Immunologi och allergi i ett livsmedelsperspektiv
BI1428, 10337.2223

7.5 Hp
Studietakt = 100%
Nivå och djup = Grund
Kursledare = Eugene Savenkov

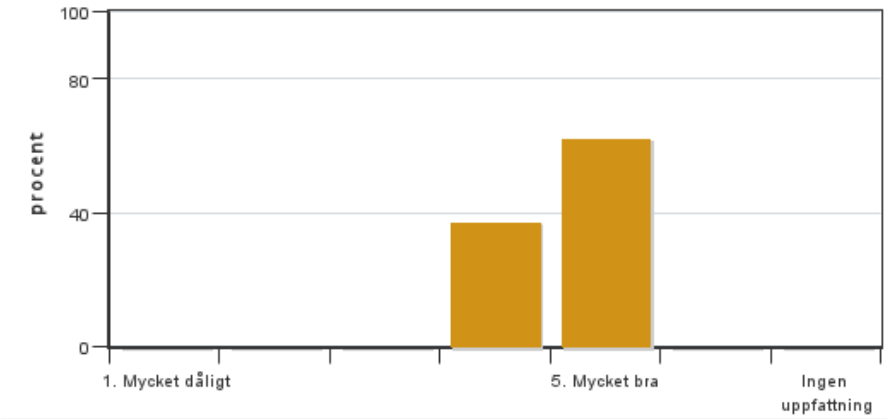
Värderingsresultat

Värderingsperiod: 2022-10-24 - 2022-11-14

Antal svar	8
Studentantal	8
Svarsfrekvens	100 %

Obligatoriska standardfrågor

1. Mitt helhetsintryck av kursen är:

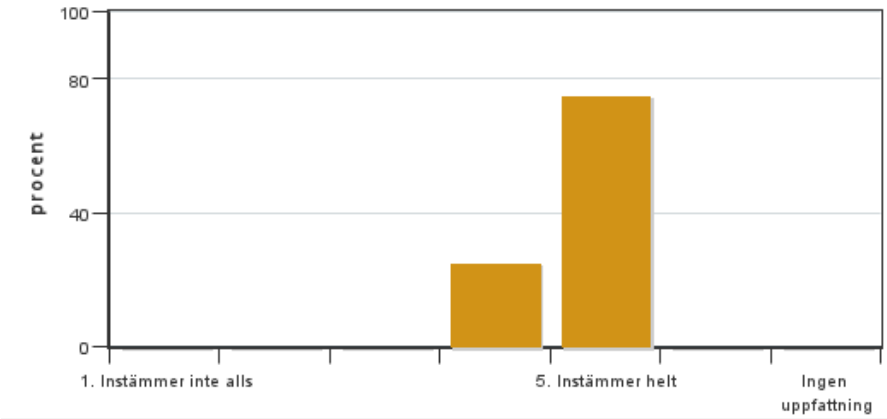


Antal svar: 8
Medel: 4,6
Median: 5

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

Har ingen uppfattning: 0

2. Jag anser att kursens innehåll hade en tydlig koppling till kursens lärandemål.

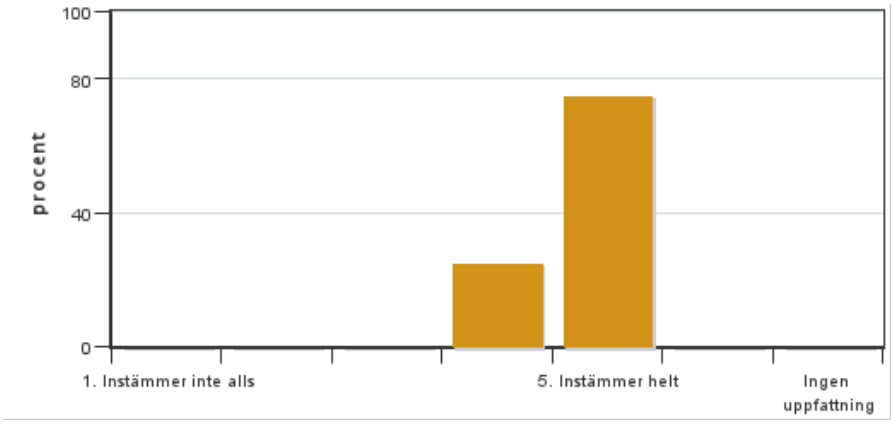


Antal svar: 8
Medel: 4,8
Median: 5

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

Har ingen uppfattning: 0

3. Mina förkunskaper var tillräckliga för att tillgodogöra mig kursen.

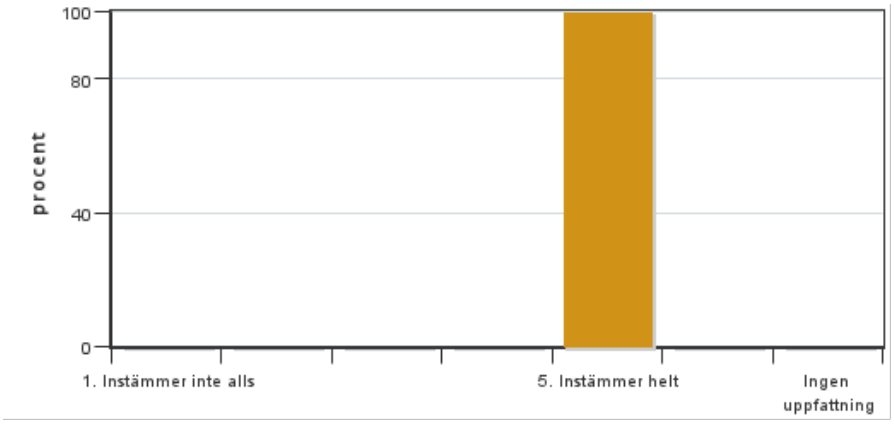


Antal svar: 8
Medel: 4,8
Median: 5

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

Har ingen uppfattning: 0

4. Jag anser att kursinformationen var lättillgänglig.

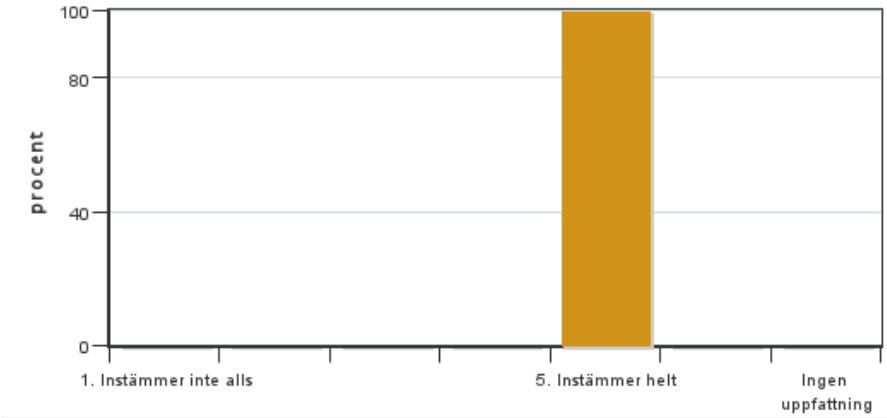


Antal svar: 8
Medel: 5,0
Median: 5

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

Har ingen uppfattning: 0

5. Kursens lärandemoment (föreläsningar, litteratur, övningar med mera) har stöttat mitt lärande.

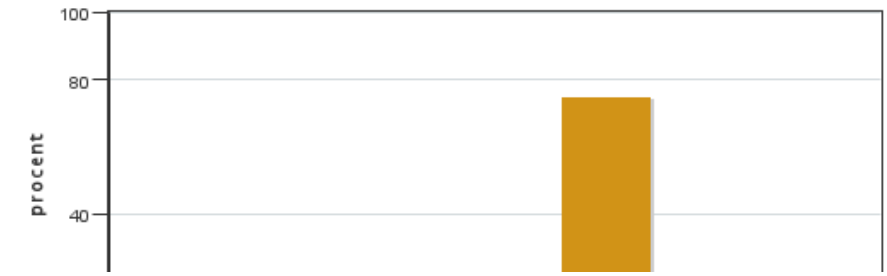


Antal svar: 8
Medel: 5,0
Median: 5

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

Har ingen uppfattning: 0

6. Jag anser att den sociala lärmiljön har varit inkluderande där olika tankar respekterades.

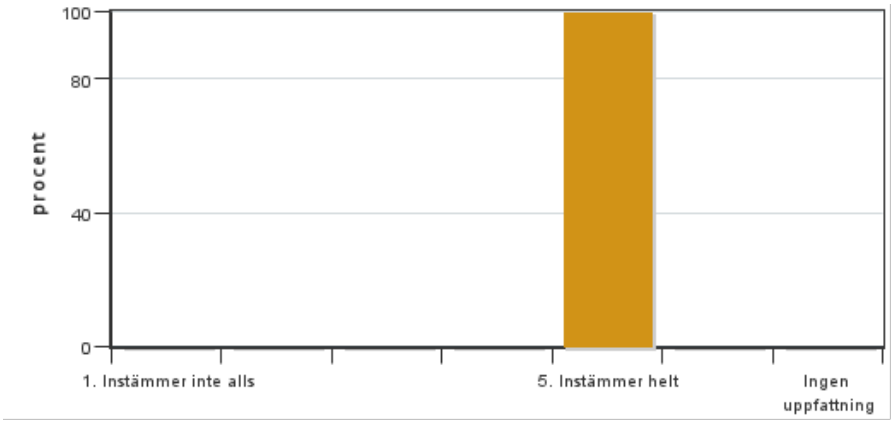


Antal svar: 8
Medel: 4,9
Median: 5

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

Har ingen uppfattning: 1

7. Jag anser att den fysiska lärmiljön (exempelvis lokaler och utrustning) var tillfredställande.

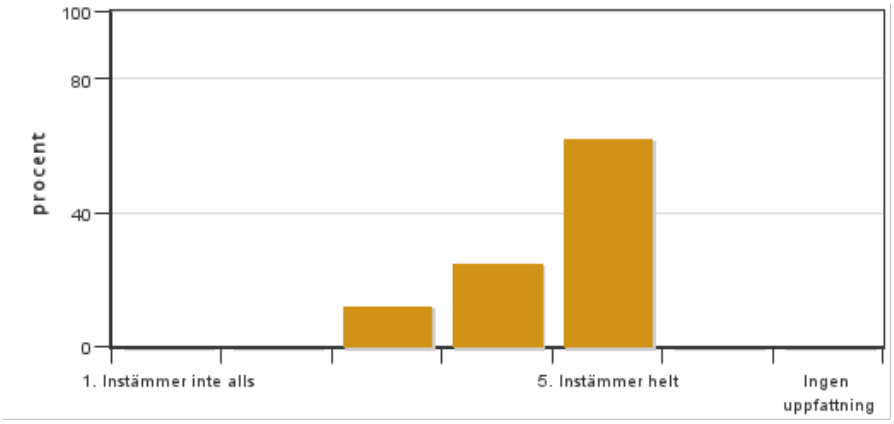


Antal svar: 8
Medel: 5,0
Median: 5

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

Har ingen uppfattning: 0

8. Examinationen/-erna gav mig möjlighet att visa vad jag lärt mig under kursen, se lärandemål.

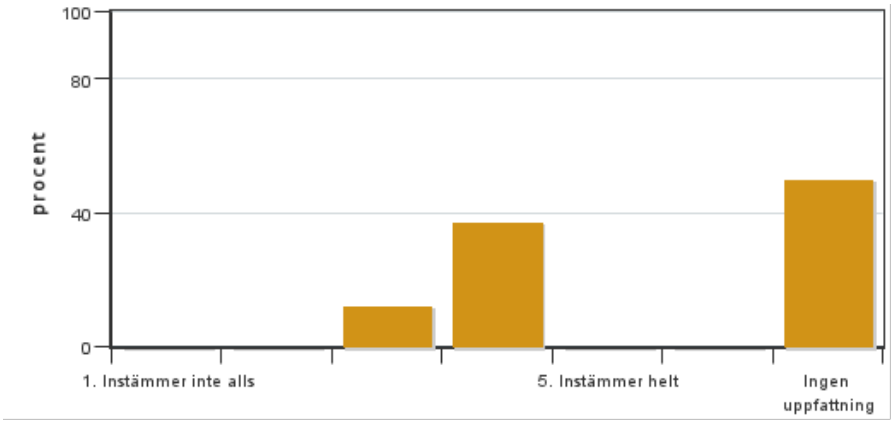


Antal svar: 8
Medel: 4,5
Median: 5

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

Har ingen uppfattning: 0

9. Jag anser att kursen har berört hållbar utveckling (miljömässig, social och/eller ekonomisk hållbarhet).

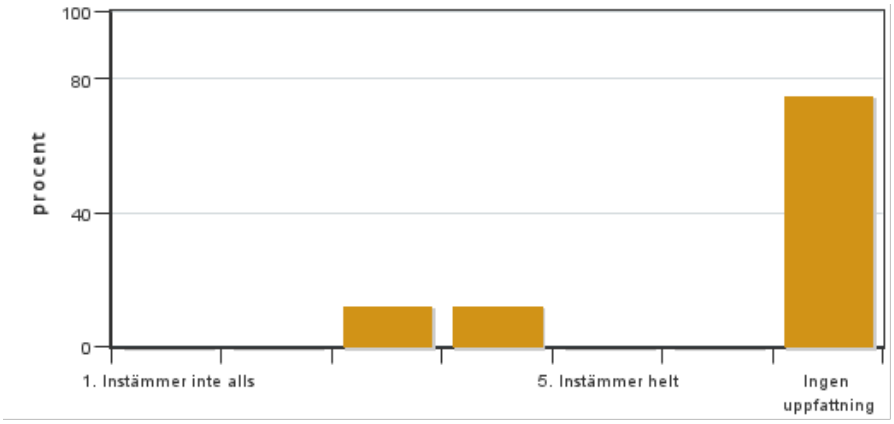


Antal svar: 8
Medel: 3,8
Median: 4

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

Har ingen uppfattning: 4

10. Jag anser att kursen har berört ett genus- och jämställdhetsperspektiv i innehåll och praktik (t. ex. perspektiv på ämnet, kurslitteratur, fördelning av taltid och förekomst av härskartekniker).

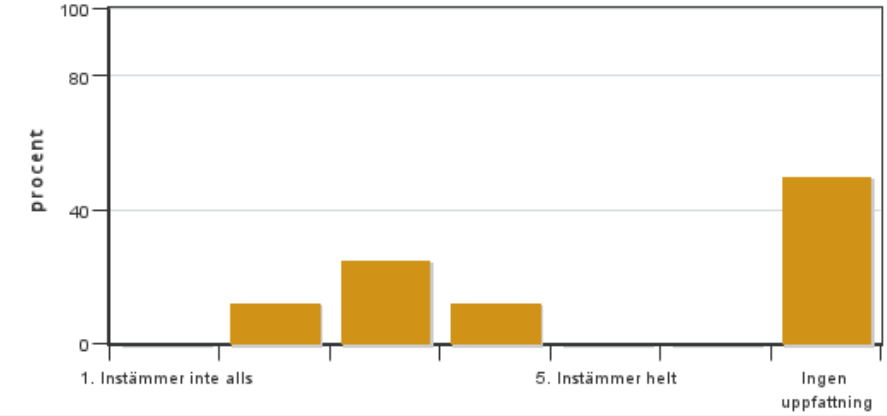


Antal svar: 8
Medel: 3,5
Median: 3

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

Har ingen uppfattning: 6

11. Jag anser att kursen har berört internationella perspektiv.

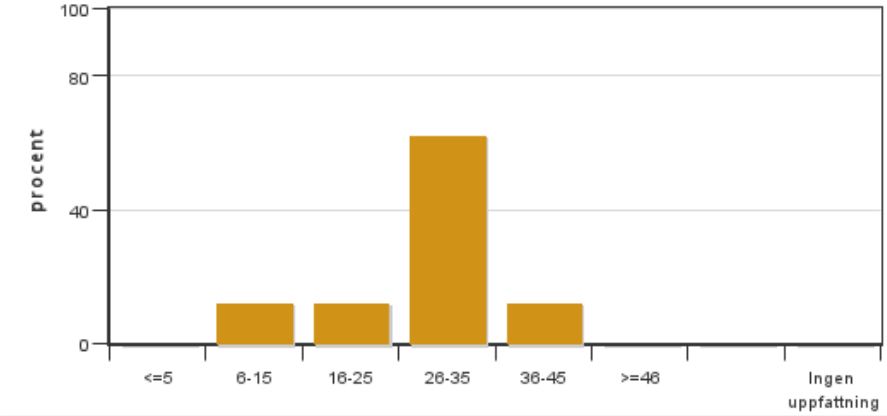


Antal svar: 8
Medel: 3,0
Median: 3

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

Har ingen uppfattning: 4

12. Jag har i genomsnitt lagt … timmar per vecka på kursen (inklusive schemalagd tid).

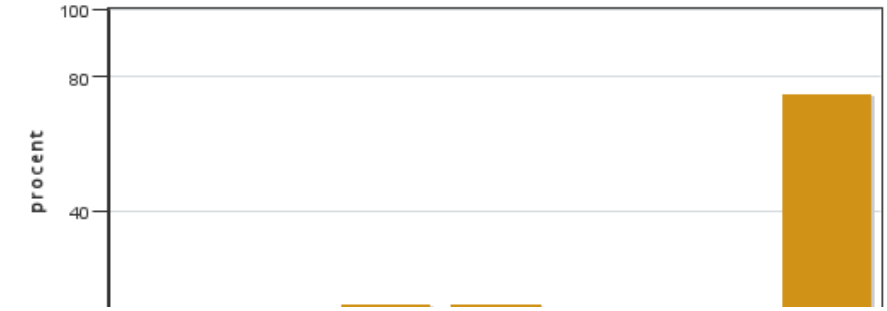


Antal svar: 8
Medel: 27,5
Median: 26-35

≤5: 0
6-15: 1
16-25: 1
26-35: 5
36-45: 1
≥46: 0

Har ingen uppfattning: 0

13. Om relevant, vad är ditt helhetsintryck av att hela eller delar av utbildningen genomförts på distans?



Antal svar: 8
Medel: 3,5
Median: 3

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

Har ingen uppfattning: 6

14. Om relevant, vad fungerade väl i undervisningen på distans?

15. Om relevant, vad fungerade mindre väl i undervisningen på distans?

Kursledarens kommentarer

Tutor comments
Tutor comments on the course evaluation of **Immunologi och allergi i ett livsmedelsperspektiv***, BI1428, 2022-12-05*

100% (!!!) of the students answered the questions of the course evaluation form.

Comments on the answers to the required standard questions:

It was first time we ran this course in a new format (7.5 Hp). The general impression of the course was 4.6/5.0 and information/administration - 5.0/5.0. The overall impression of the course was very good as all 8 students were satisfied with the course. There was no variation in the overall impression on how the administration / information in connection with the course worked as all 8 (100%) students were happy with that. The students felt that the course information was easily accessible, very clear and educational from the course leader; and the course had good and easy structure.

All students agree that the course dealt with all learning outcomes listed in the curriculum (4.8/5.0).

The majority (median number) of students spent 26-35 hours per week on the course. Considering the course was given as full-time course, 26-35 hours is a normal workload. All 8 students felt that he/she had sufficient prior knowledge to follow the course and that their prerequisites for the course were sufficient (4.8/5.0).

All 8 students agree that the course activities (lectures, literature, exercises, etc.) have supported their learning (5.0/5.0).

The social learning environment and discussion climate during the course has been inclusive where different thoughts were respected (4.9/5.0). There were some variations in how the exam was perceived, but 7 out of 8 students agree that the examination gave them the opportunity to show what they learned during the course (4.5/5.0) and one student chose the center. So, most of the students seem to be satisfied with the exam. Although, one comment specified that the exam was very theoretical, it would be better to design questions as problem solving based.

Action - this suggestion will be taken into consideration when designing exam questions next year.

The physical learning environment was very good (5.0/5.0). 4 students agreed that the course has touched on sustainable development (3.8/5.0) and international perspective (3.0/5.0), but 4 other students felt that these two questions were irrelevant to the course subject area.

As teachers, we will consider the comments from evaluations and do our best to maintain the high standard when arranging the course next year. In this course, the students were especially pleased with labs, lectures and group exercise (basically, all activities of the course). The students also appreciated invited lectures from industry (ThermoFisher Scientific).

Highlights from the student comments:

“Very well structured and a comfortable pace”.

“Extremely enjoyable course with lectures from the industry and about food. It was especially enjoyable to see cases from industry and how the knowledge we learn is applied. (Mycket kul med föreläsningar från industrin och om livsmedel. Speciellt kul var att få se fall från industrin och hur kunskaperna vi lär oss appliceras.)

“Immune system and allergens, very clear and focused”.

“Very good with group practice. Great lecturers with different backgrounds and very interesting topics. The best and

extremely enjoyable course on the food program so far.” (Mycket bra med gruppövning. Jättebra föreläsare md olika bakgrund och vädldigt intressanta ämnen. Den bästa och roligaste kursen på livsmedelsprogrammet hittils.)

“The lectures were very inspiring and well-structured with basics in the beginning followed by applications, in this way one could absorb the information better.” (Föreläsningarna var mycket inspirerande och bra upplägg med grund i början och sedan applikationer, det gjorde att man kunde ta till sig det bättre.)

“The plus side was lectures given by companies outside SLU. Like ThermoFisher.”

Studentrepresentantens kommentarer

The course was highly appreciated by the students, which is shown in the average score 4,6 out of 5 points in general thoughts about the course. The students found the lectures inspiring and interesting. The study questions from the teachers were appriciated.

The group discussion was educational, though one student would have wanted access to information prior to the discussion.

The lecturers from companies were fun as a compliment to the academic researchers, as it is interesting to see applications in the world outside the university.

Regarding the labs, it would have been fun if it was realted to food, for example to test for gluten in food, histidin in fish or such. However, the labs were helpful in the learning process.

One student wanted the exam to be more problemsolved.

In conclusion it was a very fun and interesting course, where we got to learn about food related science for the first time at the programme.