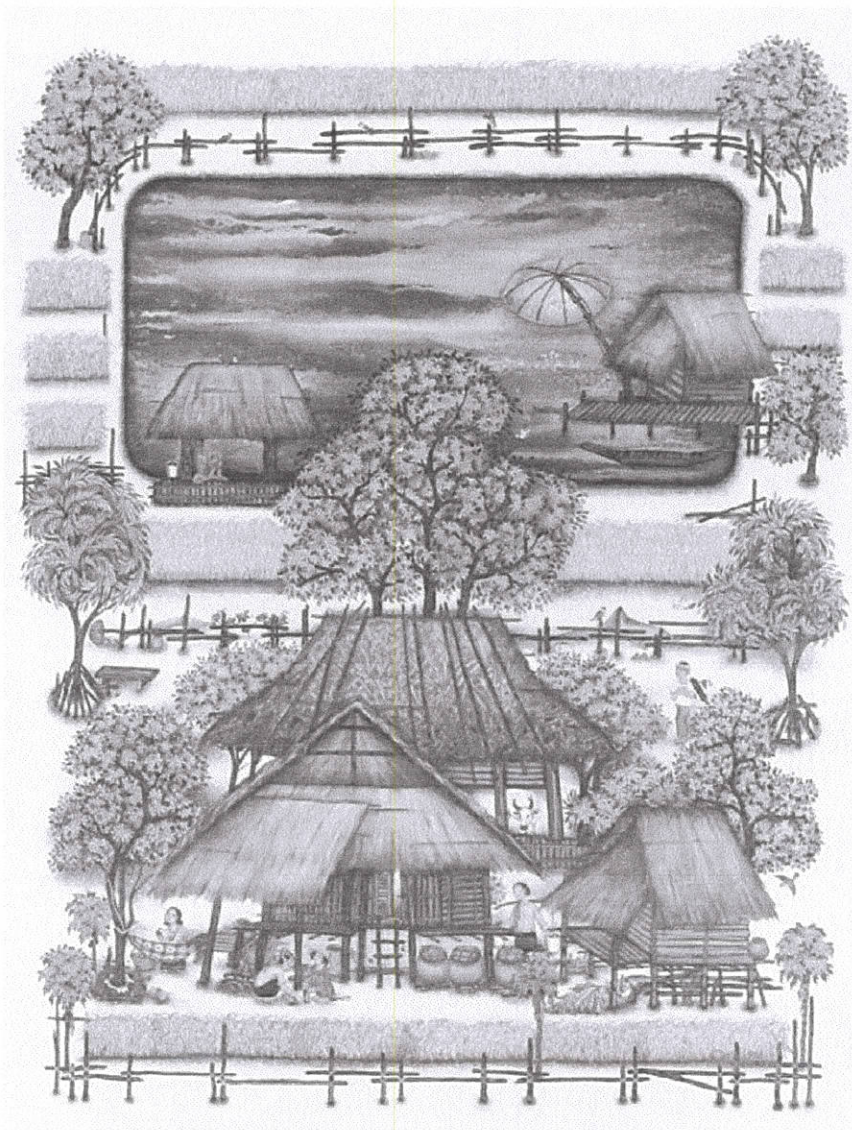


Thailand's Annual International Training Course (AITC) 2018

Sufficiency Economy Practices in Community-based and Economic Development (CBED)

During June 4th – July 5th , 2018

Faculty of Economics, Kasetsart University



Introduction

Welcome to Faculty of Economics, Kasetsart University. This manual has been designed to help you to understand about this training program. It highlights essential information about the objectives of this training course, our course contents, schedule of the training course, organizing teams and lecturers under this training program. Moreover, we also provide you all information that you may need during your stay in Thailand. We hope that you can find the information you need in this handbook. However, we realize that all information that we provided in this handbook may not be enough. Thus, we encourage you to come to the Center for Applied Economic Research, Faculty of Economics with any enquiry you may have.

Since many of you may be leaving home for the first time to have training abroad while others may have been away from home before but never for such a long period of time (40 days). Leaving home to study in another culture is both exciting and stressful experiences. There are many challenges to be in an unfamiliar culture. We would like to help you through the adjustment process as much as possible. So, please let us know if you need any assistant.

Again, welcome to Faculty of Economics, Kasetsart University.

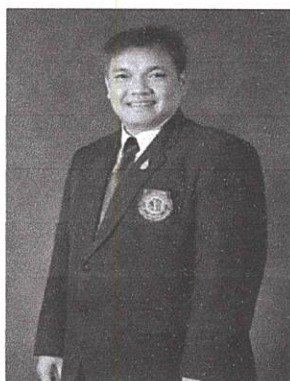
We wish you happiness and success in your training.

Organizing Teams

Center for Applied Economic Research (CEAR)

Faculty of Economics

Message from the President



Dr. Chongrak Wachrinrat
Acting President, Kasetsart University

It is my pleasure and privilege to preside over the opening ceremony of the international training course on Grassroots Economic Development Following Sufficiency Economy Philosophy organized by the Center for Applied Economics Research (CAER), Faculty of Economics. I would like to extend our warm welcome to all of you to Kasetsart University, Bangkhen Campus, today.

I would like to reassure you that this training course is mainly designed to provide understanding about the Sufficiency Economy Philosophy of His Majesty the King of Thailand and related economic theories and concepts, which are applicable to individuals, business, communities and organizations. The training also aims to encourage the participants to share experiences among countries on community and rural development as well as to utilize relevant tools for monitoring and evaluating of projects following the Sufficiency Economy Philosophy.

I do believe that during this training period, you will get opportunities to gain experiences and greater understanding of the royal working guidance and initiative projects of King Bhumibol Adulyadej of Thailand and to collect all good experiences about economic development in among the grass-root sector.

May I wish you all a very pleasant stay during your time on our campus. as well as great success and achievement in the future

Thank you.

Message from the Dean



Associate Professor Dr. Vijisri Sanguanwonse

Acting Dean, Faculty of Economics, Kasetsart University,

On behalf of the Faculty of Economics, I would like to take this opportunity to warmly welcome you to our faculty and the International Training Course on “Sufficiency Economic Practices in Community-based and Economic Development” hosted by the Faculty of Economics, Kasetsart University with the collaboration and sponsorship from United Nations Development Program-UNDP and Thailand International Cooperation Agency (TICA), Ministry of Foreign Affairs.

The Faculty of Economics at Kasetsart University (ECKU) is one of the most prestigious economics schools in Thailand. The Faculty offers 13 different programs in 3 Departments: Economics, Agricultural and Resource Economics, and Cooperatives. The Center for Applied Economics Research (CEAR) is a research unit of the faculty. This center performs all kinds of applied researches mostly in the field of agricultural policies, resources, environment, rural development, and provides short-term and long-term trainings.

Ladies and gentlemen, may I remind you that this training program aims to provide you with both theoretical and practical concept. After the completion of lectures and field studies, I do believe that this training will strengthen your capabilities to undertake self-initiated development activities following sufficiency economy principles. This would help enhance local economic prosperity and will be able to share your experience and idea which will be beneficial for all. Nevertheless, I also hope that you will be able to apply the knowledge gained from this training to your future work in your respective countries.

Once again, I wish you a very pleasant stay in our country and a very great success in this program.

Thailand's Annual International Training Course (AITC) 2018

Sufficiency Economy Practices in Community-based and Economic Development

I. Course Title : Sufficiency Economy Practices (SEP) in Community-based and Economic Development (CBED) (Priority for FEALAC Member Countries)

II. Duration: 4 June – 5 July 2017 (5 weeks)

III. Closing Date for Applications: 28 April 2018

IV. Background and Rational

There has been a recent shift in economic development paradigms from growth-based to community-based development as a mechanism to achieve sustainable development. Experiences have shown that community-based development has helped empowering communities by encouraging local citizens to undertake self-initiated development activities in response to their needs. “**Sufficiency Economy Philosophy**” or **SEP** was formulated by His Majesty the late King Bhumibol Adulyadej of Thailand. The application of SEP focuses on community empowerment in order to enhance local economic prosperity.

The Sufficiency Economy Philosophy “stressed the middle path as an overriding principle for appropriate conduct by the populace at all levels”. “Sufficiency” means moderation, reasonableness, and the need of self-immunity for sufficient protection from impact arising from internal and external changes. To achieve this, an application of knowledge with consideration and prudence is essential. At the same time, it is essential to strengthen the moral fiber of the nation so that everyone adheres to the principles of honesty and integrity. In addition, a way of life based on patience, perseverance, diligence, wisdom and prudence is indispensable to create balance and be able to cope with adverse shocks.

The principles of SEP can be applied to all levels, i.e. individuals, communities, organizations and nations/global. Numbers of case studies in Thailand have shown good practices of SEP applications as a guiding principle for individuals (to be able to improve quality of life), for small enterprises and organizations (to be able to manage efficiently), and for communities (to be able to develop local productive capabilities and market networks). Principles of SEP can be applied to developing countries around the world at all levels. Particularly, they can be applied to community development as the SEP is fundamental to empowerment and building resilience.

The Annual International Training Course on “Sufficiency Economy Practices in Community-based and Economic Development” aims at providing understanding on the SEP with a linkage to economic concepts/theories and community-based development. During the training course, a number of case studies will be illustrated to explain how the SEP can be applied in practices. In addition, the training course will provide the tools for monitoring and evaluation in understanding the success and challenges of projects following the SEP.

V. Objectives: The programme is designed to;

- provide participants with understanding on Sufficiency Economy Philosophy (SEP) and related economic theories and concepts;
- explain participants the applications of SEP (by individuals, SMEs, communities, organizations and macro policy implication);
- share experiences among countries on community-based and economic development;
- provide participants in exploring with multiple case studies following the SEP;
- equip participants with the practical skills and techniques required for monitoring and evaluation of projects following the SEP concept

VI. Venue and Training Institution:

Faculty of Economics, Kasetsart University,
Bangkok 10900 THAILAND

VII. Contact

For more information, please contact;

Bureau of International Cooperation on Human Resource Development

Thailand International Cooperation Agency (TICA)

Government Complex, Building B, 8th Floor, Chaengwattana Rd. Laksi District,
Bangkok 10210 THAILAND

Website: www.tica.thaigov.net

Email: aitc@mfa.go.th

Tentative Schedule for
Thailand's Annual International Training Course (AITC) 2018
Sufficiency Economy Practices in Community-based and Economic Development (CBED)
During June 4th – July 5th, 2018 Venue: Faculty of Economics

1 st Week	Monday June 4, 2018	Tuesday June 5, 2018	Wednesday June 6, 2018	Thursday June 7, 2018	Friday June 8, 2018	Saturday June 9, 2018	Sunday June 10,2018
8.30- 9.00	Registration	Registration	Registration	Registration	Registration	Trip to Grand Palace and Emerald Buddha Temple (in Bangkok)	
9.00 – 10.30	Opening ceremony: Opening speech by Acting President (Wachrinrat, Chongrak, Ph.D) Welcome address by TICA Rep. and Dean Venue: Room 5628, Building 5	Overview of Sufficiency Economy Philosophy and Application (Assoc. Prof. Chansom, Nada., Ph.D) Venue: Room 3209, Building 3	Application of SEP in National Development (Sakondhavit, Amuchanog, Ph.D.) Venue: Room 3209, Building 3	Sufficiency Economy Practices and its Application (Assist. Prof. Bunyasiri, Isriya, Ph.D) Venue: Room 3209; Building3	Agricultural Development in Thailand (Assist.Prof. Titapiwatanakun, Boonjit, Ph.D) Venue: Room 3209; Building3		
10.30-10.45	Coffee break/Group photo	Coffee break	Coffee break	Coffee break	Coffee break		
10.45 – 12.00	Sufficiency Economy Philosophy: New Theory (Assist.Prof. Jitsanauan,Thanwa,Ph.D.)	(Cont.)	(Cont.)	(Cont.)	(Cont.)		
Lunch Time: 12.00 pm – 1.30 pm							
1.30 – 3.00	Sufficiency Economy Philosophy: New Theory (cont.) (Assist.Prof. Jitsanauan,Thanwa,Ph.D.)	The King’s Concept of Sufficiency Economy and the Application to Developing Countries (Professor Puntasen, Apichai,Ph.D) Venue: Room 3209; Building 3	Sufficiency Economy Philosophy and Development (Assist. Prof. Mongsawat, Prasopchoke, Ph.D) Venue: Room 3209, Building 3	Grassroots Development and Poverty Reduction ('Teanravisitsagool, Pattama, Ph.D.) Venue: Room 3209; Building 3	Practical Experiences in SEP and Related Issues in Agricultural Sectors (Assoc. Prof. Sukprasert, Phattana,Ph.D)	BKK Sightseeing	
3.00- 3.15	Coffee break	Coffee break	Coffee break	Coffee break	Coffee break		
3.15 – 5.00	(Cont.)	(Cont.)	(Cont.)	(Cont.)	(Cont.)		
5.00 - 7.00	Welcome party						
Free day							

2 nd Week	Monday June 11,,2018	Tuesday June 12,2018	Wednesday June 13,2018	Thursday June 14,2018	Friday June 15,2018	Saturday June 16,2018	Sunday June 17,2018
8.30- 9.00							
9.00 – 10.30	Registration Microfinance and SEP (Assist. Prof. Bunyasiri, Isriya, Ph.D) Venue: Room 3209; Building 3	Registration Application of SEP in Development Project (Ms. Thantita Nakornthap) Royal Project Development Board Venue: Room 3209; Building 3	Registration SEP and Key Concepts of Community Development (Sidthikornkraipreecha, Ph.D.) Venue: Room 3209; Building 3	Registration Applications of SEP in Private Enterprise: SCG (Mr. Chaitath Tongsaalee) Senior Associate Director, Enterprise Brand Management Office SCG Venue: Room 3209; Building 3	Registration Projects following SEP: Project monitoring evaluation (Assoc.Prof. Priebprom, Somsak, Ph.D) Venue: Room 3209; Building 3	Trip to Ayutthaya	
10.30- 10.45	Coffee break	Coffee break	Coffee break	Coffee break	Coffee break		
10.45 – 12.00	(Cont.)	(Cont.)	(Cont.)	(Cont.)	(Cont.)		
Lunch Time: 12.00 pm – 1.30 pm							
1.30 – 3.00	Practical Experiences in SEP and Related Issues (Mr.Paiboon Booranasanti) Department of community Development Venue: Room 3209; Building 3	SEP Application: Credit union and Cooperative in Community Developments(Assoc. Prof. Kamlang-Ek, Apiwan) Venue: Room 3209; Building 3	Applications of SEP in Private Sector (Suriyankietkaew, Suparak, Ph.D.) Chief Researcher, Leadership Research Group Mahidol University: Venue: Room 3209; Building 3	Project following SEP: Marketing Potential Analysis (Assist.Prof. Plechajinda,Suchin) Venue: Room 3209; Building 3	Projects following SEP: Project monitoring evaluation (Assoc.Prof. Priebprom, Somsak, Ph.D) Venue: Room 3209; Building 3	Trip to Ayutthaya	
3.00- 3.15	Coffee break	Coffee break	Coffee break	Coffee break	Coffee break		
3.15 – 5.00	(Cont.)	(Cont.)	(Cont.)	(Cont.)	(Cont.)		
Free day							

3 rd Week	Monday June 18, 2018	Tuesday June 19, 2018	Wednesday June 20, 2018	Thursday June 21, 2018	Friday June 22, 2018	Saturday June 23, 2018	Sunday June 24, 2018
8.30- 9.00	Registration	Registration	Registration	Registration	Registration		
9.00 – 10.30	Projects following SEP: Project monitoring evaluation (Assoc.Prof. Priebprom, Somsak, Ph.D) Venue: Room 3209; Building 3	Evaluation tools for projects following SEP: Logical framework (LF) (Assist.Prof. Titapiwatanakun, Boonjit, Ph.D) Venue: Room 3209; Building 3	Evaluation tools for projects following SEP: Logical framework (LF) (Assist.Prof. Titapiwatanakun, Boonjit, Ph.D) Venue: Room 3209; Building 3	Workshop on Rural Development in Selected Developing Countries (for 10 countries) Venue: Room 3209; Building 3	Workshop on Rural Development in Selected Developing Countries (for 9 countries) Venue: Room 3209; Building 3		
10.30- 10.45	Coffee break	Coffee break	Coffee break	Coffee break	Coffee break		
10.45 – 12.00	(Cont.)	Evaluation tools for projects following SEP: Logical framework (LF) (Cont.)	Evaluation tools for projects following SEP: Logical framework (LF) (Cont.)	Workshop on Rural Development in Selected Developing Countries (Cont.)	Workshop on Rural Development in Selected Developing Countries (Cont.)		
Lunch Time: 12.00 pm – 1.30 pm							
1.30 – 3.00	Projects following SEP: Project monitoring evaluation (Assoc.Prof. Priebprom, Somsak, Ph.D) Venue: Room 3209; Building 3	Case studies for Logical framework	Case studies for Logical framework	Workshop on Rural Development in Selected Developing Countries (Cont.)	Workshop on Rural Development in Selected Developing Countries (Cont.)		
3.00- 3.15	Coffee break	Coffee break	Coffee break	Coffee break	Coffee break		
3.15 – 5.00	(Cont.)	Case studies for Logical framework (Cont.)	Case studies for Logical framework (Cont.)	Workshop on Rural Development in Selected Developing Countries (Cont.)	Workshop on Rural Development in Selected Developing Countries (Cont.)		
						Free day	Free day

4 th Week	Monday June 25, 2018	Tuesday June 26, 2018	Wednesday June 27, 2018	Thursday June 28, 2018	Friday June 29, 2018	Saturday June 30, 2018	Sunday June 31, 2018
8.30- 9.00	Registration	Field-Visit MajamAgri. Coop	Field-Visit The Huai Hong Khrai Royal Development Project	Field-Visit SMEs Women Group (Fruit processing)	Group meeting and discussions on field case studies	Group meeting and discussions on field case studies	Free day
9.00 – 10.30	Field Visit in Chiangmai						
10.30- 10.45	Coffee break	Coffee break	Coffee break	Coffee break	Coffee break		
10.45 – 12.00		Field visit (Cont.)	Field visit (Cont.)			Group meeting and discussions on field case studies	
Lunch Time: 12.00 pm – 1.30 pm							
1.30 – 3.00	Group meeting and discussions on field visit questionnaire development	Field visit (Cont.)	Field visit (Cont.)	Field visit (Cont.)	Group meeting and discussions on field case studies (Cont.)	Go back to BKK (check in Ebina House)	Free day
3.00- 3.15	Coffee break	Coffee break	Coffee break	Coffee break	Coffee break		
3.15 – 5.00	Group meeting and discussions on Field visit questionnaire development	Field visit (Cont.)	Field visit (Cont.)	Field visit (Cont.)	Group meeting and discussions on field case studies (Cont.)		

Assist. Prof. Titapiwatanakun, Boonjit, Ph.D.
 Assoc. Prof. SomsakPriebprom, Ph.D.
 Assoc. Prof. Kamlang-EK, Apiwan
 Assist. Prof. Bunyasiri, Isriya, Ph.D.
 Assist. Prof. Sirisupluxana, Prapinwadee, Ph.D.

Mobile phone: 0897686179
 Mobile phone: 0817315878
 Mobile phone: 0818306828
 Mobile phone: 0816122136
 Mobile phone: 0818298769

E-mail: fecobot@ku.ac.th
 E-mail: fecosp@ku.ac.th
 E-mail: fecoawk@ku.ac.th
 E-mail: fecoivb@ku.ac.th
 E-mail: fecopds@gmail.com; fecopds@ku.ac.th

5th Week	Monday July 1, 2018	Tuesday July 2, 2018	Wednesday July 3, 2018	Thursday July 4, 2018	Friday July 5, 2018
8.30- 9.00	Registration	Registration	Registration	Registration	Registration
9.00 – 10.30	Preparation for a case study (lesson learned from the field trips) Venue: Room 3201a/b-3209a/b; Building 3	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study 1 and Q&A (1 st & 2 nd groups)	Preparation for a case study 2 and Q&A (3 rd & 4 th groups)
10.30- 10.45	Coffee break	Coffee break	Coffee break	Coffee break	Coffee break
10.45 – 12.00	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study (lesson learned from the field trips) (Cont.)		
Lunch Time: 12.00 pm – 1.30 pm					
1.30 – 3.00	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study 1 and Q&A (3 rd & 4 th groups))	Preparation for a case study 3 and Q&A (3 rd & 4 th groups)
3.00- 3.15	Coffee break	Coffee break	Coffee break	Coffee break	Coffee break
3.15 – 5.00	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study (lesson learned from the field trips) (Cont.)	Preparation for a case study 2 and Q&A A (1 st & 2 nd groups)	Preparation for a case study 3 and Q&A (1 st & 2 nd groups)
5.00 – 6.00					Closing ceremony and certificate distribution by Dean Venue: Room 7, Building 5 (7 th floor)
6.00 - 7.30					Farewell Party
8.00					Closure

Organizing Teams

Name	Mobile phone	E-mail
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089-768-6179

fecobot@ku.ac.th

Assist. Prof. Titapiwatanakun, Boonjit, Ph.D.



081-830-6828

fecoawk@ku.ac.th

Assoc. Prof. Kamlang-EK, Apiwan



081-731-5878

fecoskp@ku.ac.th

Assoc. Prof. Priebprom, Somsak, Ph.D

Name	Mobile phone	E-mail
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081-612-2136

fecoiyb@ku.ac.th

Assist. Prof. Bunyasiri, Isriya, Ph.D



081-829-8769

fecopds@gmail.com

Assist. Prof. Sirisupluxana, Prapinwadee, Ph.D.



081-822-8963

fecoktp@ku.ac.th

Ms. Pongsuchart, Kaniitha

List Name of Participants

Country	Nationality	Name	Position, Organization
1	Bangladesh	Mr. Sidhartha Sankar Kundu	Deputy Secretary, Ministry of Public Administration
2	Benin	Mrs.Kouho Sosssdukpo Justine Ayaba	Director of Studied ad Coordination and Nutrition Assistanca, Ministry of Planning and Development
3	Bhuthan	Mr.Kinley	Senior Planning Officer, District Administration Pema Gatshel
4	Cambodia	Mr.Samnang Sous	Vice Chief Office, Ministry of Rural Development
5	China	Mrs.Yao Huiling	Senior Staff, Ningxia Foreign Affairs Office
6	Ethiopia	Ms.Betelhem Dessie Timerga	Senior Expert in Fiscal Policy Directorate, Ministry of Finance and Economic Cooperation
7	Fiji	Mrs.Salote Salaiwalu M Finemateaki Sarasau	Senior Admin Officer, Ministry of Rural and Maritime Development and National Disaster Management
8	Ghana	Ms.Thelma Dangbey Kubi	Assistant Economics Officer, Ministry of Finance
9	Kenya	Ms. Victoria Wanjala Wachaiyu	Economist, The National Treasury
10	Malawi	Mr. Flemings Flex Nyirenda	Chief Economist, Ministry of Local Government and Rural Development
11	Morocco	Mr.Rabia El Gholabzouri	Head of Databased and Information Chatering Services, Ministry of Economy and Finance
12	Nepal	Mr. Keshab Raj Pardhe	Ministry of Federal Affairs and Local Development
13	Nigeria	Mr.Uba Abaulkareen Suleimen	Proram Officer, Ministry of Health
14	Oman	Mr.Khalid Hamed Al Ghalani	Director of Environment and Culture, Supreme Council Planning
15	Sri Lanka	Mr.Thuwan Nazrin Ammon	Assistant Secretary, Prime Minister's Office
16	Swaziland	Mr.Bongumusa Mdluli	Credit Officer, Swaziland Industrial Development Company
17	Tanzania	Mr.Said Ali Hassan	Planning Officer, Presidet's Office and Chairman of The Revolutionary Council, Cabimet Secretary
18	Timor-Leste	Mrs.Ana Paula Pacheco de F. Magno	Technical of Agribusiness, Ministry of Agriculture
19	Vietnam	Mr.Vu Nhat Tan	Official, Department of National Economic Issues, Ministry of Planning and Investment

Instructions for Country Report Presentations

Devices Provided by the Training Organizer:

Laptops (with MS-Office & Adobe Reader)

Projectors & Screen

Materials Provided by the Presenters:

PowerPoint or Microsoft word version 2003 or PDF files: should be submitted 1 day before the presentation

Duration of each Presentation (Tentatively): about 15-20 Minutes of Presentation 5-10 Minutes of Q&A

Information for Day Tours and Field Trips

Day 1 Tour : 9 June 2018



Bangkok Wat Phra Kaew (The Emerald Buddha Temple)

Wat Phra Kaew or the Temple of the Emerald Buddha (officially known as Wat Phra Sri Rattana Satsadaram) is regarded as the most important Buddhist temple in Thailand. Located in the historic centre of Bangkok, within the grounds of the Grand Palace, it enshrines Phra Kaew Morakot (the Emerald Buddha), the highly revered Buddha image meticulously carved from a single block of jade. The Emerald Buddha (Phra Putta Maha Mani Ratana Patimakorn) is a Buddha image in the meditating position in the style of the Lanna school of the north, dating from the 15th century AD.

Raised high on a series of platforms, no one is allowed near the Buddha except HM the King. A seasonal cloak, changed three times a year to correspond to the summer, winter, and rainy season covers the statue. A very important ritual, the changing of the robes is performed only by the King to bring good fortune to the country during each season. The temple is beautifully decorated and has a great sense of peace about it.

The construction of the temple started when King Buddha Yodfa Chulaloke (Rama I) moved the capital from Thonburi to Bangkok in 1785. Unlike other temples, it does not contain living quarters for monks; rather, it has only elaborately decorated holy buildings, statues, and pagodas. The main building is the central 'ubosot' (ordination hall), which houses the Emerald Buddha. Even though it is small in size, it is the most important icon for Thai people.

Other attractions in Wat Phra Kaew include a model of Angkor Wat, which was built under the order of King Rama IV when Cambodia was under Siamese control. The model was later recreated in plaster at the behest of King Rama V to celebrate the first centenary of the Royal City. Also, don't miss the Balcony, which can be compared to the temple wall. The murals inside tell the Ramayana epic in its entirety. On the columns of the balcony are stone inscriptions of the verses describing the murals. Each gate of the Balcony is guarded by the five-metre tall 'Yaksa Tavarṇbal' (Gate-keeping Giants), the characters taken from the same epic.

A guide is on duty from 10:00 to 14:00 and Personal Audio Guide (PAG) is available in English, French, German, Japanese, Mandarin Russian, and Spanish. Remember that 'wats' (temples) are sacred places and you must dress appropriately. No shorts, slippers, sandals, or revealing tops, otherwise you simply won't be allowed in. There's also a facility that offers proper trouser wear rental should you need it.

The Grand Palace in Bangkok

If there is one must-see sight that no visit to Bangkok would be complete without, it's the dazzling, spectacular Grand Palace, undoubtedly the city's most famous landmark. Built in 1782 - and for 150 years the home of the Thai King, the Royal court and the administrative seat of government - the Grand Palace of Bangkok is a grand old dame indeed, that continues to have visitors in awe with its beautiful architecture and intricate detail, all of which is a proud salute to the creativity and craftsmanship of Thai people. Within its walls were also the Thai war ministry, state departments, and even the mint. Today, the complex remains the spiritual heart of the Thai Kingdom.

Within the palace complex are several impressive buildings including Wat Phra Kaew (Temple of the Emerald Buddha), which contains the small, very famous and greatly revered Emerald Buddha that dates back to the 14th century. The robes on the Buddha are changed with the seasons by HM The King of Thailand, and forms an important ritual in the Buddhist calendar. Thai Kings stopped living in the palace around the turn of the twentieth century, but the palace complex is still used to mark all kinds of other ceremonial and auspicious happenings.

Very Important Note:

A strict dress code applies. The Grand Palace with The Temple of the Emerald Buddha is Thailand's most sacred site. Visitors must be properly dressed before being allowed entry to the temple.

Men must wear long pants and shirts with sleeves (no tank tops. If you're wearing sandals or flip-flops you must wear socks (in other words, no bare feet.)

Women must be similarly modestly dressed. No see-through clothes, bare shoulders, etc. If you show up at the front gate improperly dressed, there is a booth near the entrance that can provide clothes to cover you up properly (a deposit is required).

Read more: [Bangkok Wat Phra Kaew - The Emerald Buddha](http://www.bangkok.com/attraction-temple/wat-prakaeo.htm#ixzz1NwFa9qMa)
<http://www.bangkok.com/attraction-temple/wat-prakaeo.htm#ixzz1NwFa9qMa>

Day 2 Tour: 16 June 2018 : Ayutthaya

Ayutthaya, full name **Phra Nakhon Si Ayutthaya**, is an ancient capital and modern city in the Central Plains of Thailand, 85 km north of Bangkok.



Wat Phra Si Sanphet

Founded around 1350, Ayutthaya became the second capital of Siam after Sukhothai. Throughout the centuries, the ideal location between China, India and the Malay Archipelago made Ayutthaya the trading capital of Asia and even the world. By 1700 Ayutthaya had become the largest city in the world with a total of 1 million inhabitants. Many international merchants set sail for Ayutthaya, from diverse regions as the Arab world, China, India, Japan, Portugal, the Netherlands and France. Merchants from Europe proclaimed Ayutthaya as the finest city they had ever seen. Dutch and French maps of the city show grandeur with gold-laden palaces, large ceremonies and a huge float of trading vessels from all over the world. All this came to a quick end when the Burmese invaded Ayutthaya in 1767 and almost completely burnt the city down to the ground.

Today, only a few remains might give a glimpse of the impressive city they must have seen. Its remains are characterized by the prang (reliquary towers) and big monasteries. Most of the remains are temples and palaces, as those were the only buildings made of stone at that time. The great cultural value of Ayutthaya's ruins were officially recognized in 1991, when the Historic City became an UNESCO World Heritage Site. Its proximity to Bangkok make it a popular day-trip destination for travelers from Bangkok.

Ayutthaya is an island at the confluence of three rivers: the Chao Phraya river, the Lopburi river and the Pa Sak river. As the train station is at the east side off the island, most visitors will need to cross the river by ferry boat. Navigating your way around the island is not particularly hard: **U Thong Rd** is a ring road that circumvents the island completely. Most temple ruins can be found at the north-west of the island, while accommodation and nightlife is clustered around the north-east. As non-Siamese peoples were not allowed to live inside the city walls, the sights from foreign nations can be found outside of the island.

Ayutthaya is 76 kilometres north of Bangkok and boasts numerous magnificent ruins. The ruins indicate that Ayutthaya was one of Southeast Asia's (and probably the world's) most prosperous cities in the 17th Century and beyond. Phra Nakhon Si Ayutthaya Historical Park, a vast stretch of historical site in the heart of Ayutthaya city, has been a UNESCO World Heritage Site since December 13, 1991.

There were three palaces in Ayutthaya: Grand Palace, Chantharakasem Palace (the Front Palace) and Wang Lang (the Rear Palace). In addition, there were many other palaces and buildings for royal visits located outside Ayutthaya, such as the palace at Bang Pa-In and Nakhon Luang Building at Nakhon Luang.

On the island

The temples with entry charges are usually in ruins, so there is no dress code, although visitors are still requested to refrain from blatant stupidity like clambering up the Buddha statues. Working temples tend to charge no fees and there are often no officials to check that a dress is appropriate (though it is advised to follow these customs to show respect for sacred places).

- Wat Phra Si Sanphet, Sri Sanphet Rd. 8AM-6PM, daily. The largest temple in Ayutthaya, known for its distinctive row of restored **chedis** (Thai-style stupas) found on many images of the city. Housed within the grounds of the former royal palace, the temple was used only for royal religious ceremonies. It once housed a 16-meter Buddha covered with 340 kg of gold, but the Burmese set fire to the statue to melt the gold and destroyed the temple in the process. The royal palace can also be accessed from the same entrance at Wat Phra Si Sanphet, but it only has a few free standing buildings remaining. 50 baht.
- Viharn Phra Mongkol Bopit, Sri Sanphet Rd (Next to Wat Phra Si Sanphet). An impressive building that houses a large bronze cast Buddha image. It was originally enshrined outside the Grand Palace to the east, but it was later transferred to the current location and covered with a Mondop. During the second fall of Ayutthaya, the building and the image were badly destroyed by fire. The building currently seen was renovated but does not have as beautiful craftsmanship as the previous ones. The open area east of the Sanctuary (Wihan) was formerly Sanam Luang, where the royal cremation ceremony took place. Free.



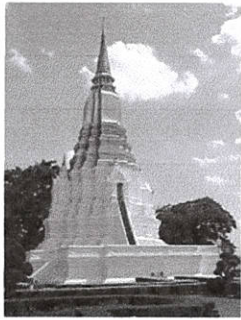
Headless Buddha statues, Wat Mahathat

- Wat Phra Mahathat, Naresuan Rd (Across the road from Wat Ratburana). A large temple that was quite thoroughly ransacked by the Burmese. Several Leaning Prangs of Ayutthaya are still feebly defying gravity though, and the rows of headless Buddhas are atmospheric. This is also where you can spot the famous tree that has grown around a Buddha head. When taking pictures of you and the Buddha head, make sure you sit on your knees to show respect, as it is considered holy by Thais. 50 baht.
- Wat Ratchaburana, Naresuan Rd. This temple stands out for having a large *prang* recently restored to its original condition, clearly visible if you come in from the east. A major find of golden statues and other paraphernalia was made here in 1958, although much was subsequently stolen by robbers — the remnants are now in the Chao Sam Phraya Museum. You can climb inside the prang for nice views and a little exhibit. The mysterious staircase down, leads to two unrestored rooms with original paintings still visible on the walls. 30 baht.



Wiharn at Wat Thammikarat

- Wat Thammikarat, U-Thong Rd. A working wat, but also contains the ruins of a large Chedi and a huge roofless Wiharn which has tall brick columns leaning at alarming angles and a large tree growing picturesquely out of the side of one wall. It was already constructed before the establishment of Ayutthaya. The Wihan Luang once enshrined an enormous bronze head of the Buddha of the U Thong period, now exhibited at the Chao Sam Phraya National Museum. The temple also houses a Reclining Buddha hall called Wihan Phra Phutthasaiyat built by his queen consort following her wish made for her daughter's recovery from an ailment. The Wihan is located to the north of Phra Chedi with a base of 52 surrounding Singha or lions, and houses a north-facing reclining Buddha image measuring 12 metres in length, with both feet gilded and inlaid with glass mosaic. Free.
- Wat Suwan Dararam, (Southeast of the island). This modern Wat with no ruins can be accessed by side streets off U-thong rd. The Wat contains a few small spires, and some nicely decorated modern buildings.
- Phet Fortress, (Southeast of the island). This fortress was the city's most important defensive structure in the 15th century. Originally built of wood in 1350 A.D. by King Mahachakraphat, the fortress was later rebuilt with bricks. A few walls still remain and the grounds have a nice view of the river. The fortress is close to Wat Suwan Dararam, and is right beside a ferry that can take you to Wat Phanan Choeng.
- Wat Phra Ram, Sri Sanphet Road. 8AM-6PM, daily. This temple consists of one huge prang and some smaller Chedi and outbuildings, all in disrepair though the top of the prang is complete. Staircases to the side of the prang give views of Ayutthaya. This monastery was located outside the grand palace compound to the east. King Ramesuan commanded it built on ground where the royal cremation ceremony for his father, King U-Thong, took place. A big lagoon is in front of this monastery. Its original name was "Nong Sano"; it was changed to "Bueng Phraram" and currently is Phraram Public Park. 30 baht.



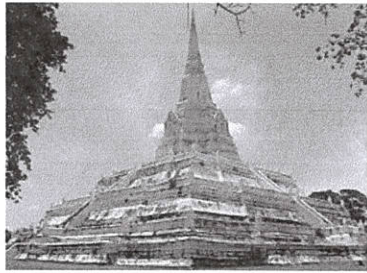
Phra Chedi Suriyothai

- Phra Chedi Suriyothai, U-Thong Rd. A white and gold coloured Chedi built as a memorial to a previous queen. Set in a small, well-kept gardens, it is the memorial for the first heroine in Siamese history. It's of some interest as a proof of the honour that ancient Siamese society gave to women. It was renovated in 1990, and during the renovations some antique objects were found such as a white rock crystal Buddha image in the posture of subduing Mara, a chedi replica, and a golden reliquary. These ancient objects were brought to be under the care of the Chao Sam Phraya National Museum. Free.
- Wat Borom Phuttharam, (Inside Rajabhat University). Built some time during 1688–1703 during the reign of King Phetracha on his former residence area near the main gate of the southern city wall. Its location and area plan was confined to be in the north-south direction by ancient communication routes. Unlike other temples, the King had all buildings roofed with yellow glazed tiles and the temple became known as "Wat Krabueang Khluap" or the "glazed tile temple". The construction took 2 years and the temple underwent a major renovation in the reign of King Borommakot, who had 3 pairs of door panels decorated with fine mother-of-pearl inlays. One pair of them is currently at Ho Phra Monthian Tham inside the Temple of the Emerald Buddha, the second is at Wat Benchamabophit (The Marble Temple), and the third was turned into cabinets and is now exhibited at the Bangkok National Museum.

Off the island

Much of Ayutthaya's history revolves around trade with other nations, but these nations were not allowed to set up camp inside the city walls. Thus, surrounding Ayutthaya's waters are plenty of remains from the countries that once set sail here, such as the settlements of Japan, the Netherlands and Portugal, as well as the interesting Thai-Chinese temple of Wat Phanan Choeng.

- Wat Chaiwatthanaram, Southwest off the island on route 3413 (Take route 3263 off the island and turn left onto route 3413.). 8:30AM-5PM, daily. The temple that graces the official tourist pamphlet for Ayutthaya, this Wat is a must see. Many intact pagodas surround a central chedi that you can climb from all sides. A nice view of the city can be had from the top. Very photogenic. 50 baht.
- Wat Na Phra Mane. This Wat offers a mix of old and modern buildings. It is unique because it survived the destruction of the city in the 18th century. Of interest are the vaulted ceilings and a Buddha made of black stone
- Wat Phanan Choeng, Bang Pa-in Rd (About 2 km southeast of town, turn south at the road 309 roundabout). 8:30AM-5PM, daily. A working monastery located south of Ayutthaya, no one knows how old it is, but it existed before Ayutthaya was founded as the capital. It contains the oldest large cast bronze Buddha image in Ayutthaya, called "Phrachao Phananchoen", built in A.D. 1325; it is made of stucco in the attitude of subduing evil. A small room to the right of the main hall contains a nice collection of Buddha images and the room is painted with many individual unique pictures, in bright colours offset with gold. 20 baht donation.



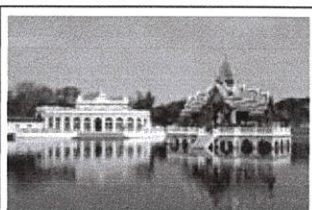
Chedi at Wat Phu Khao Thong

- Wat Phu Khao Thong. (About 3 km north of town, west off the Ang Thong Rd). Impressive and huge white, and slightly wonky, chedi set in a big field. You can climb to the top for extensive views over the countryside surrounding Ayutthaya, although the modern town and power lines obscure much of the historic city on the horizon. The actual nearby temple is still working and has small grounds with a smiling fat buddha image set in the ruins of a small viharn. You will see the 'Monument of King Naresuan the Great' on the way. Free.
- Wat Yai Chaimongkon, Bang Pa-in Rd (1 km east of Wat Phananchong). 8PM-6PM, daily. The large pagoda from far away, and some of its ruins appear on well known photos of temples in Thailand. Constructed in the reign of King U-Thong, the temple features a large reclining Buddha in saffron robes in its own ruined viharn, and, most spectacularly, a huge chedi swathed in golden cloth set in a courtyard which is lined by Buddha images all wearing saffron robes. Very photogenic 20 baht.

Foreign Settlements

- Dutch Settlement. The Dutch East India Company (VOC) founded in 1602 was the largest and most impressive of the early modern trading companies operating in Asia. The Dutch established their first trading post in Ayutthaya in 1608. By the 1630s the Dutch received land and permission to build a lodge on the east bank of the Chaophraya river. The two-storey brick building was known to the Dutch as *de logie* and the settlement developed into a separate village. This building was destroyed by the invading Burmese armies in 1767. After being archaeologically excavated, the brick foundation of the building was found and during the celebrations of 400 years of Thai-Dutch relations, H.M. Queen Beatrix donated a royal gift to establish an information centre near the site of the Dutch lodge. The Thai Fine Arts Department excavated the site and found many artifacts, such as Chinese porcelain, Dutch pipes and a coin. The construction of the museum began in 2010 and has just been finished (April 2011). 'Baan Hollanda' museum will open in July 2011. (more information in the 'Museums' section)
- Japanese Settlement. There's nothing left of the Japanese Settlement, so instead, the Japanese government decided to create a Japanese-style park at the location of where the Japanese Settlement probably must have been. The Ayutthaya Historical Study Centre started a branch here, a museum about Ayutthaya's foreign relations with Japan and other countries. It starts with an interesting film lasting about 15 minutes and then you can explore the museum on your own: very interesting and definitely gives a good background of the city's history.
- Portuguese Settlement.

Bang Pa In Palace



The pavilion dedicated to Rama V with the "royal cabana" in the background.

A very short drive of 60 kilometers (40 miles) north of Bangkok along the banks of the Chaopraya River will bring you to Bang Pa In, summer palace of the kings of Thailand. The palace dates back to the 17th century, pre-dating the establishment of Bangkok as the capitol, although it did fall into disuse for a long period. All the buildings you see date from its revival by King Mongkut (Rama IV) in the 19th century. Today, the palace is only used infrequently, and then mostly for state occasions rather than as a royal summer residence.

The palace is very European in design. The buildings are laid out along an artificial ornamental pond. In what was formerly the public area of the palace, the lake is a long rectangular pool, lined with formal plantings and the odd folly. The most obvious of the ornaments is a modern copy of a Khmer style prang.

At the end of this formal entry promenade the pond takes on a more natural shape. In this pond you see what has become the "signature piece" of Bang Pa In. It is an elegant Thai-style pavilion in the middle of a pond shown above right, with the rather daunting title of "The divine seat of personal freedom." It is really the only example of classical Thai architecture within the palace and was built by King Chulalongkorn (Rama V). It now houses a statue of him. The pond also serves to divide the "public" outer area of the palace from the inner private areas.

Within the inner palace are several buildings in various styles. The main residence is a modern reconstruction of the original building. Although the original building was said to be in the style of a Swiss Chalet, the modern building has a more "Paris Metro" art-deco feel to it. Note that the building, still occasionally used by the royal family, is not open to the public.

Perhaps the most interesting building in the inner complex, and the only one open to the public, is the Chinese style residence built in China and gifted to King Chulalongkorn (Rama V) by the Chinese Chamber of Commerce in 1889. You must remove your shoes to enter and enjoy the ebony and red lacquer interior.



Chinese throne hall.

Bang Pa In is one of three royal palaces featured at the **Virtual Thai Palaces** web site. This site, sponsored by the Royal Thai Household, is one of the most interesting Thai web sites. It requires some common plug-ins to view the 360-degree images, but they're easy to obtain and well worth it.

Admission Fee

There is a fee of 50 Baht (1.65 USD) to enter the palace grounds. Hours are 8:30 am to 5:00 pm, but the ticket office closes at 3:30 pm. Also note that you must exit through the gift shop.

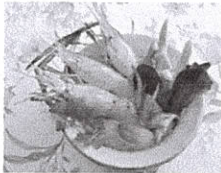
Very Important Note:

Wear long pants/skirts to temples and no sleeveless t-shirts or revealing blouses. Treat Buddha images with utmost respect, just as you would in the rest of Thailand.

Favorite Foods, Fruits and Disserts for Foreigners in Thailand

The Top Ten Thai Dishes Loved by Foreigners

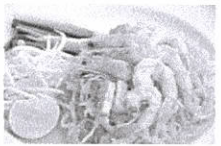
Thai dishes which are listed below in order of the popularity.



1. Tom Yam Kung
(Spicy Shrimp Soup)



2. Kaeng Khiao Wan Kai
(Green Chicken Curry)



3. Phat Thai
(Fried Noodles of Thai Style) 70%



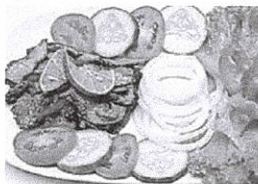
4. Phat Kaphrao
(Meat or Seafood Fried with Sweet Basil)



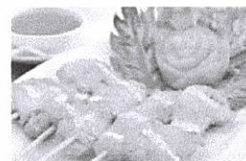
5. Kaeng Phet Pet Yang
(Roast Duck Curry)



6. Tom Kha Kai
(Chicken in Coconut Soup)



7. Yam Nua
(Spicy Beef Salad)



8. Mu or Kai Sa-te
(Roast Pork or Chicken Coated with Turmeric)






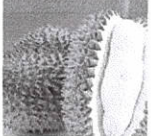



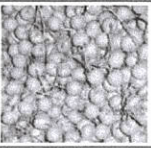


9. Kai Phat Met Mamuang Himmaphan
(Chicken Fried with Cashew Nuts)







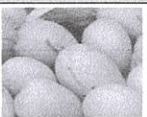
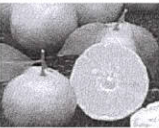



10. Kaeng Phanaeng
(Meat in Coconut Cream)

The Kingdom of a Hundred Fruits

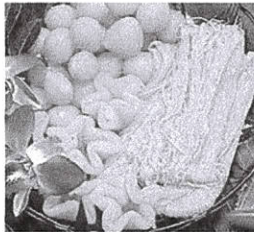
Here is a brief introduction to several kinds of fruits produced in Thailand that are worth special recommendation. Names in Thai with their romanized spellings are given after the English names of facilitate the identification of the fruits.

	Banana (<i>kluai</i>), there are 3 main species: 1. The fragrant banana (<i>kluai hom</i>), most palatable and most commonly eaten by foreigners; 2. The namwa banana (<i>kluai namwa</i>), either eaten raw as fruit or cooked in many different ways and eaten as a snack; and 3. The egg banana (<i>kluai khai</i>), small in size with a thin skin, a specialty of Kamphaeng Phet Province. Season: All year round.
	Coconut (<i>ma-phrao</i>) Only the young ones are eaten as fruit. Scoop out the tender meat with a spoon and drink the refreshing milk with a tube. Season: All year round.
	Custard Apple (<i>noi-na</i>) Transplanted from Central America long ago. Easily broken with a squeeze. Eat the soft, white meat with the help of a spoon and leave out the seeds. Season: June to August.
	Durian (<i>thu-rian</i>) A very special fruit. Reputed to be the king of all fruits, its strong smell sometimes turns people away before they have a chance to taste it. However, if one can overcome one's initial dislike of its foul smell and give it a try, one is likely to love its rich, unique flavour. Among the various species, the golden pillow (<i>monthong</i>) is most agreeable to the beginner. Other famous varieties include the long-stemmed (<i>kanyao</i>) and the gibbon (<i>cha-ni</i>). Season: May to June.
	Grape (<i>a-ngun</i>) First transplanted from Europe about a century ago, it has thrived for the past two decades after new varieties suitable to the tropical climate were developed. Both the green and the red varieties are available. Season: December to April.
	Guava (<i>farang</i>) The Thai name means a White or a Westerner. The fruit derived its name because it originated from tropical America. It has become a popular fruit only after the new Vietnamese species was widely planted more than a decade ago. Eat the white, crisp flesh either alone or with the condiment provided free by the vendor. Don't eat the core, which would cause constipation. Season: All year round.
	Jackfruit (<i>khanun</i>) Somewhat like a durian but even bigger, it takes an expert to open it with a sharp knife. But people usually don't buy a whole fruit. The vendor will open it and take the yellowish flesh out for retail. Its large seeds are edible after being boiled, and are nutritious too. Season: Almost all year round.
	Longan (<i>lamyai</i>) Brought into this country by Chinese immigrants hundreds of years ago, it was first planted in Bangkok and then in the North. It is in the North that the fruit has flourished and become one of Thailand's largest export fruits. The most famous species is the pink longan produced in Chiang Mai. Its flesh is pinkish and thick and delightfully sweet. Season: May to July.
	Lychee or Litchi (<i>linchi</i>) Also transplanted from South China, but much later than the longan. Now, it is widely grown in Chiang Mai and other northern provinces and is just as good in quality as the fruit produced in China. Its slight tartness gives its sweet pulp a unique taste. Season: April to May.
	Mango (<i>ma-muang</i>) Like the persimmon, the mango can be eaten both ripe and unripe. Some varieties are best eaten ripe and some others, unripe. The former includes <i>namdokmai</i> and <i>okrong</i> , and the later, the <i>khiao-sa-woei</i> and <i>nangseam</i> . The Thais are fond of eating ripe mangoes with sticky rice and coconut cream. It is sold everywhere when the fruit is in season. You should give it a try. Season: March to May.

	Mangosteen (<i>mangkhut</i>) Cut open the thick dark red rind with a sharp knife. Be careful not to let the sap contained in the skin stain your clothes, which would leave marks hard to remove. The white juicy pulp is divided into 5 to 8 segments, of which 1 to 3 contain a seed. The sweet flesh has a delicate texture and will melt in your mouth. Season: May to July.
	Papaya (<i>malako</i>) Originating from tropical America, the plant has been grown in this country for so long and so extensively that the Thai people tend to consider it a native of their land. It is easy to grow and highly productive. That is why it is among the cheapest. But don't judge its quality by its price. The former is out of proportion to the latter. Slice it lengthwise and eat it with a spoon, or remove the skin and eat with a fork. A squeeze of lime juice will enhance its taste. Season: All year round.
	Pineapple (<i>saparot</i>) Sweet, succulent and rich in vitamin C. Add a little salt to enrich the flavour. Largest plantations are in Prachuap Khiri Khan and Phuket in the South, Chon Buri and Rayong along the eastern coast, Prachinburi near Cambodia, and Lampang in the North. Most of the fruits are canned and exported. This serves to prove the excellent quality of the pineapples produced in this country. Season: All year round.
	Pomelo (<i>som-o</i>) The Siamese pomelo was well known in the native country of the ethnic Chinese in Thailand decades ago. In fact, that was about the only Thai fruit known to their relatives at home. Although that was partly because the pomelo is more durable than most other fruits and can endure a long sea voyage without perishing, it is an undeniable fact that the Thai pomelo has earned fame for its country for long. The fruit is easier eaten than peeled. But the good taste is certainly more than worth the effort. Anyway, the vendor can do the job for you free of charge. Season: August to October.
	Rambutan (<i>ngo</i>) In bright red with yellowish or greenish hair, the rambutan is beautiful in appearance. Its white flesh is firm, sweet, and juicy. The most widely grown species are the pink rambutan, the school rambutan and the <i>che-mong</i> . If you find that the meat does not come off the seed readily, you may use a knife to help. Season: May to June.
	Rose Apple (<i>chomphu</i>) Another lovely fruit mostly in light green. Shaped like a bell, it can be eaten whole after the hollow end is cut off and a few tiny seeds inside removed. The fruit is crisp and succulent and only slightly sweet. Thais often eat it with a sugar-pepper condiments or <i>nampla wan</i> sauce to add to its taste. Season: May to June.
	Sapodila (<i>la-mut</i>) Similar to an egg in shape and size, but not in colour. Pare off the thin brown skin, slice it lengthwise into 4 or more sections to remove its few seeds, which are flat, hard and in jet black, and eat the sweet pulp with a fork. Season: All year round.
	Tangerine (<i>som</i>) Much improved in taste and texture in the past few decades. Formerly, only those grown in Bangmot district in the outskirts of Bangkok were famous. Now, orchards in Samut Sakhon, Rayong, Chanthaburi and Chiang Mai also produce tangerines of high quality. Season: All year round.
	Watermelon (<i>taeng-mo</i>) The large round fruit has a hard green rind, a watery red pulp and small brown seeds. It provides plenty of not-too-sweet water and is an ideal fruit to eat when you are thirsty. Its quality is by no means inferior to any famous species produced in other countries. Season: All year round.

Thai Desserts

Thai desserts are well known for their taste sensations which are as impressive as their appearance. Their appealing looks reflect the nature of the Thais who are neat and meticulous. Desserts have been among the favorites of the Thais for hundreds of years. Several kinds of them were mentioned in valuable works of Thai literature. Like Thai dishes, Thai desserts are also delicious, colorful and multifarious. They are pleasing to the eye as well as the palate. Thai women have a particular liking for them and eat them both after and between meals. Most Thai sweets are made from five simple ingredients -- coconut cream, coconut flesh, rice flour, palm sugar and eggs.



Thong Yip (middle left),
Thong Yot (top) & Foi Thong (right)



A variety of Thai desserts



Kluai Chueam (left)
Kluai Buat Chi (bottom right)



Luk Chup

Some favorite sweets among the Thais are:

- Thong Yip (sweet egg yolk cup)
- Thong Yot (sweet egg yolk drop)
- Foi Thong (sweet shredded egg yolk)
- Met Khanun (mung bean flour coated with sweet egg yolk)
- Mo Kaeng (egg custard with mung bean flour)
- Sangkhaya (egg custard)
- Bua Loi (glutinous-rice flour balls in coconut cream)
- Tako (jelly with coconut cream)
- Kluai Buat Chi (banana in coconut cream)
- Fakthong Buat (pumpkin in coconut cream)
- Kluai Chueam (banana in syrup and coconut cream)
- Luk Chup (fruit-shape desserts made of mung-bean flour with natural colouring)
- Thapthim Krop (diced water-chestnuts in coconut cream)

There are arrays of Thai sweetmeats for sale at many places ranging from sidewalk stalls, markets and small shops to top department stores. Try to taste some of the above to appreciate the marvelous taste of Thai desserts.

How to register your computer (to access our web-site)

1. Link >> <https://smart.ku.ac.th/index.php>

The screenshot shows the homepage of the SMART Simple Machine Address Registration Tool. The page has a header with the KU logo and the title 'Simple Machine Address Registration Tool SMART'. A navigation menu on the left includes links for Home, Information, Login, Register, Admin name, Static, Graph, and How to find MAC. The main content area features a login form with fields for 'username', 'password', and 'user type' (set to 'Bangkok'). Below the login form, there is a section with Thai text explaining the tool's purpose and providing links for downloading forms for personal and organization computer additions.

2. Input your Username and Password, and the screen will be shown as follow

The screenshot shows the user interface after logging in. The user is identified as 'faccoupen'. The page has a navigation menu on the left with links for Home, Information, Register, History, and Logout. The main content area includes buttons for 'Add new wireless MAC' and 'Add new wire MAC', along with a search bar. At the bottom, there is a copyright notice for SMART (Simple Machine Address Registration Tool) version 2.0.10, dated 2007-2008, and contact information for the Office of Computer Services at Kasart University.

3. Select "Add new wireless MAC"

The screenshot shows the registration form for adding a new wireless MAC. The page has a navigation menu on the left with links for Home, Information, Register, History, and Logout. The main content area is titled 'Step to Register' and includes a 'Back to previous page' button. The form is divided into two steps: 'Step 1 -> Detail of user' and 'Step 2 -> Detail of place'. Step 1 includes fields for 'Network Type' (set to 'wireless'), 'User Type' (set to 'บุคลากร'), '*MAC Address' (with an example 'AABBCCDDEEFF'), '*OS Type' (set to 'Windows RT'), '*Device Type' (set to 'โต๊ะ'), and 'Expire Date' (set to '2015-06-01 00:00:00'). Step 2 includes fields for '*Institute' (set to 'สำนักการคอมพิวเตอร์'), '*Building No.', '*Telephone No.', '*Email', and 'Email (Backup)'. The form is styled with a light blue and white color scheme.

How to find MAC Address by using mobile phone

1. find MAC Address by Android version 2.1 or below
 - Settings-->About phone-->Status-->Wi-Fi MAC Address
2. find MAC Address by Android version 2.3 and above
 - Settings-->About -->Hardware information-->Wi-Fi
3. find MAC Address by IPHONE, IPAD, IPOD Touch (APPLE)
 - a. from Main Menu select Setting >> General
 - b. from General select "About" and then scroll down to the bottom, you will find Mac Address of Wireless in "Wi-Fi Address"
4. find MAC Address in NOKIA and SONY ERICSSON
 - a. select *#62209526# (WLAN Mac Address will show up)
 - b. for Nokia C3 select "setting-->Link--> wireless -->signal scanning--> select "Detail"
5. find MAC Address SAMSUNG (Jet,Star)
 - a. click "WIFI"
 - b. select WIFI: KUWIN
 - c. select "detail"
 - d. find DeviceMac or Mac address

After you fill all information, then press "ADD"

User Type	บุคลากร
*MAC Address	<input type="text"/> (Example : AABCCDDLEFF) How to find MAC Address
*OS Type	Windows RT
*Device Type	โน้ตบุ๊ก
Expire Date	2015-06-01 00:00:00

Step 2 -> Detail of place

*Institute	สำนักงานอธิการบดี
*Building No.	<input type="text"/>
*Telephone No.	<input type="text"/>
*Email	<input type="text"/>
Email (Backup)	<input type="text"/>
Comment	<input type="text"/>

* * Note : Please fill your information and correct check.

© 2007-2008 <> SMART (Simple Machine Address Registration Tools) <Version 2.0.10-2>
Office of Computer Services, Kasetsart University, Paholyothin Rd., Chatsuchak, Bangkok 10900,
THAILAND , Tel: +66 2 562 0951-5, Fax: +66 2 562 0950

