

Besluit

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

	Gegevens	
datum	28 juni 2013	Naam instelling : Wageningen Universiteit
onderwerp	Besluit	Naam opleiding : wo-master Food Technology (120 ECTS)
accreditatie wo-master	Food Technology van Wageningen Universiteit (001177)	Datum aanvraag : 11 december 2012
uw kenmerk	12/31439	Variant opleiding : voltijd
ons kenmerk	NVAO/20132134/SL	Afstudeerrichtingen : Food Biotechnology and Biorefining Food Innovation and Management Product Design Ingredient Functionality Dairy Science and Technology European Master in Food Studies Sensory Science Sustainable Food Processing Gastronomy
bijlagen	3	Locatie opleiding : Wageningen
		Datum goedkeuren panel : 1 februari 2012
		Datum locatiebezoeken : 3 en 4 juli 2012
		Datum visitatierapport : 23 november 2012
		Instellingstoets kwaliteitszorg : positief besluit 2 juli 2012

Aanvullende informatie

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

Advies van het visitatiepanel

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

Standard 1: Intended learning outcomes

Food Technology deals with all aspects of the technology, structure, composition, quality, safety and sensory aspects of food products (mainly processed ones). In theory, it focuses on all steps of the product development cycle: from raw materials until the product has been consumed. The master programme in Food Technology offers nine specialisations; together they cover the broad field of food technology. In each of these specialisations, students learn how to perform food science research and how to solve problems in a specific field of the food production process. To make sure that graduates will be able to work in different branches of the food industry, the specialisations are discipline-based instead of product-based. 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 master programme. 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 the establishment of an External Advisory Committee. 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 programmes 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 curriculum of the master programme in Food Technology reveals its aim for specialisation. The committee believes this is worked out very well. The specialisations in the master programme in Food Technology cover the entire field of Food Science, and the committee considers all of them to be relevant. Even with nine specialisations, the programme manages to offer a coherent curriculum, because it combines three or four compulsory courses and restricted optional courses. Its strong point is the integrative course Process and Product Design. Overall, the committee believes that the master programme in Food Technology is coherent, well structured and the curriculum will lead to achieving the intended learning outcomes. A multidisciplinary approach is important for food technologists and the committee is very enthusiastic about the courses that bring together students with different backgrounds and lectures from different disciplines. It concludes that breadth and depth are well balanced in the programme. Recommendations of the previous assessment committee have been acted upon. 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-organized 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. The discussion also showed the committee that investing in pilot plant equipment is not necessary and is considered to be excessive. However, a certain level of investment is necessary to maintain well-equipped lab facilities, for both research

Pagina 3 van 7 and education. 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 in the future should be anticipated.

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. It was clear to the committee that the theses were 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. Drop-out rates are low and the success rates are very good and the committee appreciates the attention paid to improving these numbers further.

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 Technology (120 ECTS; variant: voltijd; locatie: Wageningen) van Wageningen Universiteit te Wageningen. De opleiding kent de volgende afstudeerrichtingen: Food Biotechnology and Biorefining; Food Innovation and Management; Product Design; Ingredient Functionality; Dairy Science and Technology; European Master in Food Studies; Sensory Science; Sustainable Food Processing; Gastronomy. 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)

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 : 6.83
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Kwalificatie docenten	95% PhD 5% wo-ma
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Studielast	42 uur per week
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Contacturen

jaar	aantal in dat jaar
1	643
2	50

Rendement

cohort	2003	2004	2005	2006	2007	2008	2009	2010
omvang bij start	36	41	52	68	74	68	74	113
diploma na 2 jaar (%)	86	73	69	84	78	78		
diploma na 3 jaar (%)	94	88	92	94	97			
diploma na 4 jaar (%)	97	88	96	96				
diploma na 5 jaar (%)	97	93	96					
uitval (%)	3	5	4	4	0	3	5	

- 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).