

EQAS-FOOD AWARD

CONFERENCIA DE DECANOS/DIRECTORES DE CENTROS QUE IMPARTEN CIENCIA Y
TECNOLOGÍA DE LOS ALIMENTOS

by Rui Costa

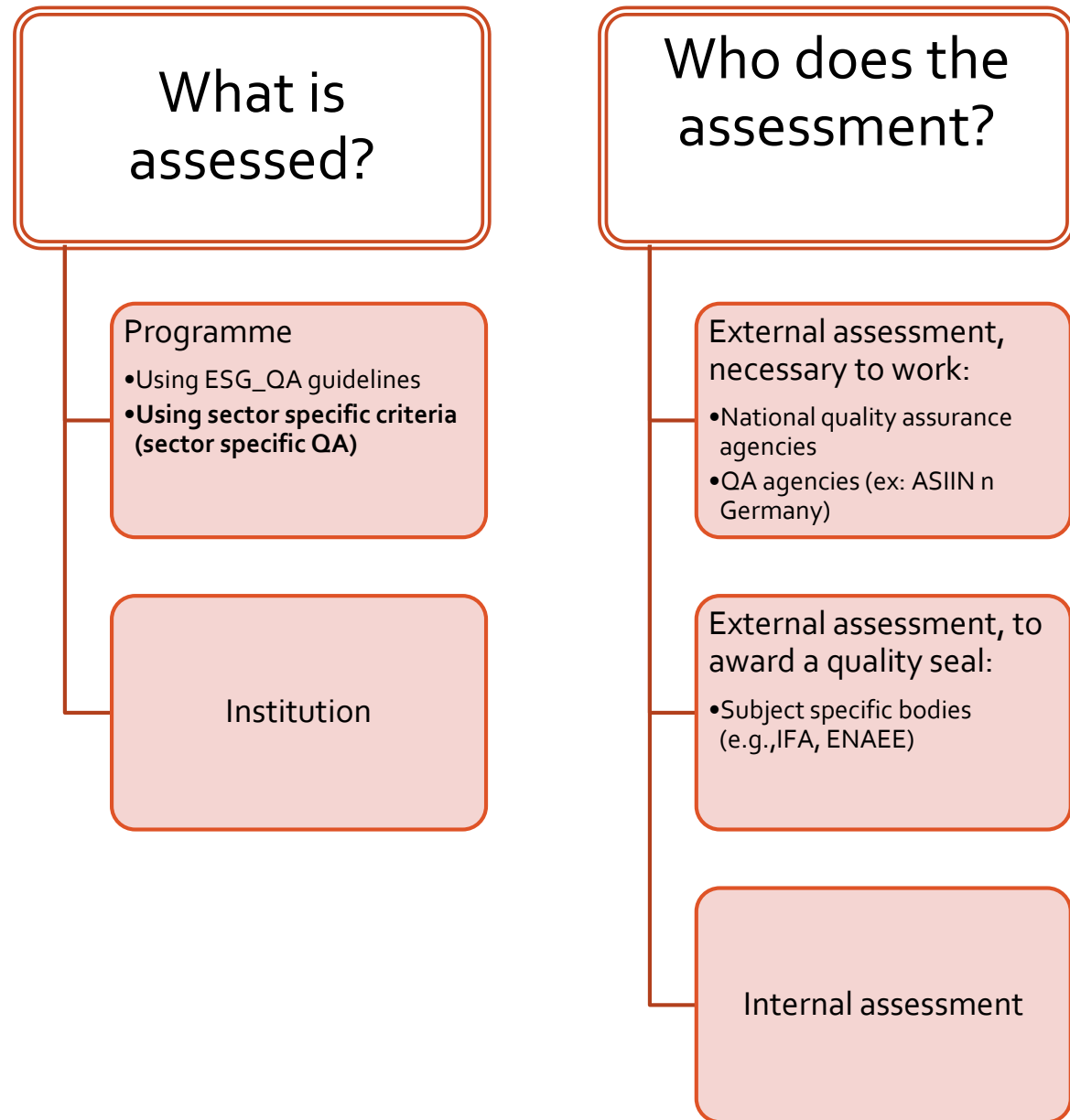
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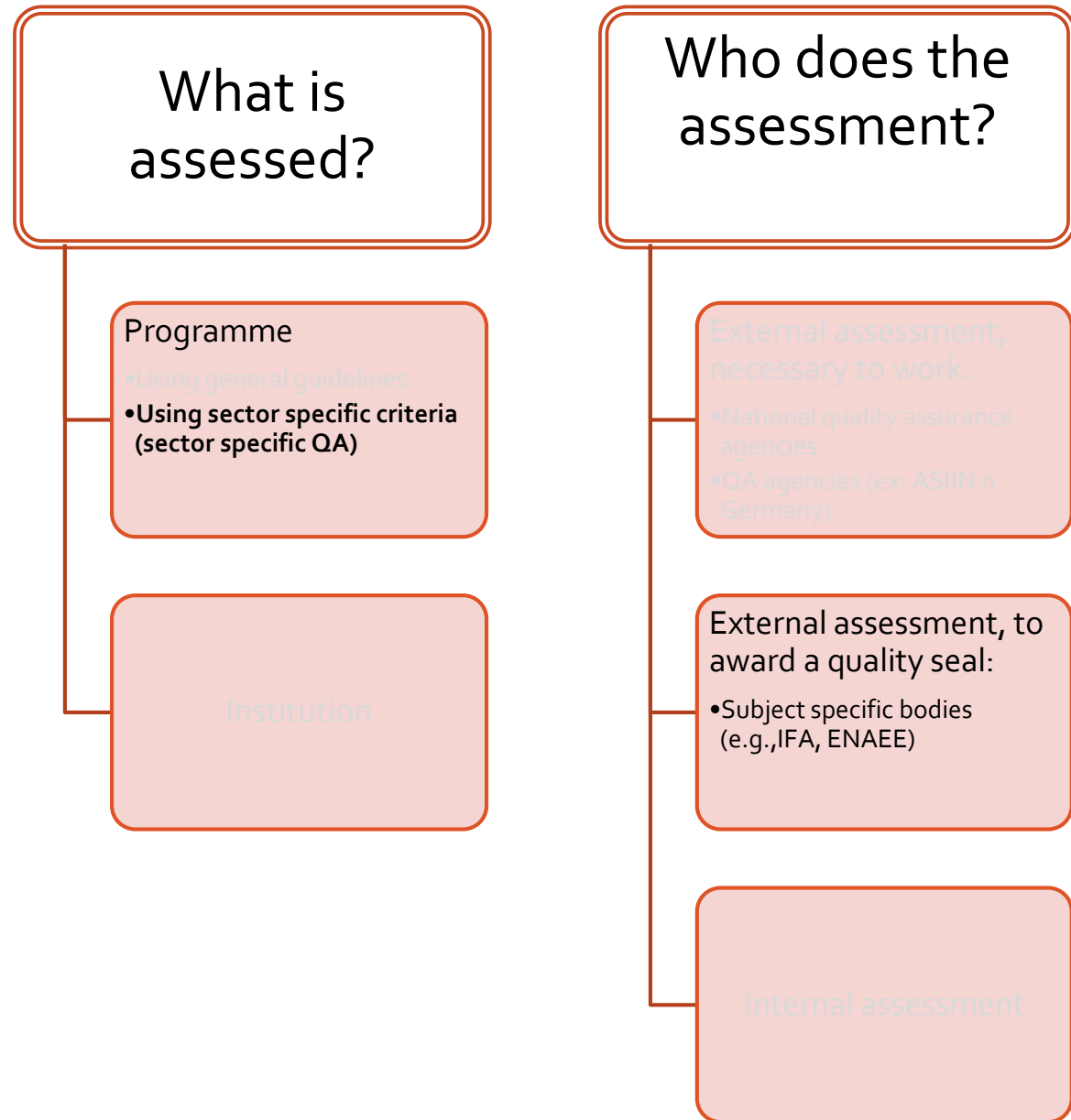
- Quality assurance in higher education
- Subject-specific quality labels
- EQAS aims
- Routes for EQAS accreditation, costs, etc.
- Self-assessment report (SAR)
 - EQAS-Food learning outcomes
 - ESG – part 1 – internal quality assurance
- Complimentary information
 - EQAS report
 - EQAS resources

QUALITY ASSURANCE IN HIGHER EDUCATION

Quality Assurance in Higher Education



EQAS-Food Award



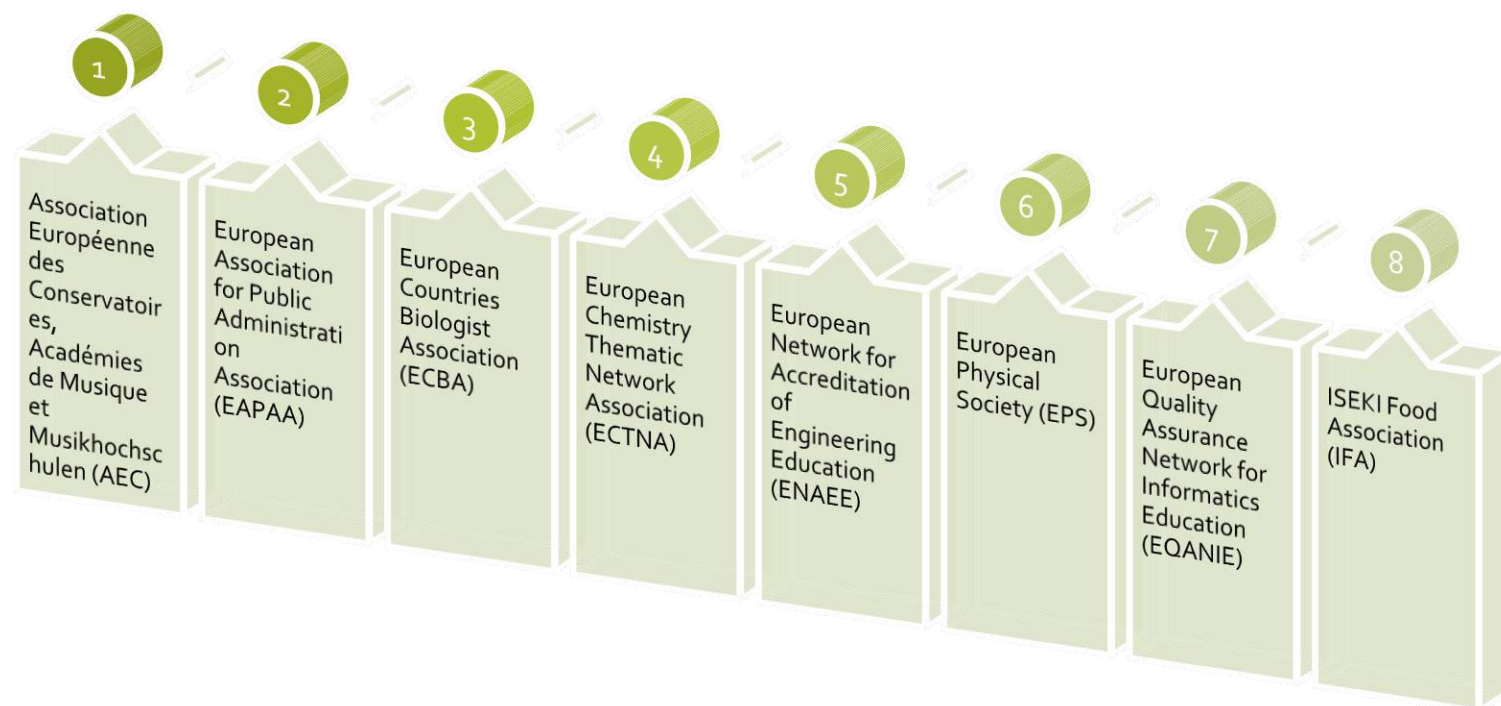
SUBJECT-SPECIFIC QUALITY LABELS

EQAS-FOOD AWARD – A QUALITY LABEL

and its relatives in
other subjects...



EASPA - European Alliance for Subject Specific and Professional Accreditation and Quality Assurance



EQAS-Food Award

- Based on the **European Standards and Guidelines** for Quality Assurance in Higher Education
- With additional **specific criteria** for Food Science and Technology

EQAS Food aims

To provide a **knowledge base to inform educational qualifications in food studies** in the European Higher Education Area (EHEA);

To drive the accreditation of the field of food science and technology (First and Second Degree) and of each individual programme, by defining the goals and challenges related to the capacity to deliver science and technology education and advance the standing of this field;

EQAS Food aims

To **facilitate recognition of degrees awarded in food science and technology** in higher education in accordance with EU Directives and other international agreements;

To **facilitate the mobility of students and professionals** in the field of food science and technology.

Regulated professions (2012)

- No regulated professions
- Regulated professions (designation only)
- Regulated professions



REGULATED PROFESSIONS

RECOGNITION BY THE ARTICLE 11D,E) Directive 36_2005

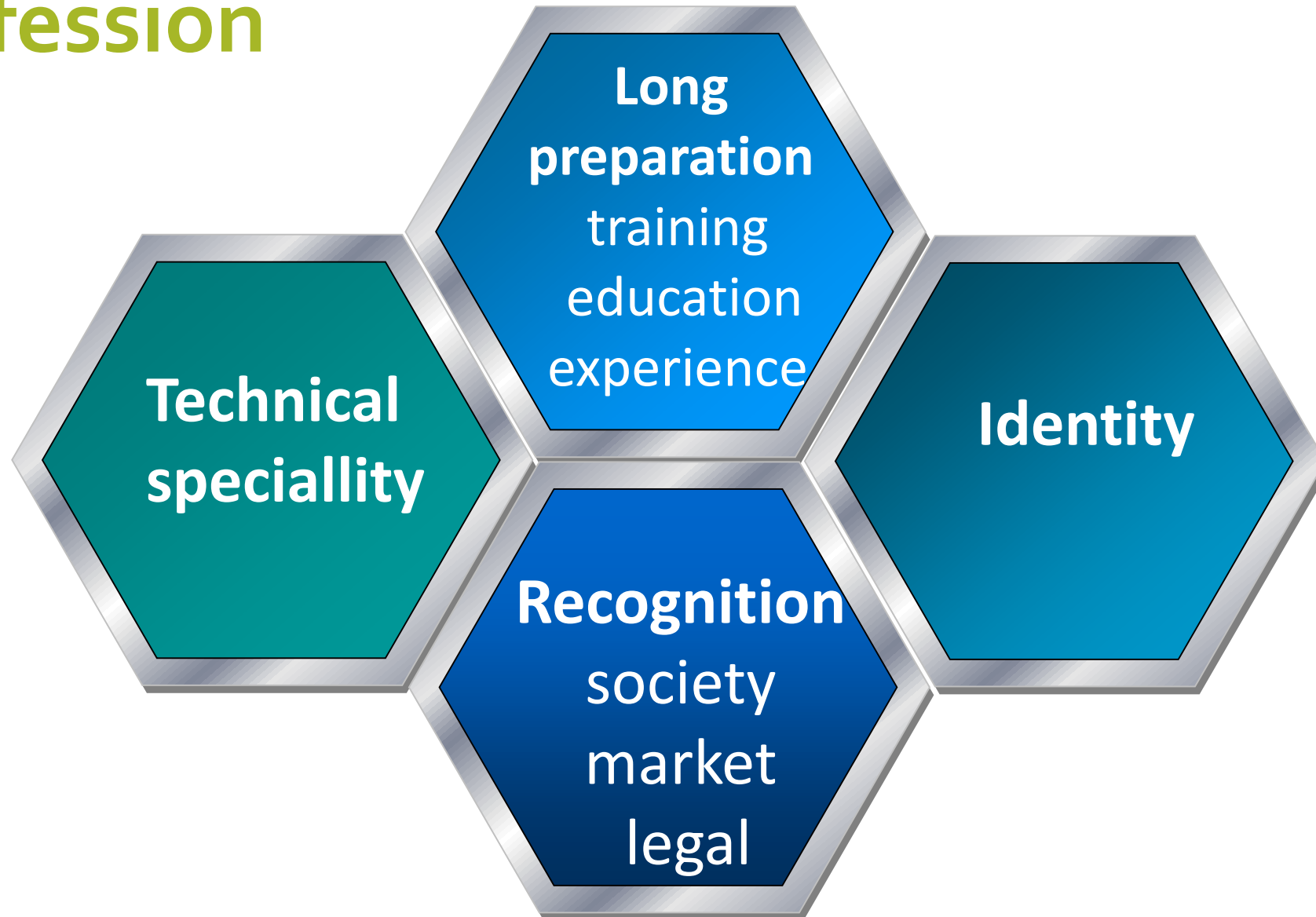
Profession	Acts that require the responsible to be a recognised professional	Country
Food Technologist Tecnologi Alimentari	quality control in industries and companies of dietary foods (also possible for pharmaceutical technology, biology, chemistry) pet food and animal feed companies must have in a permanent position a professional registered in one of these Orders: Pharmacy, Biological Science, Veterinary Medicine, Animal Production and Food Technologist.	Italy

REGULATED PROFESSIONS

RECOGNITION BY THE ARTICLE 11D,E) Directive 36_2005

Profession	Acts that require the responsible to be a recognised professional	Country
Food Engineering	<p>Food establishments that have equipment power of at least 30 hp and employing at least 10 personnel have to employ a food, chemical or agricultural engineer of related sub-topic or a veterinarian according to the work area.</p> <p>If even more than one food engineer is employed in the establishment, CFE gives license to only one of them but the others have to be members of CFE.</p> <p>On self-employment and consultancy services the professionals, have to be registered by the CFE to have a working license in the sector.</p>	Turkey

Profession



ROUTES FOR ACCREDITATION

Standard route

for programmes with previous accreditation (other than EQAS) less than 2 years before

Documentation from prior review	
Covers substantially contents in Section 2. Additional information may be added.	Can include a single programme or group of programmes.
Assessor review	
Documentation shared with assessors.	Team composed of teachers and industry specialists.
Decision on the Award	
Based on information provided in the documentation.	Decision by IFA Accreditation Commission.

Standard route

for programmes with previous accreditation (other than EQAS) less than 2 years before

Docs from previous accreditation testify all the requisites except EQAS LO

EQAS reviewer focus on EQAS learning outcomes

Review team can ask questions by email or ask an online meeting (IFA secretariat will organize the meeting)

Extended route

Self-assessment report (SAR)	
Covers at least the contents in Section 2.	Can include a single programme or group of programmes.
Assessor review	
Documentation shared with assessors. Two day audit for a single programme.	Team composed of teachers, industry specialists and senior student(s).
Decision on the Award	
Based on self-assessment and audit reports.	Decision by IFA Accreditation Commission.

Extended route

HEI provides a SAR

EQAS reviewer focus on EQAS
learning outcomes

Review team visits the HEI

In collaboration with ASIIN

FEEES, DURATION, VALIDITY AND LANGUAGE

The first four questions asked by universities

How much it costs?

What are the possible decisions on the assessment?

What is the validity of the label?

What is the language of the process?

How much it costs?

- Send an email to eqas@iseki-food.net
- Contact the IFA national representative in your country
- Depends on the route chosen (standard, extended) and number of programmes

DECISION ON THE ASSESSMENT

1. EQAS awarded **without any conditions or recommendations**
2. EQAS awarded **with requirements to be met within 1 year**
3. EQAS award **deferred until conditions defined by the panel have been met**

Validity

Valid for 5 years

Language

All the contacts with IFA are in English.

The documentation for the accreditation prepared by the applicant can be in other language if agreed previously with IFA. In that case, IFA will select experts fluent in the required language.

The accreditation report will be prepared by the experts in English.

Self- assessment report (SAR)

1 Formal Data



2. The rationale of the programme

- 2.1 Needs of stakeholders (students, industry, professional associations)
- 2.2 Educational objectives (mission of educational institution, national educational policy, needs of stakeholders, relationship to food science and technology; see Annex I for the frame of reference for Food Science and Technology)
- 2.3 Programme outcomes (consistency with the objectives, consistency with general outcomes such as knowledge, competences and personal skills)



4. Resources and Partnerships

- 4.1 Academic and support staff (quality, number, research and professional activities)
- 4.2 Facilities (labs related to food, access to scientific literature, pilot plants)
- 4.3 Partnership (industry links, international links)



3. Educational Process

- 3.1 Overview of the curriculum
- 3.2 Delivery of the curriculum
- 3.3 Learning and assessment (methods of assessment of LO)
- 3.4 Alignment matrix for EQAS LO (see Annex V)



5. Management System

Quality assurance system (re-examining needs, objectives and outcomes, educational process, resources and partnerships and quality assurance; analysis of students' results (time to complete the programme, levels achieved), analysis of graduates' results (match between work place and education, time of employment, opinion on education received, opinion of employers))



6. Supporting information about the study programme

- 6.1 Context
- 6.2 Performance
- 6.3 Quality & Standards Management
- 6.4 Employer Involvement
- 6.5 Course Design & Development

EQAS-FOOD LEARNING OUTCOMES

EQAS-Food Learning outcomes

Food Safety and Microbiology -
Essential to produce safe foods;
microbiology, toxicology and
applied safety management belong
to this group of outcomes.

Food Chemistry and Analysis -
Analysis of foods, chemical
composition, physical properties
and sensory characteristics of
foods.

Food processing and engineering
- How to process foods with
optimized product quality and
hygiene, with knowledge of the
food product and of the processing
plant, with adequate water and
waste management.

**Quality management and food
law**

Generic Competences -
Communication abilities, ethics and
personal skills

Alignment table of learning outcomes (LO)

Programme degree LO	EQAS LO	University A – Module LO	University A – Unit(s) developing LO	Level of Outcome(Bloom's taxonomy or other)	Type of assessment (oral presentation, report, written exam etc.)	Teaching and Learning Activities (lecture, project etc.)
Food Safety and Microbiology						
Decide and implemente the appropriate microbiological analyzes to determine the causes of food spoilage	Describe the properties of common food spoilage organisms. Experimentally determine their presence and numbers. Demonstrate a critical understanding of instances of food spoilage, causation and prevention.	Name common sopilage microorganisms	Food Microbiology	Knowledge	Written test, Lab examination	Lectures, laboratory classes with demonstration of practice of ISO 11290, etc.
		Identify common microorganisms in a food sample	Food Microbiology	Applying	Written test, Lab examination	Lectures, laboratory classes with demonstration of practice of ISO 11290, etc.

COMPLIMENTARY INFORMATION

EQAS report

Standard/Extended route

https://www.iseki-food.net/accreditation/Accredited_degree_programmes/kaunas_FSS_Msc

Sandwich accreditation with ASIIN in Germany

https://www.iseki-food.net/accreditation/Accredited_degree_programmes/Weihenstephan_Bachelor

EQAS resources

Leaflet

https://www.iseki-food.net/webfm_send/2377

Video

https://www.iseki-food.net/webfm_send/2368

EQAS Food Award
Procedures, Criteria and
Standards.

https://www.iseki-food.net/webfm_send/2440

EQAS-Food Award

VS

EQAS-Food Certificate

Award

- for BSc and MSc related with Food Science and Technology
- Coherence of programme, adequacy of resources and quality assurance
- Defined learning outcomes
- Applicants are universities

Certificate

- For short courses
- Coherence of programme, adequacy of resources and quality assurance
- Applicants are usually training associations