Food microbiology, quality management and food law
LV0111, 20039.2223

15 Hp
Pace of study = 100%
Education cycle = Basic
Course leader = Hans Jonsson, Su-Lin Hedén

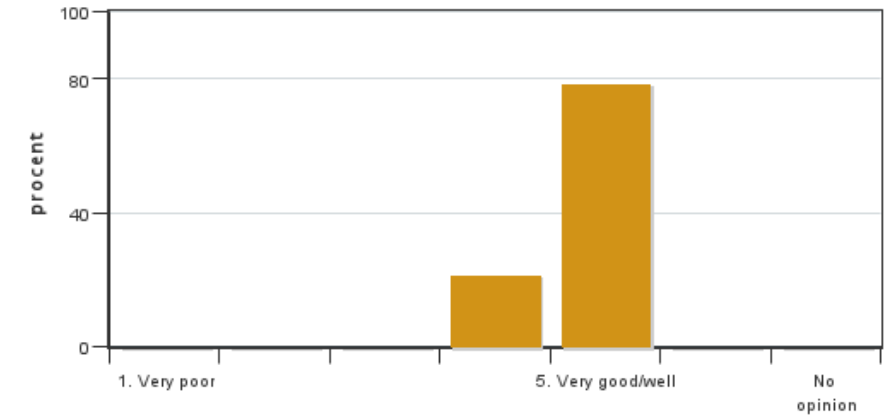
Evaluation report

Evaluation period: 2023-01-08 - 2023-01-29

Answers	14
Number of students	26
Answer frequency	53 %

Mandatory standard questions

1. My overall impression of the course is:

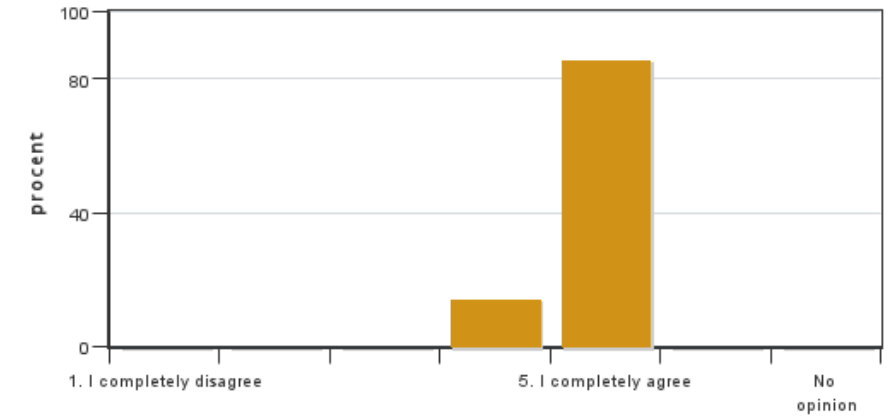


Answers: 14
Medel: 4,8
Median: 5

1: 0
2: 0
3: 0
4: 3
5: 11

No opinion: 0

2. I found the course content to have clear links to the learning objectives of the course.

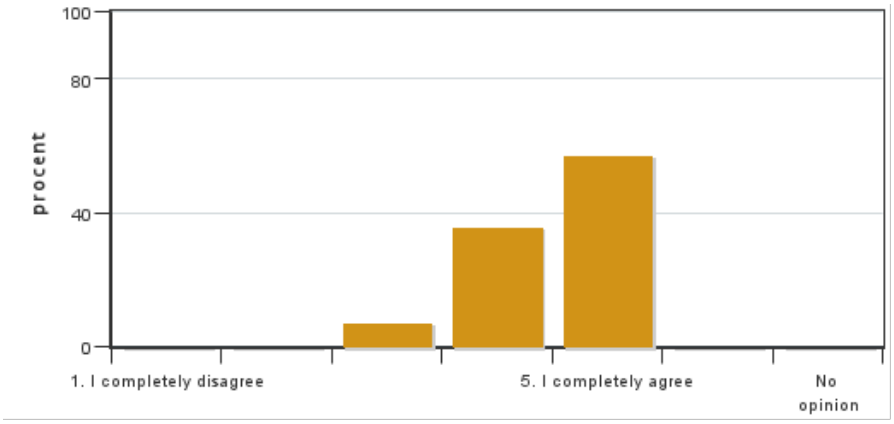


Answers: 14
Medel: 4,9
Median: 5

1: 0
2: 0
3: 0
4: 2
5: 12

No opinion: 0

3. My prior knowledge was sufficient for me to benefit from the course.

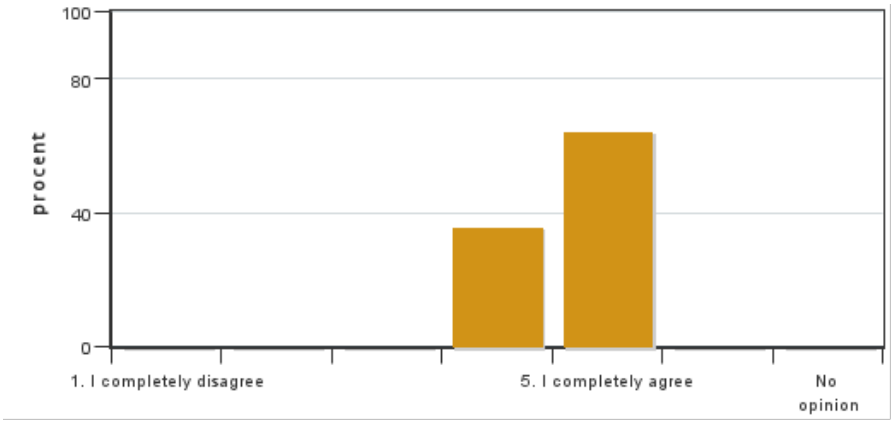


Answers: 14
Medel: 4,5
Median: 5

1: 0
2: 0
3: 1
4: 5
5: 8

No opinion: 0

4. The information about the course was easily accessible.

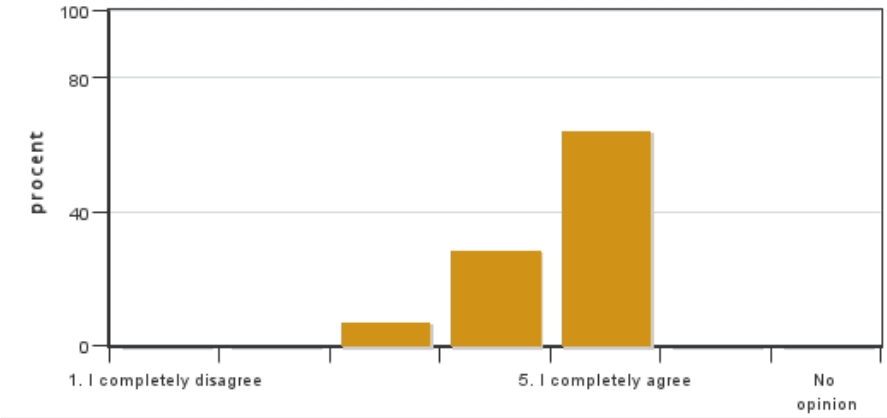


Answers: 14
Medel: 4,6
Median: 5

1: 0
2: 0
3: 0
4: 5
5: 9

No opinion: 0

5. The various course components (lectures, course literature, exercises etc.) have supported my learning.

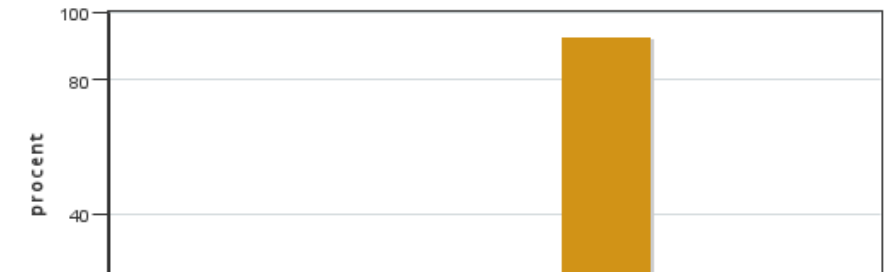


Answers: 14
Medel: 4,6
Median: 5

1: 0
2: 0
3: 1
4: 4
5: 9

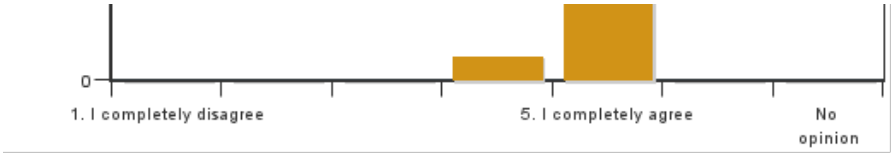
No opinion: 0

6. The social learning environment has been inclusive, respecting differences of opinion.



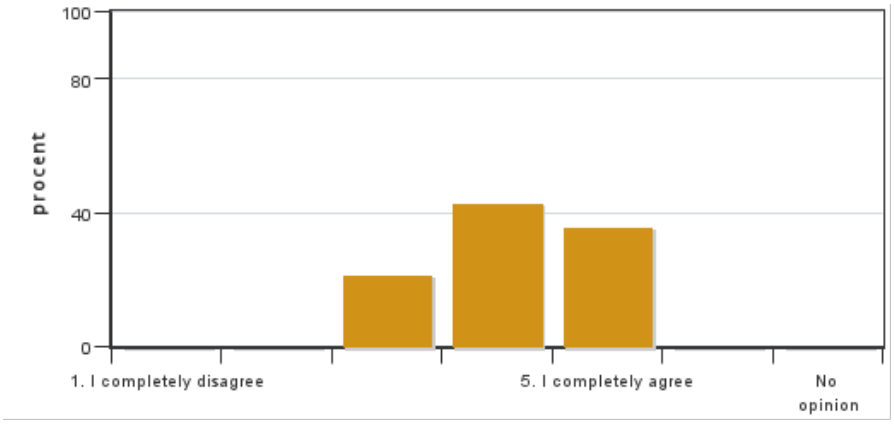
Answers: 14
Medel: 4,9
Median: 5

1: 0
2: 0
3: 0
4: 1
5: 13



No opinion: 0

7. The physical learning environment (facilities, equipment etc.) has been satisfactory.

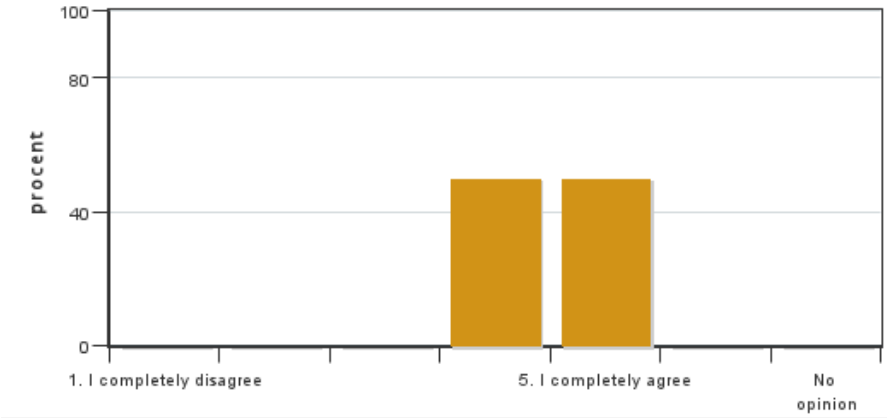


Answers: 14
Medel: 4,1
Median: 4

1: 0
2: 0
3: 3
4: 6
5: 5

No opinion: 0

8. The examination(s) provided opportunity to demonstrate what I had learnt during the course (see the learning objectives).

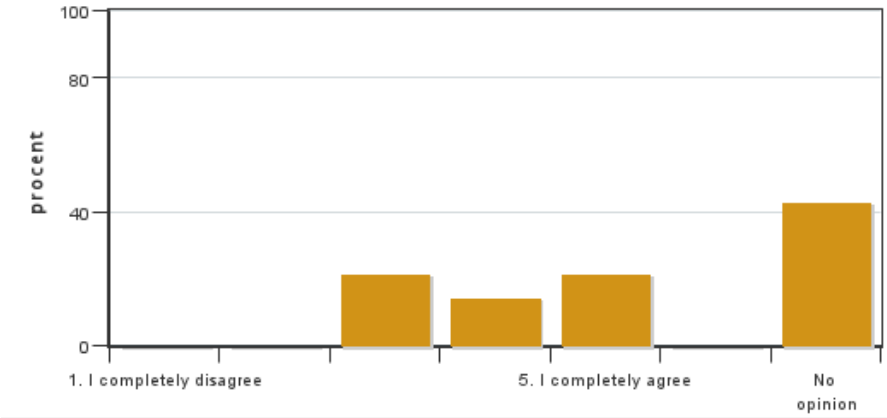


Answers: 14
Medel: 4,5
Median: 4

1: 0
2: 0
3: 0
4: 7
5: 7

No opinion: 0

9. The course covered the sustainable development aspect (environmental, social and/or financial sustainability).

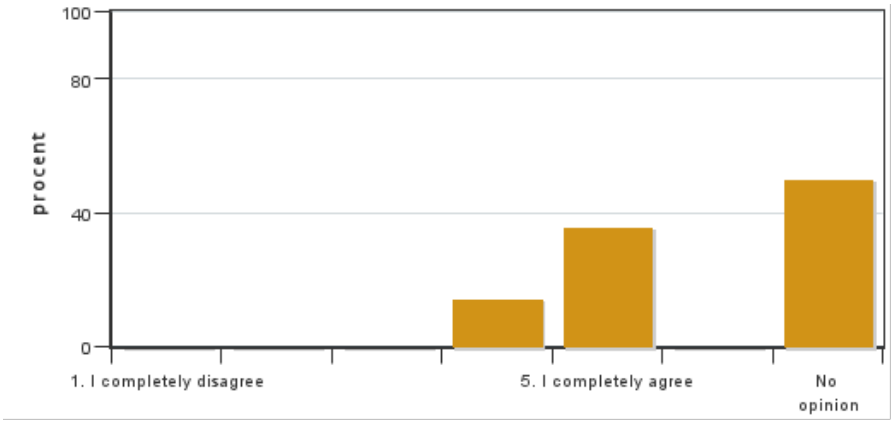


Answers: 14
Medel: 4,0
Median: 4

1: 0
2: 0
3: 3
4: 2
5: 3

No opinion: 6

10. I believe the course has included a gender and equality aspect, regarding content as well as teaching practices (e.g. perspective on the subject, reading list, allocation of speaking time and the use of master suppression techniques).

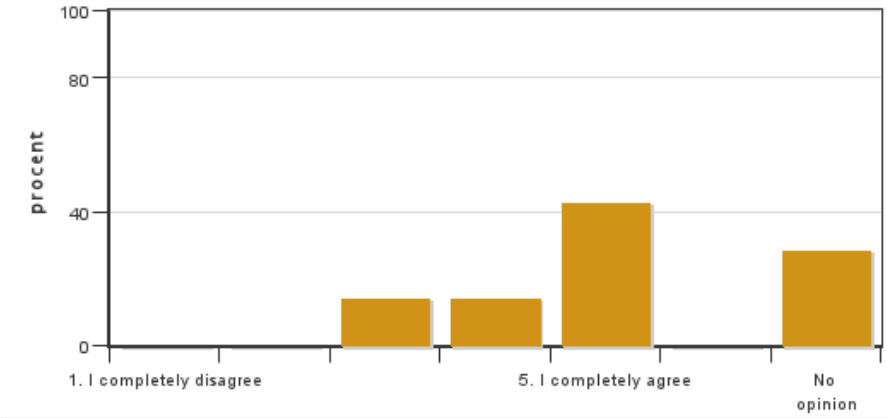


Answers: 14
Medel: 4,7
Median: 5

1: 0
2: 0
3: 0
4: 2
5: 5

No opinion: 7

11. The course covered international perspectives.

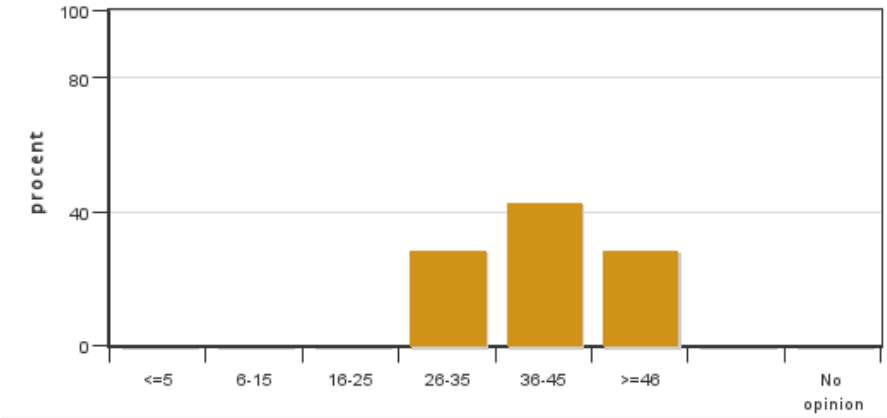


Answers: 14
Medel: 4,4
Median: 5

1: 0
2: 0
3: 2
4: 2
5: 6

No opinion: 4

12. On average, I have spent … hours/week on the course (including timetabled hours).



Answers: 14
Medel: 38,9
Median: 36-45

≤5: 0
6-15: 0
16-25: 0
26-35: 4
36-45: 6
≥46: 4

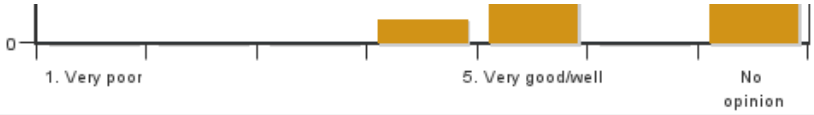
No opinion: 0

13. If relevant, what is your overall experience of participating in all or part of your course online?

Answers: 14
Medel: 4,7
Median: 5

1: 0
2: 0
3: 0
4: 1
5: 2

No opinion: 11



14. If relevant, please share what worked well when participating in teaching on distance

15. If relevant, please share what worked less well when participating in teaching on distance

Additional own questions

16. You have participated in the final time LV0111 is given as a 15 hp course. In the future, it will be split into 7.5 hp Food microbiology (Year 2) and 7.5 hp Food law and quality management (Year 4).

What elements do you think should be absolutely included in the new Food microbiology course? (e.g. pathogen lab, peer review cross-groups for improving report writing, guest lectures, mould lab, food production lab, other)

16. What elements should be included in the new Food law and quality management course (e.g. food law lectures, quality management lectures, HACCP project, guest lectures, other). What could be expanded on more?

Course leaders comments

We thought that the course went well, and are glad to see that this is shared by the students in their overall impression. We thought that all students engaged with the material and worked hard, and that the class pulled together to achieve the course goals. Having nearly half the class of 26 students as exchange students brought new perspectives.

This was the last time LV0111 was run. From Spring 2023, there will instead be a 7.5 hp course in Food microbiology (2nd year) and from Autumn 2024, a 7.5 hp course in Food law and quality management (4th year). We thank the students for their useful feedback on which elements to keep from the "old" course and transfer to the new courses.

The new Food microbiology course will likely be very intense. To reduce some of the exam stress, the written exam is replaced by an online quiz to consolidate the basic facts, plus an oral exam to show skills in reasoning. We will practice the oral exam format every week, maintaining the open communication climate that was valued by students. These practice sessions are also a way of refreshing concepts from previous courses, and reviewing facts and concepts from the lectures and labs, comparing all the pathogens, etc.

The pathogen lab will be the same (working in groups), but the individual lab report will be shortened. It was the first time we tested peer review feedback in cross-groups (rather than solely in writing), and this format will be kept, since students found it useful. Food production will be shortened and more guided in terms of product choice and protocol, to fit into the course schedule.

The new Food law and quality management course will include many of the current elements. We acknowledge useful feedback about working with pre-defined HACCP case-studies to practice applying the concepts, and likewise, working with the food law "study questions" in a seminar-format interspersed between the lectures.

In closing, I wish to acknowledge the contribution of my co-course leader Hasse Jonsson, who will be retiring after this course. Hasse has steered and developed this food microbiology course over the decades, and his enthusiasm for food microbiology, skills in explaining, and care for the students is what has always made this course special!

Su-lin Hedén

Student representatives comments

Helhetsintrycket på kursen var högt men kommentarer angående kursen var delvis att kursledarna var fantastiska och stöttande. De negativa kommentarerna handlade om att det var för många olika arbetsmoment vilket upplevdes stressande.

Kommentarer från muntligt och i kursutvärderingen nämner att det skulle vara fördelaktigt med några introduktionslektioner med intro som en påminnelse, för att fräscha upp minnet.

Material fanns lättillgängligt och många kände att de fanns material som stöd för sitt lärande, enstaka kommentarer om att istället för att ha flertalet lektioner om HACCP, istället lägga den tiden på få ett projekt och göra en egen HACCP plan.

Lokalmässigt var majoriteten av kursdeltagarna nöjda men flertalet kommenterar kyl och att SLU bör se över detta då det påverkar studiekoncentrationen.

Undertentamen skulle det finnas fördelar med att ha korta svarsfrågor blandat med falskt,sant samt längre skrivfrågor. Kommentarer från studenter var att det fanns bra möjlighet att visa sin kunskap under tentamen samt den skriftliga laborationsrapporten.

Nedlagd studietid varierade beroende på projekt, uppfattningen är blandad, vissa ansåg att arbetsbelastningen var försvarbar, andra upplevde sig själva mer stressade och kunde inte ta till sig all information. Men om en del arbetsmoment skulle dras ner eller tas bort så skulle studietiden också minska.

Inslag som borde vara med i nästkommande food microbiology course:

Alla labrations moment samt rapportskrivning med tillhörande peer rewiew.

Lägga till att gruppen för en pathogen också gör en presentation så att alla får ta del av alla pathogener.

Inslag som borde vara med i nästkommande Food law and quality management course

Ha kvar Haccp projektet men kanske ha mindre uppdrag innan, casestudy.

Food law, mindre föreläsningar och mer seminarium.

Sammanfattning:

Majoriteten av studenterna för den här kursen har varit nöjda med innehåll, struktur och kursledare. Med fördel skulle man kunna minska på arbetsuppgifter och att modulerna inte överlappar varandra för mycket, det kan lätt bli förmycket att hålla reda på.

Tack för en grym kurs!