



Deliverable 2.1. STEPS structure and courses

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Author(s):	Toader Maria, Roman Gheorghe Valentin, Ion Viorel, Epure Lenuta Iuliana, Dusa Mirela Elena, Adrian Gheorghe Basa, Cosmin Sonea, Renata Kongoli, Luziana Hoxha, Sabahudin Bajramovic, Emir Mujic, Nexhdet Shala, Uran Rraci, Michal Lošťák, Ermira Qosja
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EXECUTIVE SUMMARY

The design of the MSc programme - “*Sustainable Food Production Systems*” - was the result of the close collaboration between partner countries organizations and the strategic contribution of EU partners.

As one of the most experienced partners of the consortium, but also, as a close neighbour of the partner countries, USAMVB is leading the task, by taking into consideration the possible resistances and conflicts due to the different perspectives of academics and stakeholders, as well as the socio-cultural differences in the Western Balkans region.

The type and the level of education were aligned with the national strategies and EU integration.

This report presents the design of the “*Sustainable Food Production Systems*” MSc programme in relation to the specific needs identified during the preparatory tasks, the vision and the strategic goals of the national educational policies for six HEIs institutions: Agricultural University of Tirana and European University of Tirana (Albania); University “Haxhi Zeka” of Peje and Universum College (Kosovo); University of Bihac and University of Sarajevo (Bosnia and Herzegovina).

1 . INTRODUCTION

1.1 SCOPE

Sustainable food is food that is healthy for the consumers and produced in a humane, ecologically benign, socially responsible and economically fair way (Byloo M., 2011). Also, sustainable food production systems offer opportunities for economic benefits, creation of jobs, enhanced food safety and security.

According to EU Commission, on the Common Agriculture Policies, there are many different views as respect to what constitutes a “sustainable” food system, and what falls within the scope of the “sustainability” term. Strictly speaking sustainability implies the use of resources at levels that do not exceed the capacity of the Earth to replace them. For food, a sustainable system might be seen as encompassing a range of issues such as security of the supply of food, health, safety, affordability, quality, a strong food industry in terms of jobs and growth and, at the same time, environmental sustainability, in terms of issues such as climate change, biodiversity, water and soil quality.

According to the Institute of Food Technologists (IFT), a global organization with members in more than 90 countries, dedicated to advancing the science of food and its application across the global food system, “the food sciences draws from many disciplines, including biology, chemical engineering, and biochemistry to better understand food processes and improve food products for the general public. As the stewards of the field, food scientists study the physical, microbial, and chemical makeup of food. They apply their findings to develop the safe, nutritious, and sustainable foods and innovative packaging that line supermarket shelves today”.

The economic sectors involved in the search for a new balance in this era of globalization and labor market flexibility are crying out for human resources capable of performing job activities to required standards in a variety of contexts and conditions. Modern firms are therefore applying, or intend to apply, the competency approach to the management of their workers as a means of boosting their productivity and market competitiveness.

In different EU countries the competency certification and training systems are in an advanced stage of development, the training on offer already incorporates a competency-based approach, whereas for other countries this objective has yet to be achieved. The absence of a system of competency standards appears to be the brake that is holding back its adoption, although the need to modernize training has been clearly expressed in recent policies, legal instruments and educational reforms.

The aim of this report is to present a modernized educational programme of HEIs partners, which will produce workforce aimed to support the transition towards sustainable food production systems, by applying advanced engineering techniques, management approaches, policies and reforms at all levels.

The programme is aligned with the European vision for green, circular economy and the national strategies of Western Balkans countries, regarding the agriculture restructuring, business diversification and rural development. The MSc programme will offer advanced knowledge to graduates working in particular, in rural, agricultural areas which will contribute to the transition to sustainable food production systems.

1.2 AUDIENCE

This report is addressed to the partners of the STEPS project, as well as to the interested stakeholders, students, teaching staff, trainees and technical staff.

1.3 DEFINITIONS

It is important to assign definitions to the terms used in the report, so that there is not a misunderstanding of what is meant in the discussion of a curriculum design and the various components therein. For the purposes of the STEPS project, these definitions apply:

Core curriculum is a set of courses that are considered basic and essential for future class work and graduation.

Course is a unit of teaching that typically lasts one academic term, is led by one or more instructors (teachers or professors), and has a fixed roster of students. A course is usually an individual subject. Students may receive a grade and academic credit after completion of the course.

Elective course is one chosen by a student from a number of optional subjects or courses in a curriculum, as opposed to a required course which the student must take.

Required courses (sometimes called "core courses" or "general education courses") are deemed essential for an academic degree; elective courses tend to be more specialized. Elective courses usually have fewer students than the required courses.

ECTS (European Credit Transfer and Accumulation System) is a tool of the European Higher Education Area for making studies and courses more transparent. It helps students to move between countries and to have their academic qualifications and study periods abroad recognised. ECTS allows credits taken at one higher education institution to be counted towards a qualification studied for at another.

Student workload in ECTS consists of the time required to complete all planned learning activities such as attending lectures, seminars, independent and private study, placements, preparation of projects, examinations, and so forth. According to Bologna Convention, ECTS credits express the volume of learning based on the defined learning outcomes and their associated workload.

Food scientists and food technologists are those who study, research, innovate and improve food products and processes to ensure safety, quality and nutritional adequacy are maintained in food products for a vast range of consumer needs.

Formal learning is typically provided by education or training institutions, with structured learning objectives, learning time and learning support. It is intentional on the part of the learner and leads to certification.

Non-formal learning is not provided by an education or training institution and typically does not lead to certification. However, it is intentional on the part of the learner and has structured objectives, times and support.

Qualification means a formal outcome of an assessment and validation process which is obtained when a competent authority determines that an individual has achieved learning outcomes to given standards;

Qualification framework: systematic framework through which all qualifications may be described and related to each other in a coherent way, which can be understood by students, academic institutions and stakeholders.

Learning outcomes means statements regarding what a learner knows, understands and is able to do on completion of a learning process, which are defined in terms of knowledge, skills and responsibility and autonomy.

Knowledge means the outcomes of the assimilation of information through learning. Knowledge is the body of facts, principles, theories and practices that is related to a field of study or work. Knowledge is described as theoretical or factual. There is a necessity of new knowledge about the requirements which the agricultural production (AP) should meet in order to implementation of friendly technologies for sustainable food system.

Skills mean the ability to apply knowledge and use know-how to complete tasks and solve problems. Skills are described as cognitive (involving the use of logical, intuitive and creative thinking) or practical (involving manual dexterity and the use of methods, materials, tools and instruments).

Competence means the proven ability to use knowledge, skills and personal, social and/or methodological abilities, in work or study situations and in professional and personal development.

Competence in science, technology and engineering refers to the ability and willingness to explain the natural world by making use of the body of knowledge and methodology employed, including observation and experimentation, in order to identify questions and to draw evidence-based conclusions.

Competences in technology and engineering are applications of that knowledge and methodology in response to perceived human wants or needs.

Competence in science, technology and engineering involves an understanding of the changes caused by human activity and responsibility as an individual citizen.

Entrepreneurship competence refers to the capacity to act upon opportunities and ideas, and to transform them into values for others. It is founded upon creativity, critical thinking and problem solving, taking initiative and perseverance and the ability to work collaboratively in order to plan and manage projects that are of cultural, social or financial value.

1.4 STRUCTURE

Chapter 1 contains an overview of this document, providing its Scope, Audience, Definitions and Structure.

Chapter 2: this section provides information of elaboration of Steps master programme, by Methodology, Training needs in West Balkan countries, Qualification, Target groups, Skill and Competences, Design of Curriculum.

Chapter 3: includes the conclusions.

2 Elaboration of STEPS MSc Programme

2.1 Methodology

Content of the educational process in the vision of curricula is represented by knowledge, skills, attitudes, values, strategies reflected in a set of curricular documents (curriculum, curriculum on disciplines, academic textbooks, etc.), aimed at the initial and continuous professional training of specialists, but also personal development.

This report is based on the results obtained in WP1, “Assessment and analysis of stakeholder’s needs”, in connection with social and economic environment of the HEIs countries and analysis of other MSc programme in the world. The overall objective of this work package was to provide the background and support the design of the STEPS programme in order to meet labour market and society’s need and expectations. Thus the specific objective of the need assessment process was to address new job market needs induced by new and forthcoming Western Balcan countries (Albania, Bosnia and Herzegovina and Kosovo) public policies on sustainable food systems, to explore partner countries’ needs in terms of skilled engineers and managers, which support every aspect of the transition towards sustainable food production systems.

The need assessment process has shown that the three countries have similarities in rural and agriculture sector not only in their development perspectives but also in their current and future skills and competences needs.

Regarding the characteristics of agriculture and food sector development, two types of development speeds are observed. On one hand, there are poorly equipped and poorly managed family farms and a significant number of low-utilization processing entities with out-dated equipment and poor management. Most of the entities in this group are low-productive, low-profit, and non-competitive. On the other hand there is a group of large, modern, well-equipped and adequately managed farms, processors, suppliers and distributors that succeed in both quantity and quality to achieve competitiveness in both domestic and regional and distant markets. Unfortunately, this group is represented by small number of value chain actors.

In Albania, Kosovo and Bosnia and Hertegovina the EU integration is perceived as one of the main factors that plays an important role in rising the awareness of institutions, business operators and consumers on food quality and safety standards. The EU integration process will also increase the level of awareness on food sustainability issues. EU integration, has also an important role in the capacity building process, as previously mentioned, the lack of competences and knowledge in all the sectors dealing with food systems, will require a more qualified and responsible labour force. As a consequence, this will also have an impact on the quality of the products.

2.2 Training needs in HEIs partners

Effective training started with the identification of training needs. “Training need is a condition where there is a gap between “what is” and “what should be” in terms of incumbents’ knowledge, skills, attitudes and behaviour for a particular situation of one point in time. The gap usually occurs when a difference exists between “desired performance” and “actual performance”. Training needs identification makes it possible to design a training programme that will address the identified training problem or need.

2.2.1. Training needs in Albania

The needs assessments analysis of Albanian stakeholders can be summarized as follows:

- The idea of introducing the new MS course “Sustainable food system is warmly welcomed by all participants, as such course is great opportunity to train future sector professionals in missing knowledge, skills and competences, under condition that it is well, interdisciplinary, designed. Also, they all agreed that such a study programme should be organized at the master/MSc level and could be accessed by students from different undergraduate profiles.

- Among the most important subjects/modules to be incorporated into the course, the participants emphasized the following ones:
 - ✓ Value-Adding strategies (waste management, food package issues (plastic, heavy packages in relation to CO₂ emission));
 - ✓ Food policy, food law, and food regulation;
 - ✓ Food process engineering, including "smart" and "environmentally friendly" design of food processing premises and technological lines;
 - ✓ Economic issues such as management, marketing, planning, analysis, project planning and proposals writing.

The all training needs for the further STEPS MSc Programme is presented in Figure 2.



Fig.1 – Training needs in Albania (Source: UET, AUT, 2019)

2.2.2. Training needs in Bosnia Herzegovina

Needs assessments analysis of stakeholders in Bosnia Herzegovina can be summarized as follows:

- The idea of introducing the new MS course “Sustainable food system is warmly welcomed by all participants, as such course is great opportunity to train future sector professionals in missing knowledge, skills and competences, under condition that it is well, interdisciplinary, designed. Also, they all agreed that such a study programme should be organized at the master/MSc level and could be accessed by students from different undergraduate profiles.
- Among most important subjects/modules to be incorporated into the course, the participants emphasized the following ones:
 - ✓ Economic issues such as credit and financing, management, marketing, planning, analysis, project planning and proposals writing;
 - ✓ Soil and water management in agriculture;
 - ✓ Value-adding strategies (waste management, food package issues (plastic, heavy packages in relation to CO₂ emission)).
 - ✓ Food policy, food law, and food regulation;
 - ✓ Food process engineering, including "smart" and "environmentally friendly" design of food processing premises and technological lines.

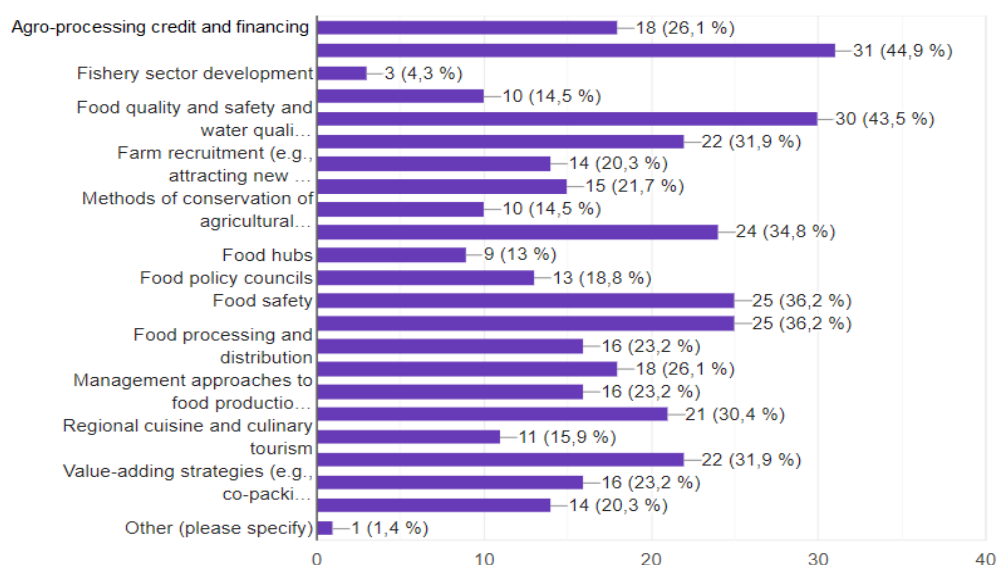


Fig.2 – Training needs in Bosnia and Herzegovina (Source: UNBI,UNSA, 2019)

2.2.3. Training needs in Kosovo

Regarding the results of the training needs of the stakeholders in Kosovo, these include:

- The idea of introducing the new MS course “Sustainable food system is warmly welcomed by all participants, as such course is great opportunity to train future sector professionals in missing knowledge, skills and competences, under condition that it is well, interdisciplinary, designed. Also, they all agreed that such a study programme should be organized at the master/MSc level and could be accessed by students from different undergraduate profiles.
- Among most important subjects/modules to be incorporated into the course, the participants emphasized the following ones:
 - ✓ Economic issues such as: entrepreneurship and innovation, management, marketing, planning, analysis, project planning and proposals writing;
 - ✓ Nutrition science;
 - ✓ Value-adding strategies (new processing techniques, food package issues, sustainable development in food production);
 - ✓ Food policy, food law, and food regulation;
 - ✓ Food process engineering, including "smart" and "environmentally friendly" design of food processing premises and technological lines.

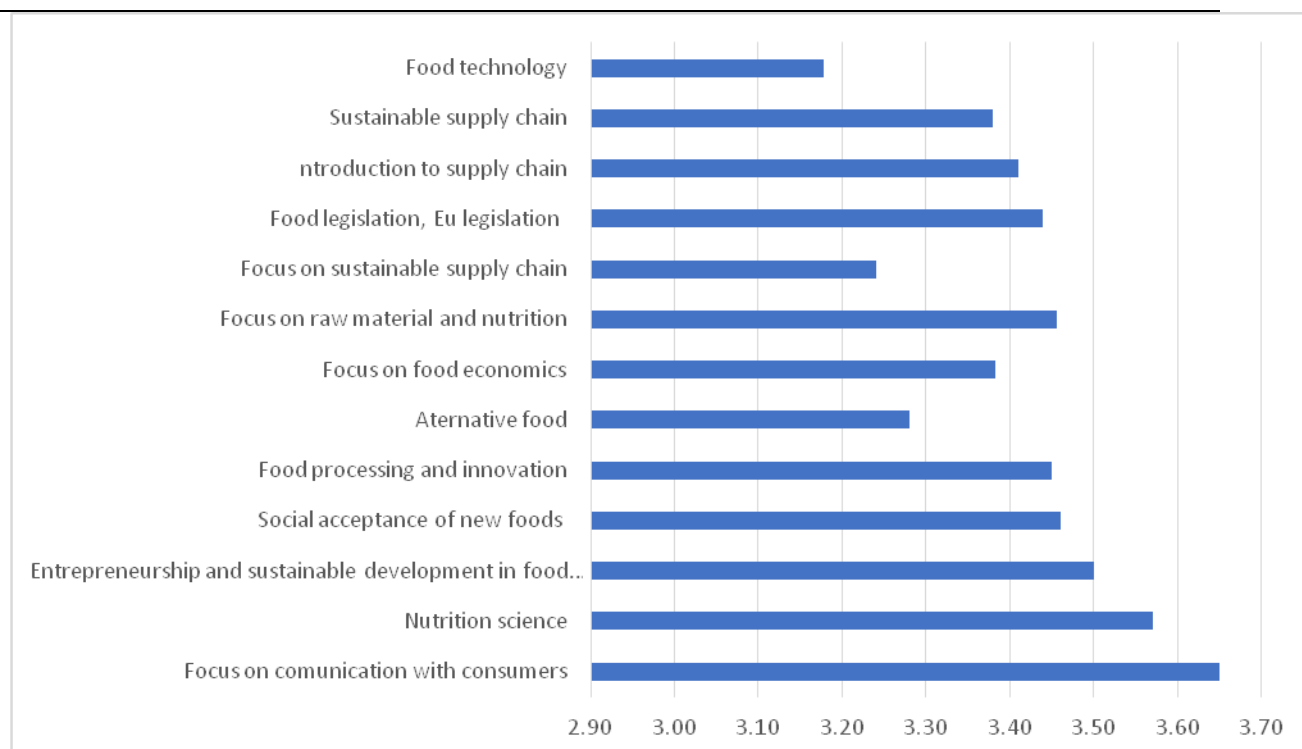


Fig.3 – Training needs in Kosovo (Source: UC, UHZ, 2019)

2.3. Curriculum Design of “Sustainable Food Production Systems” MSc programme in Western Balkan

2.3.1. Introduction

The curriculum is the document that includes all the disciplines that must be passed in order to obtain a university qualification, divided by years of studies.

The list of disciplines included in the curriculum, as well as their content, reflected in the analytical programmes, correspond to the legal profile and respond to the current training requirements of lawyers, with fundamental knowledge and the ability to adapt to the requirements of the practical activity.

In STEPS curriculum we can find:

- the core/mandatory/compulsory courses/subjects/disciplines and elective/optional subjects/disciplines;
- the number of hours reserved per week for a subject (and how many are intended for lectures, seminar, laboratory or projects);
- the type of assessment (evaluation, verification during the course);
- the number of related ECTS credits per semester.

The joint aim is to create string institutional links, to promote mobility of students and staff, to offer courses in a cost-effective way based on the exchange of good practices and cooperation.

The harmonization frameworks and the national and EU policies that need to be implemented will be highlighted in the content of all courses.

It also promote the development of modern teaching methodologies and environments, in order to give the opportunity to attendees to develop soft skills, such as problem solving, team-working, decision making etc.

The flexible and modular structure of the programme offers students the opportunity to select courses from different groups and create individual profiles.

2.3.2. Qualification

Descriptors defining levels in the **European Qualifications Framework (EQF)** include Level 7 for the Master Programme.

Table 1

Characteristics of Level 7 in EQF

Level	Knowledge	Skills	Responsibility and autonomy
Level 7 The learning outcomes relevant to Level 7 are	-highly specialised knowledge, some of which is at the forefront of knowledge in a field of work or study, as the basis for original thinking and/or research; -critical awareness of knowledge issues in a field and at the interface between different fields.	-specialised problem-solving skills required in research and/or innovation in order to develop new knowledge and procedures and to integrate knowledge from different fields.	-manage and transform work or study contexts that are complex, unpredictable and require new strategic approaches; -take responsibility for contributing to professional knowledge and practice and/or for reviewing the strategic performance of teams.

The International Standard Classification of Education (ISCED) has been developed to facilitate comparisons of education statistics and indicators across countries on the basis of uniform and internationally agreed definitions.

The coverage of ISCED extends to all organised and sustained learning opportunities for children, young people and adults, including those with special educational needs, irrespective of the institutions or organisations providing them or the form in which they are delivered.

The current classification – ISCED 2011 or 'ISCED' (UNESCO-UIS, 2012) – refers to the following levels of education: **ISCED 7: Master's or equivalent level**.

Programmes at ISCED level 7 are at Master's or equivalent level, and are *often designed to provide participants with advanced academic and/or professional knowledge, skills and competencies, leading to a second degree or equivalent qualification.*

Programmes at this level may have a substantial research component but do not lead to the award of a doctoral qualification.

Typically, programmes at this level are theory-based but *may include practical components and are informed by state of the art research and/or best professional practice.*

2.3.3. Target groups

The STEPS MSc in Sustainable food production systems will improve the knowledge of future graduates on food systems and the concept of sustainability.

The graduates of the faculty acquire qualifications to meet the demands of the labor market, being ***compatible to work in the following sectors of activity / institutions:***

- local and international production companies for agriculture production, food processing, organic production, etc;
- commercial companies for agriculture production, food processing, organic production, etc;
- consultancy firms;
- certification and inspection companies for organic products certification;
- policy makers;
- analysis laboratories;
- economic aspects, management and marketing;
- national control authorities;
- expertise and certification in agriculture;
- nutrition sciences, medical fields;
- industrial processing food;
- education and scientific research.

2.3.4. Skills and Competences

Among competencies and skills currently lacking but required from workforce in sustainable food production systems, the following ones were emphasized:

- In addition to the basic knowledge of concerned technology, the employee should demonstrate teamwork skills, and flexibility to work in a team;
- flexibility in making the most appropriate decision;

-
- capability of maintaining given product quality in a cost-effective manner;
 - market-orientation, which requires both creativity and a good knowledge of production technology as well as economic indicators throughout the food production chain;
 - knowledge of a sustainable food production chain, from proper production, processing and distribution to the final consumer;
 - knowledge of waste management and food system impact to the environment;
 - adoption of sustainable natural resource use in daily economic practices;
 - high level of IT knowledge and competencies;
 - capability to apply holistic approach to work, not only to rigidly adhere to the learned rules, as food production is very dynamic and changes are fast and visible;
 - leadership skills are required, to be able and capable of taking responsibility and decision making;
 - knowledge of the food safety segment and the implementation of food safety and quality standard.
 - more practical experience in this segment, as well as the product marketing segment are required;
 - knowledge of economics issues: marketing, management, capability of planning and analysing, as well as competences in project cycle management.

2.3.5. Curriculum Design of STEPS MSc Programm

The STEPS MSc programme was designed according to the Bologna convention.

It was structured based on ECTS credits. For Agricultural University of Tirana, European University of Tirana, University of Peja, Universum College and University of Sarajevo the STEPS Master program will be organised into four semesters and account for a total of 120 ECTS credits. For University of Bihac, will be organised an one year, with 60 credits.

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

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

An estimation of the time learners typically was completed all learning activities such as:

- **lectures,**
- **seminars,**
- **lab,**
- **projects,**

- **practical work,**
- **mastership,**
- **individual study** required to achieve the defined learning outcomes in formal learning environments.

Workload ranges from **1500 to 1800 hours for an academic year**, which means that **one credit corresponds to 30 hours of work**. Workload was measured in ECTS credits and the European countries (EHEA) have defined 60 ECTS as a fulltime year of studies. To set for one semester to make a core courses with the same title of the module for all (3 from Group I + 3 from group II, in total 6 courses with 5 ECTS, in total 30 ECTS (except in Albania will be offered with 6 ECTS in total 36 ECTS for core courses), which may be distributed in all semesters. For the elective courses will be offered two profiles, meeting the HEIs capacity to deliver MSc in 4 semesters with 120 ECTS in total, where students get 30 ECTS for a semester and also, for University of Bihac, will be one year, two semesters with 60 credits.

Language of MSc Course could be offer in English and the educational materials will be translated in national languages - Albanian and Bosnian - and digitized for Learning Master Platform. The initial documents could be in English and after that could be used and to be reachable by each PCs, in the local language.

Disciplines addressing aspects of sustainability are proposed to be as follows:

- Economic and management courses – up to 15%;
- Food Technology/Food Safety/Engineering courses – up to 35%;
- Environmental Courses/Climatic Changes – up to 10%;
- Social and Institution courses – up to 15%;
- Master Thesis – up to 25%.

Design of courses:

- Core Courses – 30 ECTS; (for Albania in total 36 ECTS)
- Elective Courses – 60 ECTS; (for Albania in total 54 ECTS)
- Master Thesis – 30 ECTS (in Albania 6 ECTS comprise professional practice and 24 ECTS for MSc thesis)

Core Courses – 30 ECTS

The Core Courses will be the same for all HEI's universities and will be mandatory. It proposed to be set for first semester to make a core classes with same title of module for all (3 from Group I+3 from group II, in total 6 courses with 5 ECTS, in total 30 ECTS, whereas for Albania will be offered with 6 ECTS each course).

No.	Subjects/Courses	ECTS
1	Fundamentals of food production systems	5
2	Agricultural and food industry waste management	5
3	Advanced food science and technology	5
4	Governance, Policy and Legislation in the Agri-Food Sector	5
5	Food Ethics	5
6	Research methodologies and tools	5
	TOTAL	30

Elective Courses: 60 ECTS

Group I: Food Engineering, Quality & Safety - 30 ECTS

Group II: Management of Food Production Systems – 30 ECTS

The number and title of elective courses depends of specificity of HEI's universities (see tables).

Master's Thesis – 30 ECTS

- MSc thesis will be in the fourth semester, or in the case of the University of Bihac at the end of the first year;

- It can also be carried out along an internship in a food organization, agency or food companies, also can be carried out in the form of laboratory analyzes or in the research centers in universities, (for Albania will be held professional practice (6 ECTS) during the fourth semester)

Table 2

MSc title: “SUSTAINABLE FOOD PRODUCTION SYSTEMS”
COURSE CURRICULUM DESIGN
Agricultural University of Tirana and European University of Tirana,
Albania

Faculty / Department	Agricultural University of Tirana/ Faculty of Biotechnology/ Department of Agrifood Technology	European University of Tirana/ Faculty of Economy, Business and Development, Department of Management and Marketing
Language	English, Albanian	
Years of study	2	
Duration in semesters	4	
Credits-ECTS	120	
Short Description:	AUT and EUT will offer a master program with two years program, with 120 ECTS, teaching will be done in three semesters, while in the 4 th semester professional practice and MSc thesis will be done. The teaching will be in the HEI that could cover courses based on their expertise: Agricultural University of Tirana will be responsible for delivering the food engineering, quality and safety courses, while European University of Tirana will be responsible for delivering the management in food production systems courses. The student will do the MSc thesis in the HEIs where is registered.	

Table 3
List of Course Curriculum
Agricultural University of Tirana and European University of Tirana, Albania

1st semester	Core courses	Fundamentals of sustainable agri food systems
		Agricultural and food industry waste management
		Advanced food science and technology
		Governance, Policy and Legislation in the Agri-Food Sector
		Food Ethics
		Research methodologies and tools
2nd semester	Elective courses	Quality System Development, Management and Shelf Life Assessment of Food
		Quality and Sustainability of Animal-source Food Production
		Traceability systems of food products
		Innovative product development
		Innovative practices of harvesting and post harvesting
		Ecological sustainability for Fish Management and Conservation
		Environmental Chemistry towards Food Processing
3rd semester	Elective courses	Management of Sustainable Food Supply Chain
		Marketing of Sustainable Agri-Food Products
		Innovation and Entrepreneurship for Sustainable Food Production Systems
		Sustainable Food Value Chain Management
		Consumer science and sustainable consumption
		Data Analysis and Decision-making
		Total Quality Management in the Agri-Food Sector
		Business economics and international trade in the agri-food sector
		Professional Practice

4 th semester		Master thesis
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Table 4

**MSc title: “SUSTAINABLE FOOD PRODUCTION SYSTEMS”
COURSE CURRICULUM DESIGN**

Agricultural University of Tirana and European University of Tirana, Albania

No.	Course title	Formative category	1 st Semester (15 weeks)						2 nd Semester (15 weeks)						Total per semester ECST
			Lect.	S.	La b.	P.	ECTS	ET	Lect.	S.	Lab	P.	ECTS	ET	
I. CORE COURSES															
1	Fundamentals of sustainable agri food systems	Core; FEQS	30	6	8	16	6	Written and oral							6
2	Agricultural and food industry waste management	Core; FEQS	30	12	0	18	6	W+O							6
3	Advanced food science and technology	Core; FEQS	30	6	8	16	6	W+O							6
4	Governance, policy and legislation in the agri-food sector	Core; MFPS	30	30			6	W+O							6
5	Food Ethics	Core; MFPS	30	30			6	W+O							6
6	Research methodologies and tools	Core; MFPS							30	6	6	18	6	W+O	6
Total core courses: ECTS/semester							30								30
II. ELECTIVE COURSES															
1	Quality System Development, Management and Shelf Life Assessment of Food	Elective; FEQS							30	12	0	18	6	W+O	6
2	Quality and Sustainability of Animal-source Food Production	Elective; FEQS							30	8	10	12	6	W+O	6
3	Traceability systems of food products	Elective; FEQS							30	10	10	10	6	W+O	6
4	Innovative product development	Elective; FEQS							30	6	12	12	6	W+O	6
5	Innovative practices of harvesting and post harvesting	Elective; FEQS							30	2	10	18	6	W+O	6

6	Ecological sustainability for Fish Management and Conservation	Elective; FEQS							30	6	8	16	6	W+O	6
7	Environmental Chemistry towards Food Processing	Elective; FEQS							30	12	8	10	6	W+O	6
Total elective courses: ECTS/semester													30	30	
Total year courses: ECTS/year													30	60	

Comments: first semester in total 30 ECTS for 5 core courses / 6ECTS.

Second semester in total 30 ECTS for 1 core courses (6 ECTS) from elective courses students will select.

COURSE PROGRAMME – 2nd Year

No	Course title	Formative category	3 rd Semester (15 weeks)						4 th Semester (15 weeks)						Total per semester ECTS		
			Lect.	S.	La b.	P .	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET			
III. ELECTIVE COURSES																	
1	Management of Sustainable Food Supply Chain	Elective; MFPS	30	30			6	W+O								6	
2	Marketing of Sustainable Agri-Food Products	Elective; MFPS	30	30			6	W+O								6	
3	Innovation and Entrepreneurship for Sustainable Food Production Systems	Elective; MFPS	30	30			6	W+O								6	
4	Sustainable Food Value Chain Management	Elective; MFPS	30	30			6	W+O								6	
5	Consumer science and sustainable consumption	Elective; MFPS	30	30			6	W+O								6	
6	Data Analysis and Decision-making	Elective; MFPS	30	30			6	W+O								6	
7	Total Quality Management in the Agri-Food Sector	Elective; MFPS	30	30			6	W+O								6	
8	Business economics and international trade in the agri-food sector	Elective; MFPS	30	30			6	W+O								6	
Total elective courses: ECTS/semester							30									30	
1	Professional Practice	Compulsory							0				60	6	W+O	6	
2	MASTER THESIS	Compulsory							0		240			24	W+O	24	
Total compulsory professional practice and master thesis: ECTS/semester													30			30	
Total year courses: ECTS/year							30							30			60

Comment: Third semester in total 30 ECTS, from elective courses students will select.

Lect. – Lectures; S – Seminars; Lab.- Laboratory; P – Projects (hours/week); ECTS – credits/semester; ET – Evaluation type
FEQS – Food Engineering, Quality & Safety; MFPS – Management of Food Production Systems

Table 5

MSc title: “SUSTAINABLE FOOD PRODUCTION SYSTEMS”

COURSE CURRICULUM DESIGN

University of Sarajevo and University of Bihac, Bosnia and Herzegovina

University/ Faculty / Department	University of Sarajevo/Faculty of Agriculture and Food Sciences	University of Bihac/Faculty of Biotechnology
Language	English, Bosnian	English, Bosnian
Years of study	2	1
Duration in semesters	4	2
Credits-ECTS	120	60
Short Description:	Two year (4 semesters, 120 ECTS) master degree programme which will be implemented at the University of Sarajevo – Faculty of Agriculture and Food Sciences. The programme offers balanced ratio of two groups of subjects (Food Engineering, Quality & Safety; Management of Food Production Systems), with 30 ECTS of compulsory courses (1 st semester), 60 ECTS of elective courses (2 nd and 3 rd semester) and 30 ECSTS compulsory master thesis.	University of Bihac will organise the one academic year of Steps Master Program, with 60 ECST. In the second semester will have some activities for elaboration of Master Thesis.

Table 6

List of Course Curriculum
University of Sarajevo, Bosnia and Hertegovina

1st semester	Core courses	Fundamentals of food production systems
		Agricultural and food industry waste management
		Advanced food science and technology
		Governance, Policy and Legislation in the Agri-Food Sector
		Food Ethics
		Research methodologies and tools
2^{sd} semester	Elective courses	Sustainable land management
		Waste and recycling technologies in agriculture
		Nutritionism
		Rural development
		Harvesting and post-harvesting technologies for agricultural products
		Low input agriculture
		Consumer science and sustainable consumption
		Total quality management in the agri-food sector
		Agri-food economics
Business economics and international trade in the agri-food sector		
3rd semester	Elective courses	Sustainable technology of dairy products
		Sustainable technology of fruit and vegetable processing products
		Sustainable technology of meat products
		Sustainable technology of wine, beer and spirits
		Sustainable technology of bakery products
		Packaging technology
		Innovation and entrepreneurship for sustainable food production systems
		Marketing of sustainable agri-food products
		Project cycle management
Sustainable food value chain management		
4th semester		Master thesis

Table 7

List of Course Curriculum
University of Sarajevo, Bosnia and Herzegovina

No.	Course title	Formative category	1 st Semester (15 weeks)						2 nd Semester (15 weeks)						Total per semester ECTS	
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab	P.	ECTS	ET		
I. CORE COURSES																
1	Fundamentals of food production systems	Core; FEQS	2	-	1	-	5	W								5
2	Agricultural and food industry waste management	Core; FEQS	2	1	-	-	5	W								5
3	Advanced food science and technology	Core; FEQS	1	-	2	-	5	W								5
4	Governance, policy and legislation in the agri-food sector	Core; MFPS	2	1	-	-	5	W + O								5
5	Food Ethics	Core; MFPS	2	1	-	-	5	W								5
6	Research methodologies and tools	Core; MFPS	1	1	-	1	5	W+O								5
Total core courses: ECTS/semester							30									30
II. ELECTIVE COURSES																
1	Sustainable land management	Elective; MFPS							2	-	1	-	5	W + O		5
2	Waste and recycling technologies in agriculture	Elective; FEQS							2	-	-	1	5	W + O		5
3	Nutritionism	Elective; FEQS							2	1	-	-	5	Written		5
4	Rural development	Elective; MFPS							2	1	-	-	5	W		5
5	Harvesting and post-harvesting technologies for agricultural products	Elective; FEQS							2	1	-	-	5	W		5
6	Low input agriculture	Elective; FEQS							2	-	1	-	5	W		5
7	Consumer science and sustainable consumption	Elective; MFPS							2	1	-	-	5	W		5
8	Total quality management in the agri-food sector	Elective; MFPS							1	-	1	1	5	W + Practical		5
9	Agri-food economics	Elective; MFPS							2	-	-	1	5	W		5
10	Business economics and international trade in the agri-food sector	Elective; MFPS							2	-	-	1	5	W		5
Total elective courses: ECTS/semester													30			30
Total year courses: ECTS/year							30						30			60

COURSE PROGRAMME – 2 nd Year																
No.	Course title	Formative category	3rd Semester (15 weeks)							4th Semester (15 weeks)						Total per semester ECTS
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET		
III. ELECTIVE COURSES																
1	Sustainable technology of dairy products	Elective; FEQS	2	-	1	-	5	W + O								5
2	Sustainable technology of fruit and vegetable processing products	Elective; FEQS	2	-	1	-	5	W + O								5
3	Sustainable technology of meat products	Elective; FEQS	2	-	1	-	5	W + O								5
4	Sustainable technology of wine, beer and spirits	Elective; FEQS	2	-	1	-	5	W + O								5
5	Sustainable technology of bakery products	Elective; FEQS	2	-	1	-	5	W + O								5
6	Packaging technology	Elective; FEQS	1	-	1	1	5	W + O								5
7	Innovation and entrepreneurship for sustainable food production systems	Elective; MFPS	2	1	-	-	5	W								5
8	Marketing of sustainable agri-food products	Elective; MFPS	2	1	-	-	5	W								5
9	Project cycle management	Elective; MFPS	2	-	-	1	5	W								5
10	Sustainable food value chain management	Elective; MFPS	2	-	-	1	5	W								5
Total optional courses: ECTS/semester							30									30
1	MASTER THESIS	Compulsory												30	Oral	30
Total compulsory master thesis: ECTS/semester														30		30
Total year courses: ECTS/year							30							30		60

Lect. – Lectures; S – Seminars; Lab.- Laboratory; P – Projects (hours/week); ECTS – credits/semester; ET – Evaluation type

FEQS – Food Engineering, Quality & Safety; MFPS – Management of Food Production Systems

Table 8
List of Course Curriculum
University of Bihać, Bosnia and Herzegovina

1st semester	Core courses	Fundamentals of Agri-Food Production Systems
		Agricultural and Food Industry Waste Management
		Advanced Food Science and Technology
		Governance, Policy and Legislation in the Agri-Food Sector
		Food Ethics
		Research Methodologies and Tools
2nd semester	Elective courses	Sustainable Land Management
		Harvesting and Post-Harvesting Technologies for Agricultural Products
		Low Input Agriculture
		Total Quality Management in the Agri-Food Sector
		Sustainable Technology of Dairy Products
		Sustainable Technology of Meat Products
		Sustainable Animal Production
		Sustainable Plant Production
		Animal Food Technology Science
		Marketing of Sustainable Agri-Food Products
		Master Thesis

Table 9

List of Course Curriculum
University of Bihać, Bosnia and Herzegovina

No.	Course title	Formative category	1 st Semester (15 weeks)						2 nd Semester (15 weeks)						Total per semester ECST	
			Lect.	S	Lab	P.	ECTS	ET	Lect.	S.	Lab	P.	ECTS	ET		
I. CORE COURSES																
1	Fundamentals of Agri-Food Production Systems	Core; FEQS	3	1	-	1	5	W O								5
2	Agricultural and Food Industry Waste Management	Core; FEQS	2	1	1	-	5	W O								5
3	Advanced Food Science and Technology	Core; FEQS	2	1	1	-	5	W O								5
4	Governance, Policy and Legislation in the Agri-Food Sector	Core; MFPS	1	1	-	1	5	W O								5
5	Food Ethics	Core; MFPS	2	1	-	1	5	W O								5
6	Research Methodologies and Tools	Core; MFPS	2	1	-	1	5	W O								5
Total core courses: ECTS							30									30
II. ELECTIVE COURSES (min 15 ECTS)																
1	Sustainable Land Management	Elective; MFPS							2	1	1	-	5	W O		5
2	Harvesting and Post-Harvesting Technologies for Agricultural Products	Elective; FEQS							2	1	1	-	5	W O		5
3	Low Input Agriculture	Elective; FEQS							2	1	-	1	5	W O		5
4	Total Quality Management in the Agri-Food Sector	Elective; MFPS							2	1	-	1	5	W O		5
5	Sustainable Technology of Dairy Products	Elective; EQS							2	1	1	-	5	W O		5
6	Sustainable Technology of Meat Products	Elective; EQS							2	1	1	-	5	W O		5
7	Sustainable Animal Production	Elective; FEQS							2	1	-	1	5	W O		5

8	Sustainable Plant Production	Elective; FEQS							2	1	-	1	5	W O	5
9	Animal Food Technology Science	Elective; FEQS							2	1	1	1	5	W O	5
10	Marketing of Sustainable Agri-Food Products	Elective; MFPS							2	1	-	1	5	W O	5
Total elective courses: ECTS													min 15		30
	Master thesis	Compulsory											15	Ora l	
Total year courses: ECTS/year													30		60

Lect. – Lectures; S – Seminars; Lab.- Laboratory; P – Projects (hours/week); ECTS – credits/semester; ET – Evaluation type

FEQS – Food Engineering, Quality & Safety; MFPS – Management of Food Production Systems

Table 10

MSc title: “SUSTAINABLE FOOD PRODUCTION SYSTEMS”

COURSE CURRICULUM DESIGN

University of Peja and Universum College, Kosovo

University/ Faculty / Department	University of Peja/Faculty of Agribusiness	Universum College
Language	English, Albanian	English, Albanian
Years of study	2	2
Duration in semesters	4	4
Credits-ECTS	120	120
Short Description:	Two year (4 semesters, 120 ECTS) master degree programme which will be implemented at the University of Peja.	Universum College will organise the two academic year of Steps Master Program, with 120 ECST.

Table 11

MSc title: “SUSTAINABLE FOOD PRODUCTION SYSTEMS”

COURSE CURRICULUM DESIGN

University of Peja, Kosovo

1st semester	Core courses	Fundamentals of food production systems
		Agricultural and food industry waste management
		Advanced food science and technology
		Governance, Policy and Legislation in the Agri-Food Sector
		Food Ethics
		Research methodologies and tools
2nd semester	Elective courses	Quality System Development, Management and Shelf Life Assessment of Food
		Quality and Sustainability of Plant-source Food Production
		Traceability systems of food products
		Nutrition
		Innovative practices of harvesting and post harvesting
		Sustainable Ecology for Fish Management and Conservation
3rd semester	Elective courses	Environmental Chemistry towards Food Processing
		Sustainable technology of dairy products
		Sustainable technology of fruit and vegetable processing products
		Sustainable Use of the plant protection products
		Sustainable technology of wine, beer and spirits
		Sustainable technology of bakery products
		Consumer science and sustainable consumption
		Innovation and entrepreneurship for sustainable food production systems
		Marketing of sustainable agri-food products
Total quality management in the agri-food sector		
4th semester		Sustainable food value chain management
		Master thesis

Table 12

MSc title: "SUSTAINABLE FOOD PRODUCTION SYSTEMS"
COURSE CURRICULUM DESIGN
University of Peja, Kosovo

No.	Course title	Formative category	1 st Semester (15 weeks)						2 nd Semester (15 weeks)						Total per semester ECST
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET	
I. CORE COURSES															
1	Fundamentals of food production systems	Core; FEQS	2		2		5	W+ O							5
2	Agricultural and food industry waste management	Core; FEQS	2		2		5	W+ O							5
3	Advanced food science and technology	Core; FEQS	2		2		5	W+ O							5
4	Governance, policy and legislation in the agri-food sector	Core; MFPS	2	1	1		5	W+ O							5
5	Food Ethics	Core; MFPS	2	1	1		5	W+ O							5
6	Research methodologies and tools	Core; MFPS	2	1	1		5	W+ O							5
Total core courses: ECTS/semester							30								30
II. ELECTIVE COURSES															
1	Quality System Development, Management and Shelf Life Assessment of Food	Elective; FEQS							2		2		5	W+ O	5
2	Quality and Sustainability of Plant-source Food Production	Elective; FEQS							2		2		5	W+ O	5
3	Traceability systems of food products	Elective; FEQS							2		2		5	W+ O	5
4	Nutrition	Elective; FEQS							2		2		5	W+ O	5
5	Innovative practices of harvesting and post harvesting	Elective; FEQS							2		2		5	W+ O	5
6	Sustainable Ecology for Fish Management and Conservation	Elective; FEQS							2		2		5	W+ O	5
7	Environmental Chemistry towards Food Processing	Elective; FEQS							2		2		5	W+ O	5
Total elective courses: ECTS/semester													30		30

Total year courses: ECTS/year					30						30		60
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COURSE PROGRAMME – 2nd Year

No.	Course title	Formative category	3rd Semester (15 weeks)						4th Semester (15 weeks)						Total per semester ECTS
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET	
III. ELECTIVE COURSES															
1	Sustainable technology of dairy products	Elective; FEQS	2		2		5	W + O							5
2	Sustainable technology of fruit and vegetable processing products	Elective; FEQS	2		2		5	W + O							5
3	Sustainable technology of meat products	Elective; FEQS	2		2		5	W + O							5
4	Sustainable technology of wine, beer and spirits	Elective; FEQS	2		2		5	W + O							5
5	Sustainable technology of bakery products	Elective; FEQS	2		2		5	W + O							5
6	Consumer science and sustainable consumption	Elective; FEQS	2		2		5	W + O							5
7	Innovation and entrepreneurship for sustainable food production systems	Elective; MFPS	2		2		5	W							5
8	Marketing of sustainable agri-food products	Elective; MFPS	2		2		5	W							5
9	Total quality management in the agri-food sector	Elective; MFPS	2		2		5	W							5
10	Sustainable food value chain management	Elective; MFPS	2		2		5	W							5
Total optional courses: ECTS/semester							30								30
1	MASTER THESIS	Compulsory											30	Oral	30
Total compulsory master thesis: ECTS/semester													30		30
Total year courses: ECTS/year							30						30		60

Lect. – Lectures; S – Seminars; Lab.- Laboratory; P – Projects (hours/week); ECTS – credits/semester; ET – Evaluation type

FEQS – Food Engineering, Quality & Safety; MFPS – Management of Food Production Systems

Table 13
List of Course Curriculum
Universum College, Kosovo

1st semester	Core courses	Fundamentals of food production systems
		Agricultural and food industry waste management
		Advanced food science and technology
		Governance, Policy and Legislation in the Agri-Food Sector
		Food Ethics
		Research methodologies and tools
2nd semester	Elective courses	Quality System Development, Management and Shelf Life Assessment of Food
		Quality and Sustainability of Animal-source Food Production
		Traceability systems of food products
		Innovative product development
		Innovative practices of harvesting and post harvesting
		Sustainable Ecology for Fish Management and Conservation
		Environmental Chemistry towards Food Processing
3rd semester	Elective courses	Management of Sustainable Food Supply Chain
		Marketing of Sustainable Agri-Food Products
		Sustainable Food Value Chain Management
		Innovation and Entrepreneurship for Sustainable Food Production Systems
		Consumer science and sustainable consumption
		Data Analysis and Decision-making
		Total Quality Management in the Agri-Food Sector
4th semester		Master thesis

Table 14

MSc title: “SUSTAINABLE FOOD PRODUCTION SYSTEMS”
COURSE CURRICULUM DESIGN
Universum College, Kosovo

No.	Course title	Formative category	1 st Semester (15 weeks)						2 nd Semester (15 weeks)						Total per semester ECST
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab	P.	ECTS	ET	
I. CORE COURSES															
1	Fundamentals of food production systems	Core; FEQS	2	2			5	Written and oral							5
2	Agricultural and food industry waste management	Core; FEQS	2	2			5	W+o							5
3	Advanced food science and technology	Core; FEQS	2	2			5	W+o							5
4	Governance, policy and legislation in the agri-food sector	Core; MFPS	2	2			5	W+o							5
5	Food Ethics	Core; MFPS	2	2			5	W+o							5
6	Research methodologies and tools	Core; MFPS	2	2			5	W+o							5
Total core courses: ECTS/semester							30								30
II. ELECTIVE COURSES															
1	Quality System Development, Management and Shelf Life Assessment of Food	Elective; FEQS							2	2			5	Written and oral	5
2	Quality and Sustainability of Animal-source Food Production	Elective; FEQS							2	2			5	W+o	5
3	Traceability systems of food products	Elective; FEQS							2	2			5	W+o	5
4	Innovative product development	Elective; FEQS							2	2			5	W+o	5
5	Innovative practices of harvesting and post harvesting	Elective; FEQS							2	2			5	W+o	5
6	Sustainable Ecology for Fish Management and Conservation	Elective; FEQS							2	2			5	W+o	5
7	Environmental Chemistry towards Food Processing	Elective; FEQS							2	2			5	W+o	5
Total elective courses: ECTS/semester													30		30
Total year courses: ECTS/year							30						30		60

COURSE PROGRAMME – 2nd Year

No.	Course title	Formative category	3 rd Semester (15 weeks)						4 th Semester (15 weeks)						Total ECTS	
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET		
III. ELECTIVE COURSES																
1	Management of Sustainable Food Supply Chain	Elective; FEQS	30		13	25	7.5	W+O								7.5
2	Marketing of Sustainable Agri-Food Products	Elective; FEQS	26	8	13	30	7.5	W+O								7.5
3	Innovation and Entrepreneurship for Sustainable Food Production Systems	Elective; FEQS	30	5	13	25	7.5	W+O								7.5
4	Sustainable Food Value Chain Management	Elective; FEQS	30	8	8	30	7.5	W+O								7.5
5	Consumer science and sustainable consumption	Elective; FEQS	26	13	5	30	7.5	W+O								7.5
6	Data Analysis and Decision-making	Elective; FEQS	30		13	30	7.5	W+O								7.5
7	Total Quality Management in the Agri-Food Sector	Elective; MFPS	30	13	13	15	7.5	W+O								7.5
Total optional courses: ECTS/semester							30									
1	Master thesis	Compulsory							39	20	50	45	30	W+ O	30	
Total compulsory master thesis: ECTS/semester													30		30	
Total year courses: ECTS/year							30						30		60	

Lect. – Lectures; S – Seminars; Lab.- Laboratory; P – Projects (hours/week); ECTS – credits/semester; ET – Evaluation type

FEQS – Food Engineering, Quality & Safety; MFPS – Management of Food Production Systems

3 . CHARACTERISTICS OF JOINT STEPS MASTER PROGRAM IN HEIs PARTENERS

3.1. Characteristics of Joint STEPS Master Program in Albania

Agriculture University of Tirana (AUT) will offer a joint Master of Sciences Program, in cooperation with the European University of Tirana (EUT), and will contribute with courses in the category of Food Engineering Quality and Safety and master thesis.

European University of Tirana (EUT) will offer a joint Master of Sciences Program, in cooperation with the Agricultural University of Tirana. EUT will contribute with courses in the category of Food Production Systems Management and master thesis.

3.2. Characteristics of Joint STEPS Master Program in Bosnia and Hertegovina

Jointly on the national level based on a bilateral agreement between University of Bihai (L|NBI) and University of Sarajevo (UNSA) meaning:

- a) exchange of teaching staff during the first semester of the Master study, and
- b) joint mentoring and co-mentoring on student master's thesis and membership in the Master's thesis defence commissions.

3.3. Characteristics of Joint STEPS Master Program in Kosovo

University "HAXI ZEKA" of Peja (UHZ) and Universum College (UC) agrees to do joint STEPS Master of Science Program to following principles:

- UHZ should be home University and will prepare Self Evaluation Report;
- Advertisement and enrollment conditions will be decided by home University;
- First semester with obligatory courses will be organised at UHZ University;
- Second and Third semesters will be organised in both universities based on student's interests;
- Student will choose Master thesis based on Their interest.

4 CONCLUSIONS

According to the project proposal and the multiple discussions with the STEPS partners, the following most important conclusions can be drawn:

- The report refers to **STEPS MSc structure and Courses**.
- This document present the **List of Course Curriculum an the Course Curriculum Design of Steps MSc Program – "Sustainable Food Production Systems"** for all six HEIs universities.

-
- For **Agricultural University of Tirana, European University of Tirana, University of Peja, Universum College and University of Sarajevo** the STEPS Master program **will be organised into 2 years, four semesters**, 3 of semester for educational activities and 1 for MSc thesis, with 30 ECTS per semester and account for a total of **120 ECTS** credits.
 - **University of Bihac** will has **1 year of study, 2 semesters, with 30 ECTS credits per semester** and a total of **60 ECTS per year**.
 - The Course Curriculum includes **Core Courses and Elective courses**.
 - The **STEPS MSc in Sustainable food production systems will improve engineering and management practices** related to **food production, processing, quality monitoring and sustainability of agro-food systems and processes** in national/regional level resulted from the interviews.
 - According to the target groups and the needs analysis, the scientific background and the experience of the partners, the **Core courses and Elective courses** will be organized in **two groups: Food engineering, quality and safety and Food production systems management**.
 - **The Core Courses will be the same for all HEI's universities**.
 - **The Core Courses will be the mandatory for all HEI's universities**.
 - The **Core course will be in the first semester** with **3 courses from Group I+3 from Group II**, in total 6 courses, with 5 ECTS, in total 30 ECTS.
 - The **Elective courses will take into account the specificity of each HEIs institutions**
 - Each semester will be developed per 15 weeks, per semester.
 - **STEPS MSc has to start delivering in the next academic year 2020-2021**.
 - **STEPS MSc will be offer in English**, and also will be translated into national languages (**Albanian, Bosnian**).
 - The number of exams and holiday weeks will depend from HEIs universities.

5 REFERENCES

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6 ANEXXES – AGREEMENT REGARDING CHARACTERISTICS OF JOINT STEPS MASTER PROGRAM IN HEIs COUNTRIES

6.1 ANEXX I – Agreement between Agriculture University of Tirana and European University of Tirana, Albania



 Funded by the Erasmus+ Programme of the European Union





REPUBLIKA E SHQIPËRIE

UNIVERSITETI BUJQËSOR I TIRANËS

Mr. 3058 Prot

Date, on *23/12/2019*

Subject: Confirmation for the way of organization of the Master of Sciences Course entitled: “Sustainable Food Production Systems”, under the framework of STEPS Project

Agricultural University of Tirana, Coordinator of STEPS Project
Ref. no. 598963-EPP-1-2018-1-AL-EPPKA2-CBHE-JP

According to decisions of Sarajevo meeting held on 11-13 Dec 2019, about the way of master course organizing in our High Education Institutions, we would like to confirm that Partner 01, Agricultural University of Tirana will offer the new Master of Sciences in Sustainable Food Production Systems, under the framework of STEPS Erasmus + Project, Ref. no. 598963-EPP-1-2018-1-AL-EPPKA2-CBHE-JP;

Jointly in National level

We want to explaining clearly what we consider joint, as following:
Agricultural University of Tirana (AUT), will offer MSc Program Jointly in cooperation with European University of Tirana (EUT), AUT will contribute with courses in the category/group: Food Engineering, Quality and Safety and the Master Thesis. More detailed information will be included in the MoU of “Joint MSc Programm in Sustainable Food Production Svstems”, which will be drafted and signed by both partners in Albania, AUT and EUT.

Also, we commit to offer this Master course in 4 (four) semesters:

Two academics year, 120 ECTS

One semester will include 15 (fifteen) teaching weeks:

The final list of core and elective courses that we will be included in STEPS structure, according the list prepared by the working groups are attached this letter.

Project Coordinator
Prof. Dr. Renata Kongoli
Signature: 

Legal Representative of AUT
Prof. Dr. Bardh Musabelliu
Signature: 
Stamp: 

Rruga Pajsi Vodica, Koder-Kamëz-Tiranë; Tel: (+355) 47200 893; Fax: (+355) 47200 874
Website: www.ubt.edu.al

6.2 ANEXX II - Agreement between University of Sarajevo and University of Bihac, Bosnia and Hertegovina

6.3. ANEXX III - Agreement between University of Peja and Universum College, Kosovo