

Besluit

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

Gegevens

datum	Naam instelling	: Wageningen Universiteit
28 juni 2013	Naam opleiding	: wo-master Food Quality Management (120 ECTS)
onderwerp	Datum aanvraag	: 13 december 2012
Besluit	Variante opleiding	: voltijd
accreditatie wo-master	Locatie opleiding	: Wageningen
Food Quality Management	Datum goedkeuren panel	: 1 februari 2013
van Wageningen Universiteit	Datum locatiebezoeken	: 3 en 4 juli 2012
(001178)	Datum visitatierapport	: 23 november 2012
uw kenmerk	Instellingstoets kwaliteitszorg	: positief besluit 2 juli 2012
12/31439		
ons kenmerk		
NVAO/20132134/SL	Aanvullende informatie	
bijlagen	De NVAO heeft bij brief van 6 maart 2013 de instelling een nieuwe samenvatting van het	
3	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 Quality Management deals with understanding the dynamic behaviour of food products in production systems as well as understanding the dynamic decisionmaking behaviour of food handlers and managers within their organisational context and that of the food chain. The programme has a techno-managerial (TM) approach. In problem analysis this approach combines theories from the technological sciences (to gain insights into the behaviour of the food systems) and those from the management sciences (to gain insights into the behaviour of human systems). The committee finds Food Quality Management a very relevant field of knowledge and the techno-managerial approach is a unique feature of the programme.

The master programme in Food Quality Management was discussed in relation to the master programme in Food safety, as it is unusual to separate Food Safety and Food Quality Management into two master programmes. The committee concluded the programmes are strongly related, but also have distinct profiles and objectives. Both programmes integrate knowledge from technical and social disciplines, but the programme in Food Quality Management has a broader approach to food quality, and it is less focused on food safety, which is dealt with in the programme in Food Safety. 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 the respective master programmes. 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 link with the professional field has been strengthened by establishing an External Advisory Committee. The programme management is considering establishing 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. It is of the opinion that the curriculum ensures that the intended learning outcomes are achieved. The master programme in Food Quality Management used to be embedded in the Social Sciences cluster programmes. The committee is of the opinion that the programme has successfully implemented the necessary changes, resulting in a separate and well-structured master programme in the Food Science cluster. The set-up of the programme is logical and students have limited freedom in choosing courses, which strengthens the coherency of the programmes and promotes the possibility that all students can achieve the intended learning outcomes. The techno-managerial approach is visible throughout the curriculum, and the committee appreciates that the programme has developed this approach to deal with the multidisciplinary.

The teaching methods are well balanced within and between courses. The committee is of the opinion that the programme-specific services are good and student support is well-organised. Students can use advanced research equipment during practicals in addition to the centrally provided standard equipment. 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. The number of students starting the programme has fluctuated since 2003 between 20- 25 students per year on average, and the programme

Pagina 3 van 7 expects it will increase further in the coming years due to improved promotion of the programme. This increase may have consequences for the level of student support by study advisers and the availability of programme-specific services.

Hence, this should be anticipated in the future. The enrolment is very international. Usually, 10- 15% of the total student population is Dutch. A large proportion of international students already have work experience in the field of Food Quality Management or Food Safety. Their experience is useful during the programme's group assignments and benefits the other students in the programme.

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 formalise 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. When student numbers increase, it might be difficult to maintain the level of feedback because the number of lecturers familiar with the interdisciplinary approach required for a thesis is limited. The committee was impressed by the level of master theses, and it agreed with all the grades awarded. It was clear to the committee that the thesis projects are very well executed, the theses are well written and supervised in high-quality 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.

The committee is positive about the low drop-out rates. The reasons for the lower, but acceptable success rates have been identified, and the committee is confident that the changes that have been made can increase the success rates.

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.

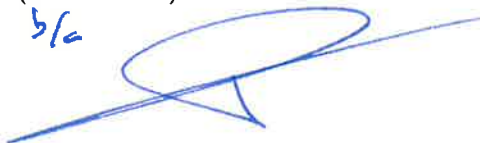
Op grond van het voorgaande besluit de NVAO accreditatie te verlenen aan de wo-master Food Quality Management (120 ECTS; variant: voltijd; locatie: Wageningen) van Wageningen Universiteit te Wageningen. De NVAO beoordeelt de kwaliteit van de opleiding als goed.

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

Ann Demeulemeester
(vicevoorzitter)

b/c


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

Docent-student ratio	1 : 7.5
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Kwalificatie docenten	87% PhD 13% wo-ma
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Studielast	42 uur per week
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Contacturen

jaar	aantal in dat jaar
1	678
2	65

Rendement

cohort	2003	2004	2005	2006	2007	2008	2009	2010
omvang bij start	12	42	19	29	20	11	27	24
diploma na 2 jaar (%)	83	83	63	59	55	82		
diploma na 3 jaar (%)	83	88	79	72	75			
diploma na 4 jaar (%)	83	93	84	76				
diploma na 5 jaar (%)	83	93	84					
diploma na 6 jaar (%)	92	95						
uitval (%)	0	5	16	17	5	9	7	

- 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).