

# Accreditation of the MSc. Program “Sustainable Food Production Systems” KOSOVO

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*UHZ KOSOVO*



Co-funded by the  
Erasmus+ Programme  
of the European Union

## Accreditation process – KOSOVO

October 2020 – Formal Application to the KAA

January 2021 – Submission of the Self Evaluation Report

MSc. Programme “Sustainable Food Production  
Systems”



Name of the study program	Sustainable Food Production Systems
Level of qualification according to KKK (with BA, MA, PhD, doctoral program, university course, certificate or professional degree)	VII
Academic degree and name of the diploma in full and in abbreviated form	Master of Sustainable Food Production Systems (MSc)
Field of study according to Erasmus Subject Area Codes (ESAC)	
Academic program profile (specialization)	Sustainable Food Production Systems
The minimum duration of study	2 years or 4 semesters
Form of study (regular, non-stop work, distance study etc.)	Regular
Number of ECTS credits	120 ECTS
Courses	<p><b>1<sup>st</sup> year</b>  <b>CORE COURSES (1<sup>st</sup> semester):</b> Fundamentals of sustainable 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</p> <p><b>ELECTIVE COURSES (2<sup>nd</sup> semester):</b> 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; Environmental Chemistry towards Food Processing</p> <p><b>2<sup>nd</sup> year</b>  <b>ELECTIVE COURSES (3<sup>rd</sup> semester):</b> 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, Sustainable food value chain management</p> <p><b>Semester IV (fourth) Master thesis</b></p>
Number of study places	25
Head of study-study program	Prof. Asoc. Dr. Agim Rysha Dr. Sc. Astrit Bilalli Prof.Dr. Baki Koleci
Academic staff	Regular 15 professors and 6 assistants

Year 1 <sup>st</sup>						
1 <sup>st</sup> semester			Hours/week			
No.	O	Course	L	U	ECTS	Professor
1	O	Fundamentals of sustainable food production systems	2	2	5	Prof. Asoc. Dr. Nexhdet Shala
2	O	Agricultural and food industry waste management	2	2	5	Prof. Asoc. Dr. Ilir Morina
3	O	Advanced food science and technology	2	2	5	Prof.Asoc. Dr. Arsim Elshani
4	O	Governance, policy and legislation in the agri-food sector	2	2	5	Prof. Asoc. Dr. Sabiha Shala
5	O	Food Ethics	2	2	5	Prof.Asoc. Dr. Agim Rysha
6	O	Research methodologies and tools	2	2	5	Prof. Dr. Fadil Millaku

1 <sup>st</sup> year						
2 <sup>sd</sup> semester			Hours/week			
No.	E	Courses	L	U	ECTS	Professor
1	E	Quality System Development, Management and Shelf Life Assessment of Food	2	2	5	Dr. Astrit Bilalli
2	E	Quality and Sustainability of Plant-source Food Production	2	2	5	Prof.Ass. Dr. Nazmi Hasanaj
3	E	E Traceability systems of food products	2	2	5	Prof.Asoc. Dr. Ibrahim Hoxha
4	E	Nutrition	2	2	5	Prof.Asoc. Dr. Agim Rysha
5	E	Innovative practices of harvesting and post harvesting	2	2	5	Prof. Dr. Baki Koleci
6	E	Sustainable Ecology for Fish Management and Conservation	2	2	5	Dr. Sc. Astrit Bilalli
7	E	Environmental Chemistry towards Food Processing	2	2	5	Prof. Asoc. Dr. Naser Bajraktari

2<sup>nd</sup> year

ELECTIVE COURSES (3rd semester)			Hours/week			
No.	E	Courses	L	U	ECTS	Professor
1	E	Sustainable technology of dairy products	2	2	5	Prof.Asoc. Dr. Arsim Elshani
2	E	Sustainable technology of fruit and vegetable processing products	2	2	5	Prof.Ass. Dr. Defrime Berisha
3	E	Sustainable Use of the plant protection products	2	2	5	Prof. Asoc. Dr. Ismajl Cacaj
4	E	Sustainable technology of wine, beer and spirits	2	2	5	Prof. Asoc. Dr. Nexhdet Shala
5	E	Sustainable technology of bakery products	2	2	5	Prof.Asoc. Dr. Ibrahim Hoxha
6	E	Consumer science and sustainable consumption	2	2	5	Prof.Asoc. Dr. Agim Rysha
7	E	Innovation and entrepreneurship for sustainable food production systems	2	2	5	Prof. Asoc. Dr. Halit Shabani
8	E	Marketing of sustainable agri-food products	2	2	5	Prof.Dr. Afrim Selimaj
9	E	Total quality management in the agri-food sector	2	2	5	Prof. Dr. Ibish Mazreku
10	E	Sustainable food value chain management	2	2	5	Prof. Dr. Florin Peci

2<sup>nd</sup> year

Semester IV			Hours/week			
Nr.	O	Courses/Subject/Discipline	L	U	ECTS	Professor
	O	Master thesis			30	

Accreditation Procedure at University of Peja “Haxhi Zeka” took place on: Date: 29<sup>th</sup> of March 2021

Expert Team Lead: Prof. Dr Tenure. Drazenka Komes

### **Site Visit Program (Agenda)**

09.00 – 09.40 Meeting with the management of the institution (no slide presentation is allowed, the meeting is intended as a free discussion, meeting with Dean, Vice dean)

09.45 – 10:45 Meeting with the heads of the study programme

10:50 – 11:30 Meeting with quality assurance representatives and administrative staff

11:30 – 12:20 Lunch break

12:25 – 13:05 Meeting with the teaching staff

13:10 – 13.55 Meeting with employers of graduates and external stakeholders

14:00 – 14.10 Internal meeting – Expert Team and KAA

14:10 – 14.20 Closing meeting with the management of the institution

## Expert team conclusion

In conclusion, the Expert Team considers that the Master programme “Sustainable Food Production Systems” offered by University of Haxhi Zeka

is substantially compliant with the standards included in the KAA Accreditation Manual and, therefore,

recommends to accredit the above study programme for a duration of three years with 25 students to be enrolled on the programme.



## Advertisement



UNIVERSITETI - UNIVERSITY - UNIVERZITET  
"HAXHI ZEKA"

Ref. Nr. 2212/21

Pejë, 08.09.2021

Senati i Universitetit "Haxhi Zeka" në Pejë në bazë të kompetencave të përcaktuara sipas nenit 102, të Statutit të Universitetit, në mbledhjen e mbajtur me 07.09.2021.2021, dhe në bazë të vendimit të Ministrisë së Arsimit, Shkencës, Teknologjisë dhe Inovacionit Ref. Nr.01B/73 datë 05.08.2021, miratojë propozimet e njësive akademike për shpalljen e:

### KONKURSI

**për pranimin e studentëve në vitin e parë të studimeve postdiplomike-Master për vitin akademik 2021/2022**

1. Universiteti "Haxhi Zeka" në Pejë, në studimet postdiplomike-Master, për vitin akademik 2021/2022 do të regjistrojë **388** studentë.

2. Në kuadër të numrit të përgjithshëm të përcaktuar si në paragrafin 1 të këtij konkursi duke u bazuar në UA Nr.09/2016 të MASHTI, Universiteti do të regjistrojë deri në 12% studentë të rregullt nga komuniteti jo-shumicë. Kuota prej 12% të vendeve të rezervuara për regjistrim të studentëve nga komuniteti jo-shumicë do të shpërndahet në mënyrë proporcionale sipas përqindjes së numrit të përgjithshëm të studenteve për secilin program të fakulteteve veç e

### Fakulteti i Agrobiznesit

Nr.	Programi i studimit	Master
		Të rregullt
1.	Sistemet e Qëndrueshme të Prodhimit Ushqimor	25

### Provimi pranues do të mbahet nga këto lëndë:

- Hyrje në teknologjinë e ushqimit
- Kimia (ushqimore, organike, analitike).
- Mikrobiologjia ushqimore dhe higjiena.
- Proceset themelore në teknologjinë ushqimore.

# More than 50 students have applied to the Mater Program “Sustainable Food Production Systems”

25 students are enrolled in the in the study program

ORARI I LIGJERATAVE 2021 - 2022  
FAKULTETI I AGROBIZNESIT  
MASTER : Sistemet e qëndrueshme të prodhimit të ushqimit

VITI I PARË						
Ora	E Hënë	E Martë	E Mërkurë	E Enjtë	E Premte	E Shtunë
9 <sup>00</sup> - 10 <sup>30</sup>		Ushtrime Etika ushqimore Msc. Shyhrete Muriqi G 1 Lab. 3		Ushtrim Shkenca dhe teknologjia e avancuar e ushqimit Msc. Indrit Loshi G 1 Lab. 1	Metodologjitë dhe mjetet e hulumtimit Prof. Ass.Dr. Astrit Bilalli Obligative Amfiteatër	
10 <sup>45</sup> - 12 <sup>15</sup>		Ushtrim Metodologjitë dhe mjetet e hulumtimit Msc. Shyhrete Muriqi G 1 Lab. 2		Ushtrim Bazat e sistemeve të qëndrueshme të prodhimit ushqimor Msc. Indrit Loshi G 1 Lab. 1	Bazat e sistemeve të qëndrueshme të prodhimit ushqimor Obligative Prof.Asoc.Dr. Nexhdet Shala Amfiteatër	
12 <sup>30</sup> - 14 <sup>00</sup>		Ushtrime Metodologjitë dhe mjetet e hulumtimit Msc. Shyhrete Muriqi G 2 S - 2		Menaxhimi i mbeturinave në bujqësi dhe industrinë ushqimore Prof. Asoc. Dr. Ilir Morina S - 2	Etika ushqimore Prof.Asoc. Dr. Agim Rysha Obligative Amfiteatër	
14 <sup>15</sup> -15 <sup>45</sup>		Ushtrime Etika ushqimore Msc. Shyhrete Muriqi G 2 Lab. 4	Ushtrim Bazat e sistemeve të qëndrueshme të prodhimit ushqimor Msc. Indrit Loshi G 2 Lab. 2	Ushtrime Menaxhimi i mbeturinave në bujqësi dhe industrinë ushqimore Prof. Asoc. Dr. Ilir Morina G 1, S - 2	Qeverisja, politikat dhe legjislacioni në sektorin agro-ushqimor Obligative Prof.Asoc.Dr. Avdullah Robaj Amfiteatër	
16 <sup>00</sup> – 17 <sup>30</sup>		Shkenca dhe teknologjia e avancuar e ushqimit Prof.Asoc. Dr. Arsim Elshani Obligative Amfiteatër	Ushtrim Shkenca dhe teknologjia e avancuar e ushqimit Msc. Indrit Loshi G 2 Lab. 1	Ushtrime Menaxhimi i mbeturinave në bujqësi dhe industrinë ushqimore Prof. Asoc. Dr. Ilir Morina G 2, S - 2	Ushtrime Qeverisja, politikat dhe legjislacioni në sektorin agro-ushqimor Obligative Prof.Asoc.Dr. Avdullah Robaj Amfiteatër	

## DEVELOPMENT OF EXPERIMENTS/SIMULATIONS AND TRAINING MATERIAL I KOSOVO

- Training, open lectures and seminars organized as foreseen in WP3 (D3.2.) have a great impact on the development of material and practical work of the students.
- The UHZ staff attended seminars and HEIs staff from the program countries (USAMVB, ReadLab, CULS, TEISTE / AUA) conducted lectures on different subjects.
- The experience and know-how gained from these lectures as well as from open lectures trainings presented in Peja, Sarajevo and Bihac were very useful for UHZ staff in improving teaching techniques and laboratory exercises.



- UHZ teaching and research staff has developed teaching material and instruction materials for laboratory classes as well as software stimulations.
- The material was developed for those subjects that have a practical part in their teaching content - syllabus, including practical, computational or laboratory exercises in the field of Food Quality Control Lab as well as software simulations in the field of Food Production Systems and Management Lab.

- Students use laboratory equipment and computers, which UHZ benefited from the STEPS project.
- Apart from teaching and laboratory activities, since October 2021 the teaching staff emphasized very much in developing and implementation of the practical part of the syllabi especially for those subjects where practical classes in laboratories and production facilities are necessary.



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- Staff responsible for both compulsory and elective courses organized collaboration through working visits to specific public and private institutions in the 1st and 2nd semesters.



Thank you very much for your  
attention!

