

# EQAS FOOD AWARD

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Where it stands in higher education quality assurance

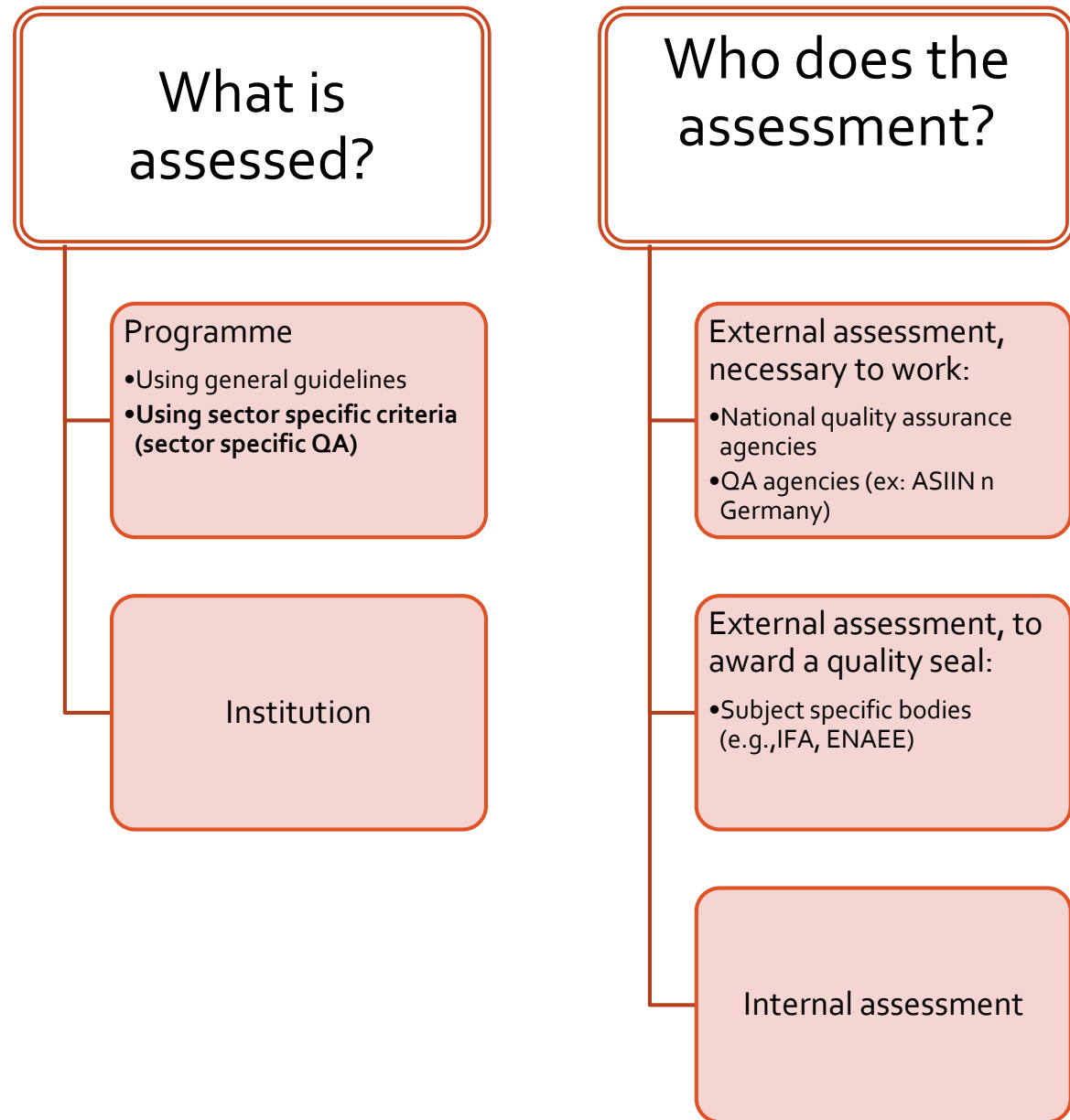
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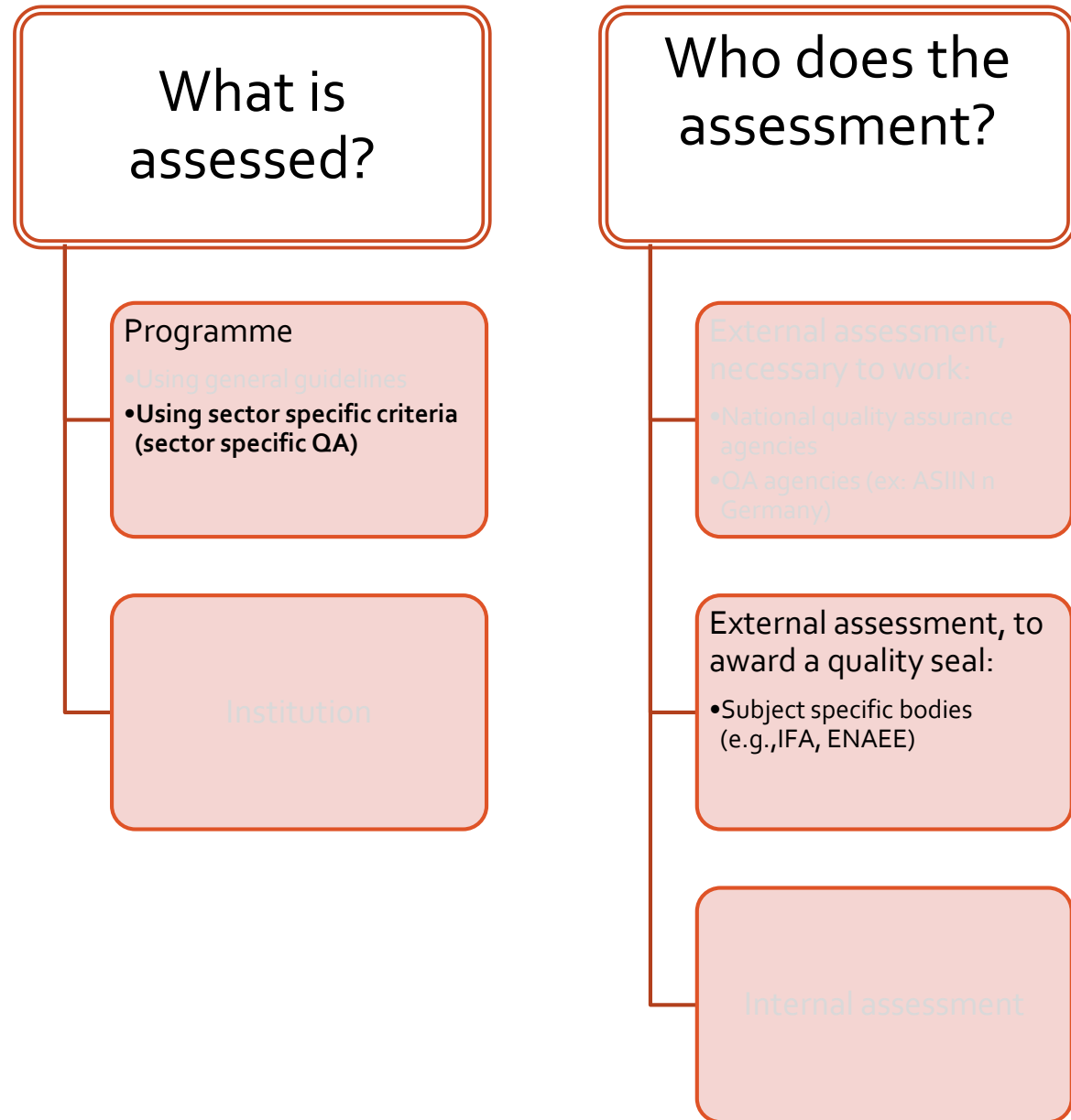
# QUALITY ASSURANCE IN HIGHER EDUCATION

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# 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

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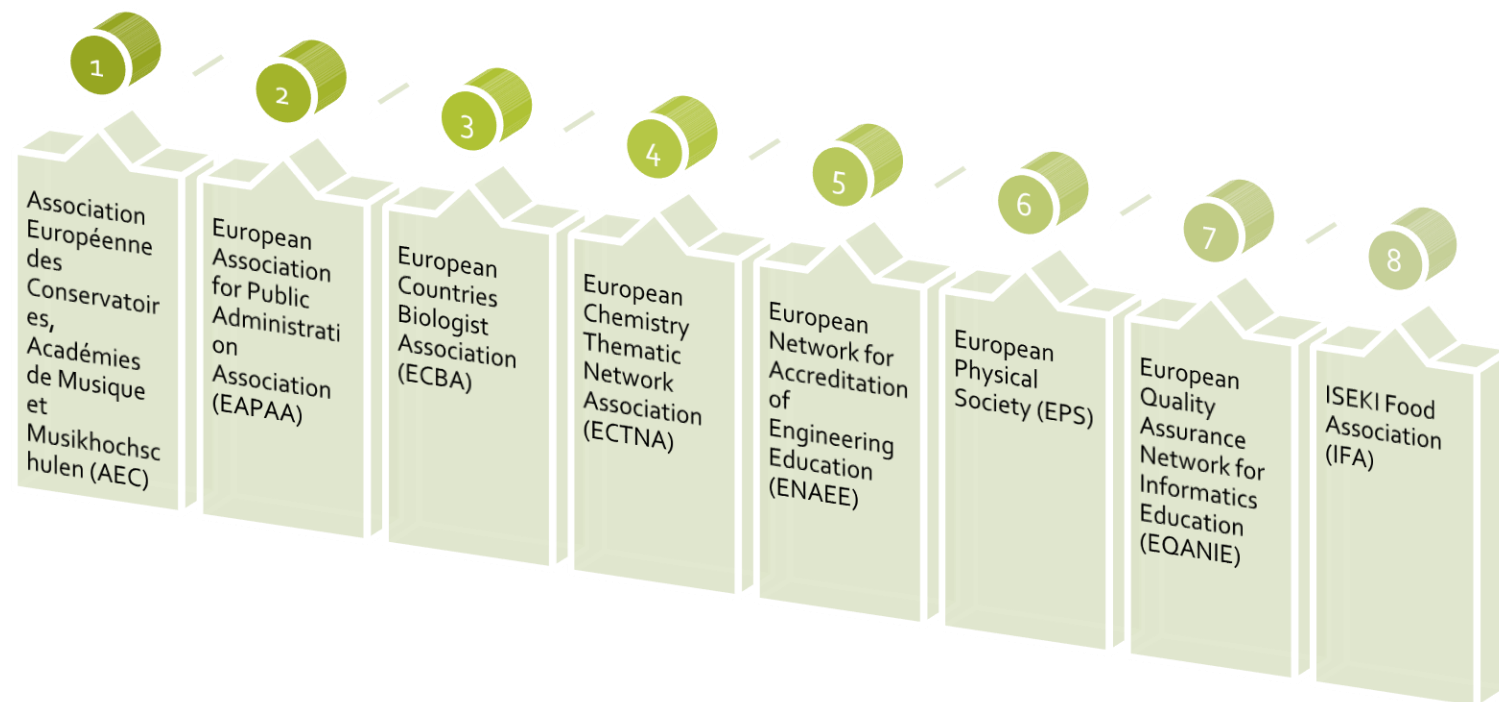
# EQAS-FOOD AWARD – A QUALITY LABEL

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

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# 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

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# 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](mailto: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](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

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# 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

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Docs from previous accreditation testify all the requisites except EQAS LO

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EQAS reviewer focus on EQAS learning outcomes

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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

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HEI provides a SAR

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EQAS reviewer focus on EQAS  
learning outcomes

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Review team visits the HEI

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In collaboration with ASIIN



# COMPLIMENTARY INFORMATION

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# 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](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](https://www.iseki-food.net/accreditation/Accredited_degree_programmes/Weihenstephan_Bachelor)

# EQAS resources

Leaflet

[https://www.iseki-food.net/webfm\\_send/2377](https://www.iseki-food.net/webfm_send/2377)

Video

[https://www.iseki-food.net/webfm\\_send/2368](https://www.iseki-food.net/webfm_send/2368)

EQAS Food Award  
Procedures, Criteria and  
Standards.

[https://www.iseki-food.net/webfm\\_send/2440](https://www.iseki-food.net/webfm_send/2440)