

WP2 - STEPS structure and courses design

Toader Maria
Roman Gheorghe Valentin
Dusa Elena Mirela
Ion Viorel
Epure Lenuta Iuliana

- **Lead organisation - USAMVB (P9)**
- **Start Date - 15/4/2019**
- **Estimated End Date - 15/3/2020**
- **Participating Organisation - ALL**

Deliverables

- *D2.1 - STEPS structure and courses*
- *D2.2 - Selection of faculty staff and organisation of working groups*
- *D2.3 - Study visit report*
- *D2.4 - Design of STEPS courses*

D2.3 - Study visit report

- **Due date - 15/6/2019** in English
- **Finish**

D2.1 - STEPS structure and courses

- **Due date - 15/9/2019** in English
- ***Based of WP1, D1.1. and D1.3...***

- All the partners will **offer “core” courses** among others will include:
 - Fundamentals of food production systems
 - Law and policies on food production systems
 - Agricultural economics
 - Research methodologies and tools

D2.1 - STEPS structure and courses

According to the **target groups** and the **needs analysis**, the **scientific background and the experience of the partners**, the **courses will be organized in two groups**:

- *Food engineering, quality and safety*
- *Food production systems management*

D2.1 - STEPS structure and courses

- Two groups of **elective (optional) courses** will be delivered based on the two main pillars mentioned above:
 - **Group I. - Food engineering, quality and safety**
 - Advanced food science and technology
 - Innovative harvest and post-harvest practices
 - Energy design of processes and emissions control
 - Food quality and safety

Scientific staff of AUT, UHZ, UNBI, USAMVB and ReadLab will design the courses related to food engineering, quality and safety.

- **Group II. - Food production systems management**

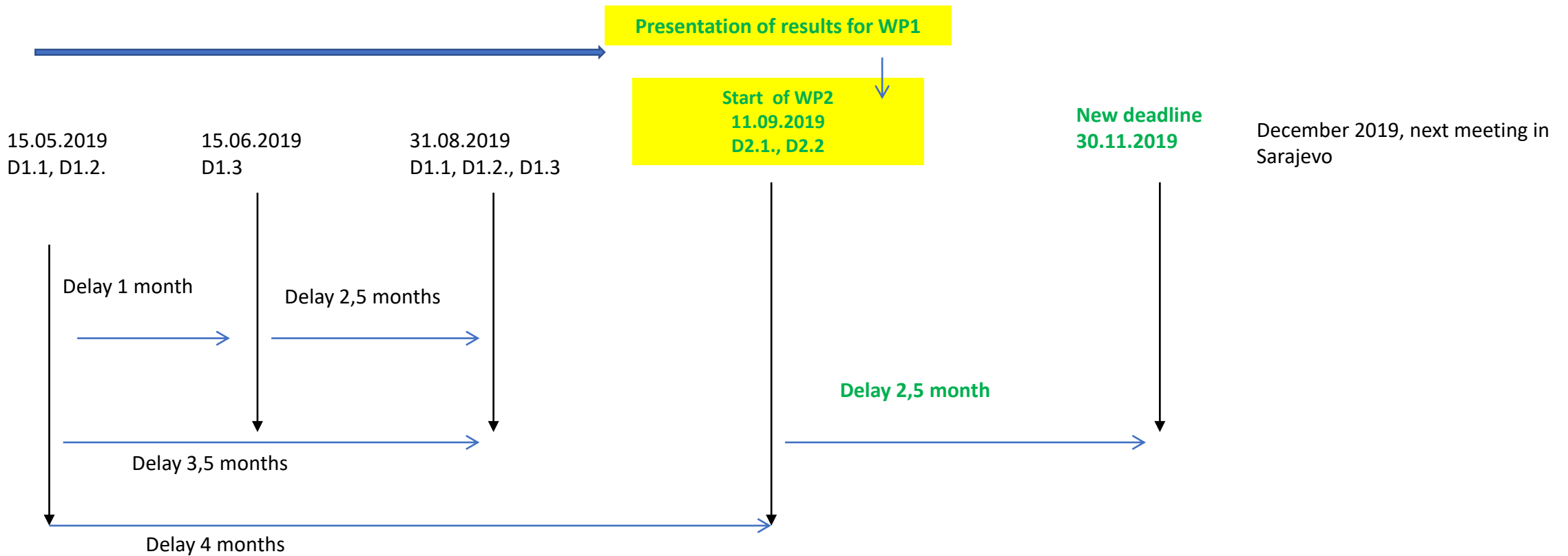
- Agri-food marketing
- Industrial ecology and circular economy in agriculture
- Planning and administration of rural communities development
- Sustainable supply chain management
- Innovation and entrepreneurship for sustainable food systems.

Scientific staff of UET, UHZ, UC, UNSA, CULS, TEISTE and ReadLab will design the courses related to Food production systems management.

D2.1 - STEPS structure and courses

Peja Meeting, 10-14 SEPTEMBER 2019

- Due date - 15/9/2019 in English
- Based of WP1, D1.1. and D1.3....but.....



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Open discussions/questions/decisions Work session

- Very important to keep in mind!!!
- **The options for certain subjects / courses must be formulated according to the concrete elements of each institution (the 6 that want to implement this Master's program):**
 - Teaching staff,
 - Equipments,
 - Country,
 - Job profile, etc

Open discussions/questions/decisions

Work session

- **The title** of the master course will be:
- **MSc in “Sustainable Food Production Systems” ?**
- Will be the same title for all six institutions?

Open discussions/questions/decisions Work session

- Will be different master programs for the 6 universities, or will be a common master's program ?

Open discussions/questions/decisions Work session

- For all 6 institutions will be -
- **Common Core Curriculum ?**
- **Different Core Curriculum ?**

Open discussions/questions/decisions Work session

- Number of years – **2 years**, specified on the proposal
- Number of semesters – **4 semester**, specified on the proposal
- Number of credits – **120 ECTS**, specified on the proposal
- **Number of semesters with didactic activities:**

4 semesters

Or

3 semesters + 1 Practice and preparation of MSc dissertation?

Open discussions/questions/decisions Work session

- **Foreign languages subject/course** will be included in the curriculum?
 - ✓ Compulsory/mandatory/obligatory
 - ✓ Optionally
 - ✓ Facultative

- Information technologies subject/course** will be included in the curriculum?
 - ✓ Compulsory/mandatory/obligatory.
 - ✓ Optionally
 - ✓ Facultative

Open discussions/questions/decisions Work session

- Subjects/Courses about production of vegetal raw materials (Good practices in producing raw agri-food products (vegetal origin)?
- Subjects/Courses about production of animal raw materials (Good practices in producing raw agri-food products (animal origin)?

Open discussions/questions/decisions Work session

- Depending on the specificity of the university / faculty, **the curriculum should include processing technologies (engineering)**?

The most important Topics/subject of Course Curriculum ?

- According of **national meetings, results of questionnaires, interview, etc, we need of List of Course Curriculum from:**
 - **Albania**
 - Agricultural University of Tirana (AUT)
 - European University of Tirana (UET)
 - **Kosovo**
 - University "Haxhi Zeka" (UHZ)
 - Universum College (UC)
 - **Bosnia Hertegovina**
 - University of Bihac (UNBI)
 - University of Sarajevo (UNSA)
- For...*ENGINEERS AND MANAGERS*

Information about courses

- course unit title
- type of course (compulsory or optional)
- semester of delivery
- number of ECTS credits
- course description and link with the problems and needs that it intends to address
- scientific topics, methods and approaches that will be analyzed in relation to the specific problems and needs
- high-level learning outcomes
- course contents and proposed sections
- teaching methods and learning activities proposed, including laboratory experiments and software simulations
- proposed evaluation methods and grading criteria

COURSE PROGRAM – 1st Year

Crt. No.	Course title	Formative category	1 st Semester (14 weeks)						2 nd Semester (14 weeks)						Total ECTS
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET	
I. COMPULSORY COURSES															
1.	Introduction in the Agri-food Quality	DS	1	2	-	-	5	E	-	-	-	-	-	-	5
2.	Techno-managerial principles in the Agri-food Chain	DS	2	2	-	-	7	C	-	-	-	-	-	-	7
3.	Food Quality and Quality Control	DS	2	2	-	-	7	E	-	-	-	-	-	-	7
4.	Quality Assurance in the Agri-food chain	DS	-	-	-	-	-	-	2	2	-	-	7	E	7
5.	Total Food Quality Management: biological risk analysis and control	DS	-	-	-	-	-	-	1	2	-	-	6	E	6
6.	Total Food Quality Management: chemical risk analysis and control	DS	-	-	-	-	-	-	1	2	-	-	6	E	6
7.	Food marketing (retails, catering) and consumers` protection	DD	-	-	-	-	-	-	1	1	-	-	6	C	6
8.	Ethics and academic integrity	DC	1	-	-	-	4	E	-	-	-	-	-	-	4
Total compulsory courses: hours/ ECTS/ week			6	6	0	0	23	3E+	5	7	0	0	25	3E+	48
			12					1C	12					1C	
II. OPTIONAL COURSES															
9.	Good practices in producing raw agri-food products (vegetal origin) (GAP 1)	DS	2	1	-	-	7	C	-	-	-	-	-	-	7
	Food Traceability	DS													
10.	Good practices in producing raw agri-food products (of animal origin) (GAP 2)	DS	-	-	-	-	-	-	2	1	-	-	5	1C	5
	Food Fraud	DS													
Total optional courses: hours/ ECTS/ week			2	1	-	-	7	1C	2	1	-	-	5	1C	12
			3						3						
Total year courses: hours/ ECTS/ week			8	7	-	-	30	3E+	7	8	-	-	30	3E+	60
			15					2C	15					2C	
III. FACULTATIVE COURSES															
11.	Additional psycho-pedagogic training	DC	1	1	-	-	5	C	-	-	-	-	-	-	5
12.	Functional food design	DC	2	2	-	-	8	C	-	-	-	-	-	-	8
13.	Culinary business and molecular gastronomy	DC	-	-	-	-	-	-	2	2	-	-	8	C	8

Crt. No.	Course title	Formative category	3 rd Semester (14 weeks)						4 th Semester (14 weeks)						Total ECTS
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET	
I. COMPULSORY COURSES															
1.	Good Practices in Processing Agri-food Products (GMP)	DS	1	1	-	-	8	C	-	-	-	-	-	-	8
2.	Application of ISO 17025 in Agri-food Testing Laboratories (GLP)	DS	2	2	-	-	8	C	-	-	-	-	-	-	8
3.	HACCP Manual and Quality Audit	DS	2	1	-	-	8	C	-	-	-	-	-	-	8
4.	Practice	DS	-	-	-	-	-	-	136 hours				20	C	20
5.	Preparation of MSc Dissertation	DS	-	-	-	-	-	-	60 hours				10	C	10
6.	MSc thesis	DS	-	-	-	-	-	-	-	-	-	-	(10)	-	(10)
Total compulsory courses: hours/ ECTS/ week			5	4	-	-	24	3C	-	-	-	-	30	CV	54
					9						-				
II. OPTIONAL COURSES															
7.	Product design	DS	1	1	-	-	3	E	-	-	-	-	-	-	3
	Statistical Data interpretation	DS													
8.	Food safety and security	DS	1	2	-	-	3	E	-	-	-	-	-	-	3
	Rapid Alert System for Food and Feed (RASFF). Case Study	DS													
Total optional courses: hours/ ECTS/ week			2	3	-	-	6	2E	-	-	-	-	-	-	6
					5						-				
Total year courses: hours/ ECTS/ week			8	7	-	-	30	2E+3C	-	-	-	-	30	2C	60
					15						-				
III. FACULTATIVE COURSES															
9.	Quality Management applied in Gastronomy	DC	2	2	-	-	5	C	-	-	-	-	-	-	5
10.	Innovation and technology transfer in Agri-food areas	DC	2	2	-	-	5	C	-	-	-	-	-	-	5

D2.2 - Selection of faculty staff and organisation of working groups

- **Due date - 15/9/2019 in English**
- A list of the names and contact information of the scientific staff organised in working groups, according to their scientific background and the STEPS courses they will design (task 2.3).
- The working groups will be comprised by scientific staff participating also in seminars/lectures (task 3.1, 3.2) and involved in the development of research labs and the experiments and simulations after the installation of the modern equipment in partner countries HEIs (tasks 5.2, 5.3).

D2.4 - Design of STEPS courses

- **Due date - 15/3/2020 – in English, Albanian and Bosniac**
- The report will first provide the list of the courses which will be developed under the two groups analysed in D2.1.
- Descriptions of the MSc programme courses will be provided along with the key scientific topics addressed.
- *Courses design* will provide **guidelines for the development of the educational material** and the **incorporation of ICT-based tools**, in order to combine traditional teaching with student-centred and blended learning approaches.
- ECTS credits will be assigned to courses, in accordance with the estimated work load in terms of formal lectures, laboratory activities, projects and reports to be delivered by students, additional individual or team-based activities etc.
- MESCS USK will provide guidelines in order to ensure that the courses of the MSc programme are designed in accordance to the requirements of the educational systems of partner countries.

•GENERAL

WP1- Survey Analysis on Master Courses (*USAMVB*)

SCHOOL		
DEPARTMENT		
STUDY LEVEL	Postgraduate	
COURSE CODE	XYZ	
COURSE TITLE		
SEMESTER	Select	
COURSE DURATION (weeks)	13	
WEEKLY TEACHING HOURS		
CREDITS/ECTS	6	
TEACHING ACTIVITIES	Theory lectures	... hours/week
	Exercise / problem solving	... hours/week
	Labs	... hours/week
	Study visit(s)	... hours/semester
	Seminar(s)	... hours/semester
COURSE TYPE	Select	
PREREQUISITE COURSES		
LECTURES AND EXAMS LANGUAGE		
WEB PAGE (URL)		

•GENERAL COMPETENCES

Retrieve, analyse and synthesise data and information	<input type="checkbox"/>
Use advanced / innovative technologies	<input type="checkbox"/>
Adapt to new situations	<input type="checkbox"/>
Make decisions	<input type="checkbox"/>
Work autonomously	<input type="checkbox"/>
Work in teams	<input type="checkbox"/>
Work in an international environment	<input type="checkbox"/>
Work in an interdisciplinary environment	<input type="checkbox"/>
Generate new research ideas	<input type="checkbox"/>
Design and manage projects	<input type="checkbox"/>
Respect diversity, multiculturalism and gender issues	<input type="checkbox"/>
Respect the natural environment	<input type="checkbox"/>
Be critical and self-critical	<input type="checkbox"/>
Advance free, creative and inductive thinking	<input type="checkbox"/>

•LEARNING OUTCOMES

The focal point of the course is ...
 It also covers issues of ...
 Particular emphasis is given to ...
 Upon successful completion of the course the student will be able to:

-

- COURSE CONTENT

No	Topics	Number of weeks
1.	Introduction to basic concepts	
1.		
1.		
1.		
1.		
1.		
1.		
1.		
1.		
1.		
1.		
1.	Case studies	
1.	Special topics	

TEACHING METHOD Select	
USE OF INFORMATION & COMMUNICATION TECHNOLOGIES	
Use of the learning management system platform of the University	<input type="checkbox"/>
Use of presentation software	<input type="checkbox"/>
Use of specialised software	<input type="checkbox"/>
Use of audiovisual material	<input type="checkbox"/>
Use of Internet applications	<input type="checkbox"/>
LEARNING ACTIVITIES & WORKLOAD CALCULATION	
Activity	Workload (hours/semester)
Theory lectures	
Exercises & problem sessions	
Labs	
Seminar(s)	
Written assignment(s)	
Oral presentation(s)	
Study visit(s)	
.....	
Autonomous study	
Exams	2
Total hours/semester	150

•EVALUATION

<p>The evaluation process may consist of:</p> <ol style="list-style-type: none"> I. Oral presentation(s) II. Written assignment(s) III. Written / oral final exams (theory & laboratory) which may include: <ul style="list-style-type: none"> • Multiple choice questions • Short texts development • Exercise / problem solving • Software applications 	
Activity	Weight (%)
Oral presentation(s)	
Written assignment(s)	
Written / oral exams (theory)	
Written / oral exams (labs)	
	<p>Requirements for a pass: A minimum total mark of 50%. The exam syllabus and the evaluation criteria are presented on the learning management system platform.</p>

•SUGGESTED BIBLIOGRAPHY

Textbooks



Academic papers



Reports, official documents and legal texts



Articles / Viewpoints



Audiovisual resources



Thank you for your attention!

