

EQAS FOOD AWARD

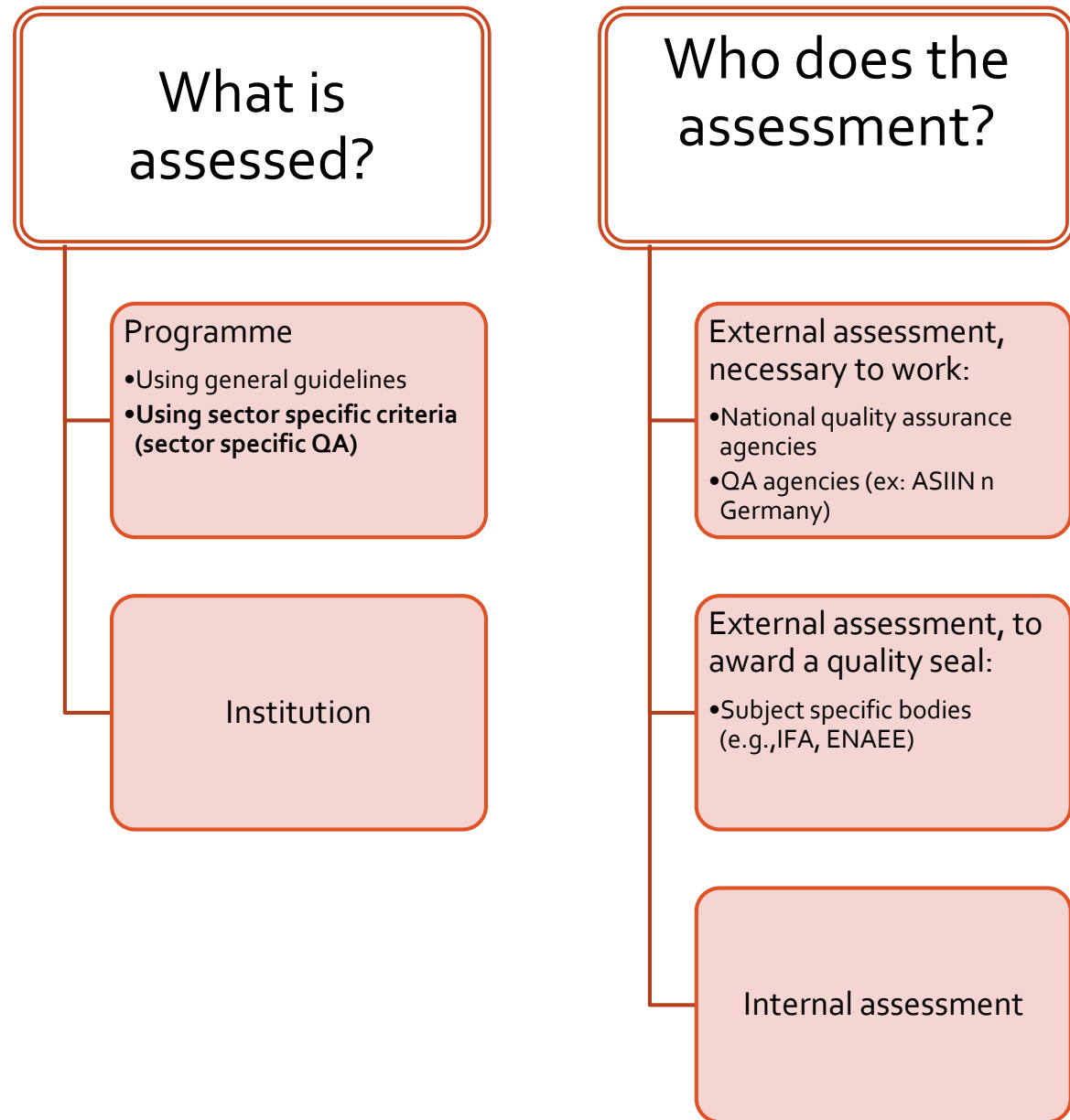
Where it stands in higher education quality assurance

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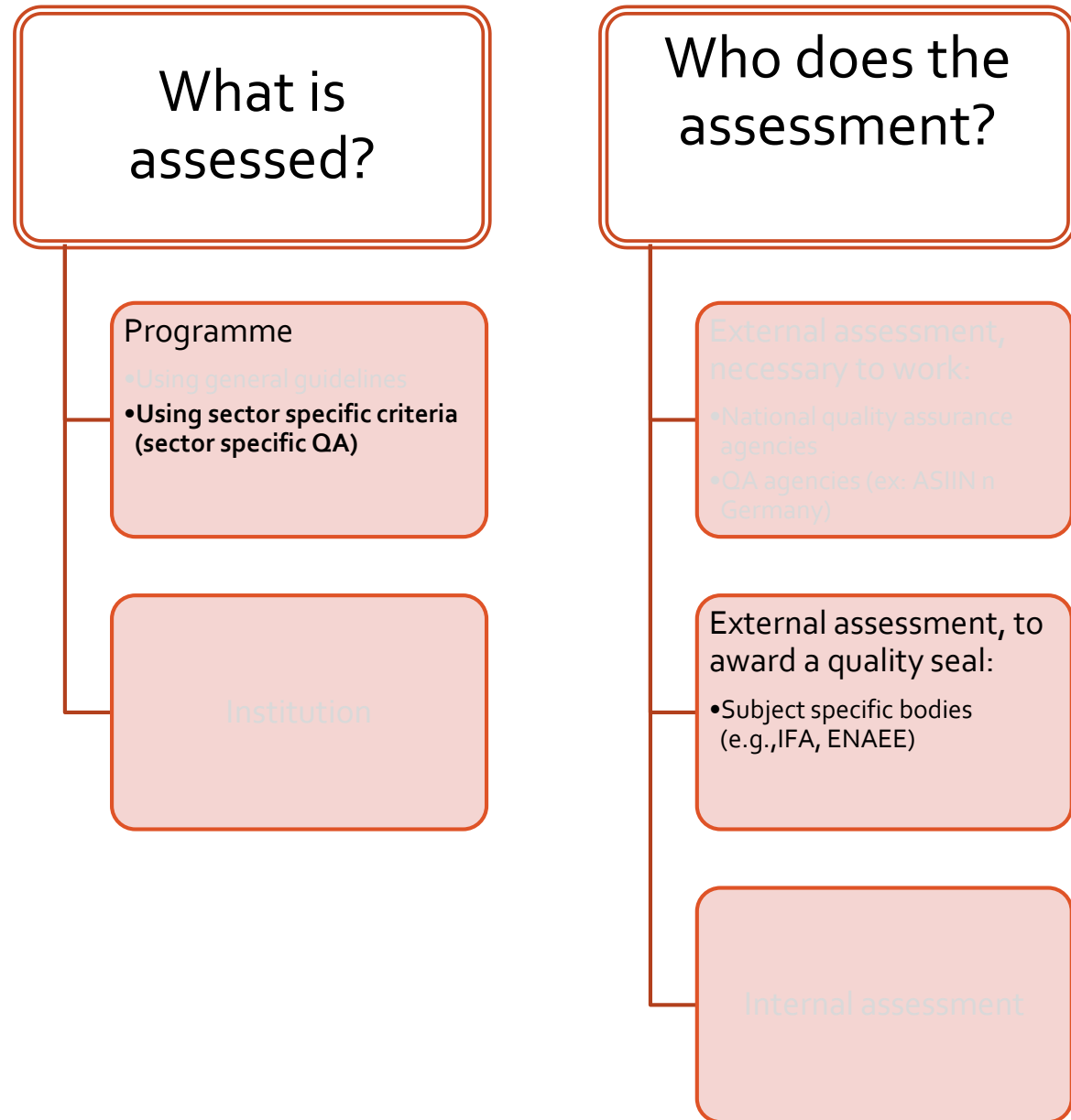
- Quality assurance in higher education and aims
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QUALITY ASSURANCE IN HIGHER EDUCATION

Quality Assurance in Higher Education



EQAS-Food Award





What is the main difference between the EQAS-Food Award and the common national accreditation?

The main difference is the subject specific benchmark that this award offers, the possibility of comparing your degree with the international offer and the compliance to subject specific international standards.

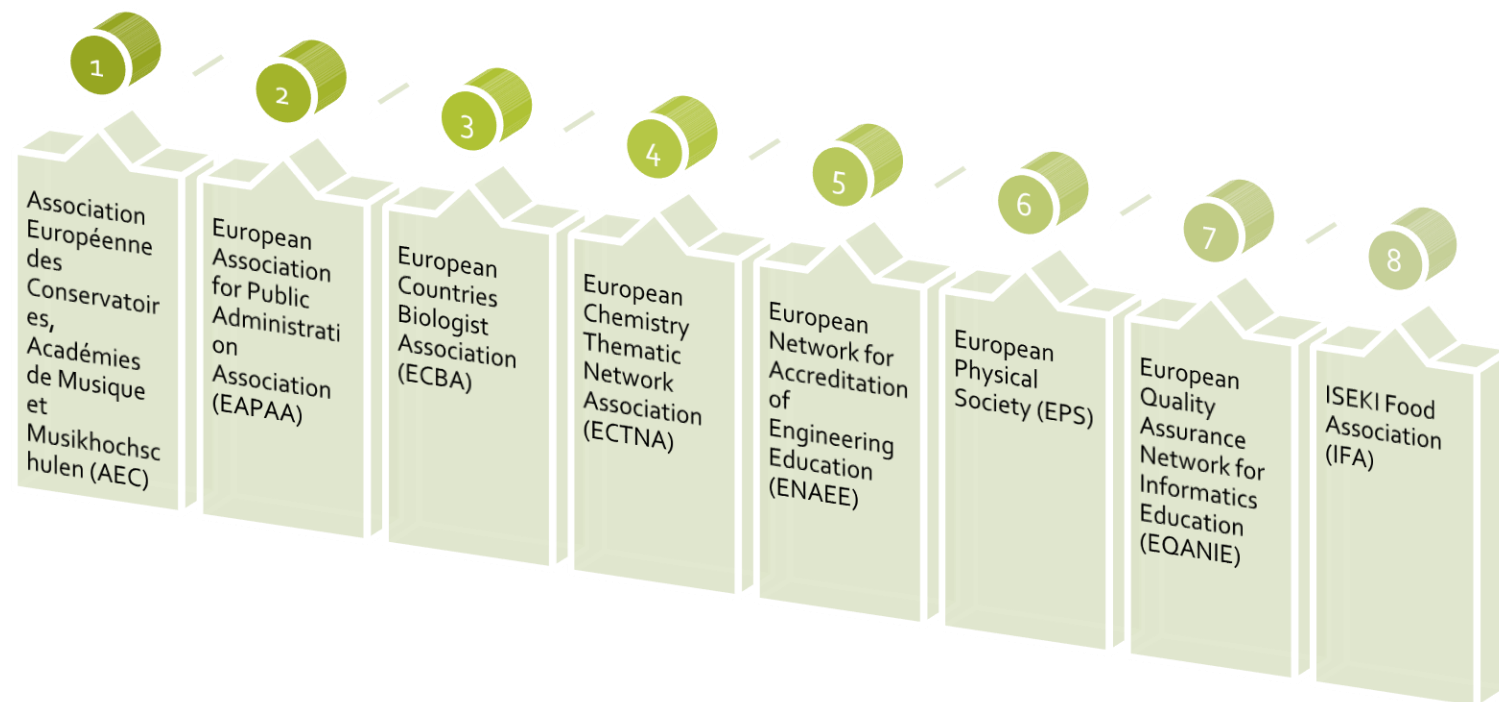
SUBJECT-SPECIFIC QUALITY LABELS

EQAS-FOOD AWARD – A QUALITY LABEL

and its relatives in
other subjects...



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



Different policies to promote the quality seals by the subject specific association

The association does the evaluation itself

- Example: IFA

A quality assurance agency does it on behalf of the association

- Example 1: ENAEE charges ASIIN to award the EUR-ACE label
- Example 2: ASIIN does it on behalf of IFA within a sandwich procedure in Germany



What is the difference to other labels, such as IFT?

EQAS-Food Award follows the European Standards and Guidelines for Quality Assurance in Higher Education.

These include a number of orientations for internal quality assurance (e.g., requirements for design and approval of programmes, implementation of student-centred learning) and for external quality assurance (e.g., requirements for the selection of experts).

EQAS-FOOD AWARD VS CERTIFICATE

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

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

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

Awarded programmes (and respective accreditation report) are publicized in the website:

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

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 perviously 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.

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

COMPLIMENTARY INFORMATION

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)



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)



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)



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

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

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