

## Besluit

### Besluit strekkende tot het verlenen van accreditatie aan de opleiding wo-master Food Safety van Wageningen Universiteit

	<b>Gegevens</b>	
datum	Naam instelling	: Wageningen Universiteit
28 juni 2013	Naam opleiding	: wo-master Food Safety (120 ECTS)
onderwerp	Datum aanvraag	: 13 december 2012
Besluit	Variant opleiding	: voltijd
accreditatie wo-master	Locatie opleiding	: Wageningen
Food Safety	Datum goedkeuren panel	: 1 februari 2012
van Wageningen Universiteit	Datum locatiebezoeken	: 3 en 4 juli 2012
(001176)	Datum visitatierapport	: 23 november 2012
uw kenmerk	Instellingstoets kwaliteitszorg	: positief besluit 2 juli 2012
12/31439		
ons kenmerk		
NVAO/20132134/SL		
bijlagen	<b>Aanvullende informatie</b>	
3	De NVAO heeft bij brief van 6 maart 2013 de instelling een nieuwe samenvatting van het visitatierapport gevraagd. Bij brief van 1 mei 2013 heeft de NVAO deze ontvangen.	

#### Beoordelingskader

Beoordelingskader voor de beperkte opleidingsbeoordeling van de NVAO (Stcrt. 2010, nr 21523).

#### Bevindingen

De NVAO stelt vast dat in het visitatierapport en de nieuwe samenvatting deugdelijk en kenbaar is gemotiveerd op welke gronden het panel de kwaliteit van de opleiding goed heeft bevonden. Het visitatierapport geeft de bevindingen en overwegingen weer van het panel over de bacheloropleiding Levensmiddelentechnologie en de masteropleidingen Food Safety, Food Technology en Food Quality Management van Wageningen Universiteit. Het panel heeft de vier opleidingen gezamenlijk beoordeeld.

Samenvatting bevindingen en overwegingen van het panel (hierna ook: the committee).

**Standard 1: Intended learning outcomes**

The master programme in Food Safety focuses on the technical aspects like microbiology, toxicology, allergies and intolerances, and integrates them with knowledge of the social sciences aspects of Food Safety.

The master programme in Food Safety was discussed in relation to the master programme Food Quality Management, as it is unusual to separate Food Safety and Food Quality Management into two master programmes. They are strongly related, but also have distinct profiles and objectives.

Both programmes integrate knowledge from technical and social disciplines, but the programme in Food Safety has a more specific focus on the technical disciplines like microbiology, toxicology, and allergies and intolerances, while the programme in Food Quality Management has a broader approach to food quality, and it is less focused on food safety. The committee established that the field of knowledge of Food Safety is sufficiently broad and rich to offer as a separate master programme, instead of as a specialisation of Food Technology. Its profile and objectives are clear.

The committee agrees with the intended learning outcomes and believes they are well formulated and cover the knowledge and skills one can expect of a graduate of a master programme in Food Safety. The new intended learning outcomes the committee received during the site visit resemble those presented in the critical reflection, but they define what is expected of students more specifically, which the committee appreciates. The programme has an academic orientation, but also stresses a strong link to the food industry. The link with the professional field has been strengthened by establishing an External Advisory Committee. The programme management considers to establish a separate EAC for the master programmes in Food Safety and Food Quality Management. The committee supports this as it could lead to more specific input for these domains. The committee concludes that the programme meets the requirements of the professional field and discipline.

**Standard 2: Teaching-learning environment**

The committee studied the various aspects of the teaching and learning environment of the programme and established that the curriculum, staff and programme-specific services and facilities enable the incoming students to achieve the intended learning outcomes very well. The master programme in Food Safety used to be a specialisation of Food Technology and it has successfully implemented the necessary changes, resulting in separate and well-structured master programme in the Food Science cluster.

The committee is very positive about the structure of the programme. As most courses are fixed, students are offered a coherent programme. The committee especially liked the integrative course on Food Safety Management at the end of the first year. A new specialisation is being developed on Food Safety Law. The committee believes that food law is a very relevant field of knowledge and that it is wise to offer it as a specialisation in the programme.

It has a multidisciplinary approach in which both technical aspects as well as the social sciences aspects of Food Safety are integrated and the committee believes the curriculum offers both depth and breadth.

The teaching methods are well balanced within and between courses. The student-staff ratios are impressive and enable small-scale education. The committee is of the opinion that the staff performs well in both education and research. Student support is well-organised

Pagina 3 van 7 and programme specific services are good. Students can use advanced research equipment during practicals in addition to the centrally provided standard equipment. A balance has been found for sharing the lab facilities for both teaching and research. Student numbers have increased over the last few years. If this growth continues, the possible consequences for the level of student support by study advisers and the availability of programme-specific services should be anticipated in the future.

#### Standard 3: Assessment and achieved learning outcomes

The committee is very positive with regard to the initiatives the Examining Boards of Wageningen University are currently implementing in their programmes. The Examining Boards are in the process of strengthening their role in ensuring the quality of assessment and are committed to formalising the assessment system. The programmes in Food Science are on schedule to implement the new initiatives. The use of course guides makes the assessment procedures very clear and transparent, and they are very useful to the students. The committee especially values the use of the rubric for the master thesis. The committee is very positive about the progress in using different assessment strategies within and between courses. The committee was impressed by the level of the master theses, and it agreed with all the grades awarded. It was clear to the committee that the theses were well written and supervised in highquality research surroundings. To improve even further, the committee suggests making the final outcome a paper that could be submitted to a scientific journal which should be positively received by scientific journals.

Drop-out rates are low. Looking at the percentage of students who graduated after 3 years, the committee established that the success rates are high. This could be explained by the students' motivation and the selection of candidates.

Ingevolge het bepaalde in artikel 5a.10, tweede lid, van de WHW heeft de NVAO het college van bestuur van de Wageningen Universiteit te Wageningen in de gelegenheid gesteld zijn zienswijze op het voornemen tot besluit van 27 mei 2013 naar voren te brengen. Bij e-mail van 12 juni 2013 heeft de instelling gereageerd op het voornemen tot besluit. Dit heeft geleid tot aanvulling van bijlage 2 in het definitieve besluit.

Op grond van het voorgaande besluit de NVAO accreditatie te verlenen aan de wo-master Food Safety (120 ECTS; variant: voltijd; locatie: Wageningen) van Wageningen Universiteit te Wageningen. De NVAO beoordeelt de kwaliteit van de opleiding als goed.

Dit besluit treedt in werking op 1 januari 2014 en is van kracht tot en met 31 december 2019.

Den Haag, 28 juni 2013

Nederlands-Vlaamse Accreditatieorganisatie

b/a



Ann Demeulemeester  
(vicevoorzitter)

Tegen dit besluit kan op grond van het bepaalde in de Algemene wet bestuursrecht door een belanghebbende bezwaar worden gemaakt bij de NVAO. De termijn voor het indienen van bezwaar bedraagt zes weken.

Onderwerp	Standaard	Beoordeling door het panel <i>voltijd</i>
<b>1. Beoogde eindkwalificaties</b>	De beoogde eindkwalificaties van de opleiding zijn wat betreft inhoud, niveau en oriëntatie geconcretiseerd en voldoen aan internationale eisen	G
<b>2. Onderwijsleeromgeving</b>	Het programma, het personeel en de opleidings specifieke voorzieningen maken het voor de instromende studenten mogelijk de beoogde eindkwalificaties te realiseren	G
<b>3. Toetsing en gerealiseerde eindkwalificaties</b>	De opleiding beschikt over een adequaat systeem van toetsing en toont aan dat de beoogde eindkwalificaties worden gerealiseerd	G
<b>Eindoordeel</b>		G

De standaarden krijgen het oordeel onvoldoende (O), voldoende (V), goed (G) of excellent (E). Het eindoordeel over de opleiding als geheel wordt op dezelfde schaal gegeven.

<b>Docent-student ratio</b>	1 : 7.05
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<b>Kwalificatie docenten</b>	90% PhD 10% wo-ma
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<b>Studielast</b>	42 uur per week
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#### Contacturen

jaar	aantal in dat jaar
1	710
2	50

#### Rendement

cohort	2003	2004	2005	2006	2007	2008	2009	2010
omvang bij start	14	14	21	24	29	38	36	39
diploma na 2 jaar (%)	71	50	48	88	79	58		
diploma na 3 jaar (%)	100	100	76	92	97			
diploma na 4 jaar (%)	100	100	81	96				
uitval (%)	0	0	14	4	3	13	0	

- Prof. F. Zwarts (chair), professor at University of Groningen and professor and manager at University Campus Fryslân;
- R.L. Prenen, MSc, independent educational adviser;
- Prof. R.P. Singh, professor at the Food, Science and Technology department of UC Davis, USA;
- Prof. K. Kristbergsson, professor at the Department of Food Science and Nutrition at the University of Iceland, Reykjavik, Iceland;
- Prof. M.W. Griffiths, director of the Canadian Research Institute for Food Safety, University of Guelph, Canada;
- Dr. G. Schleining, assistant professor at the Department of Food Science and Technology of the BOKU University of Natural Resources and Life Sciences Vienna, Austria;
- J. Agren, master student in Biotechnology, specialization in Food Technology at Lund University, Sweden.

Het panel werd ondersteund door M. Maarleveld, MSc, secretaris (gecertificeerd).