



Food Microbiology LV0089, 40168.2223

7.5 Hp

Pace of study = 100%

Education cycle = Basic

Course leader = Su-Lin Hedén

Evaluation report

Evaluation period: 2023-05-28 - 2023-06-25

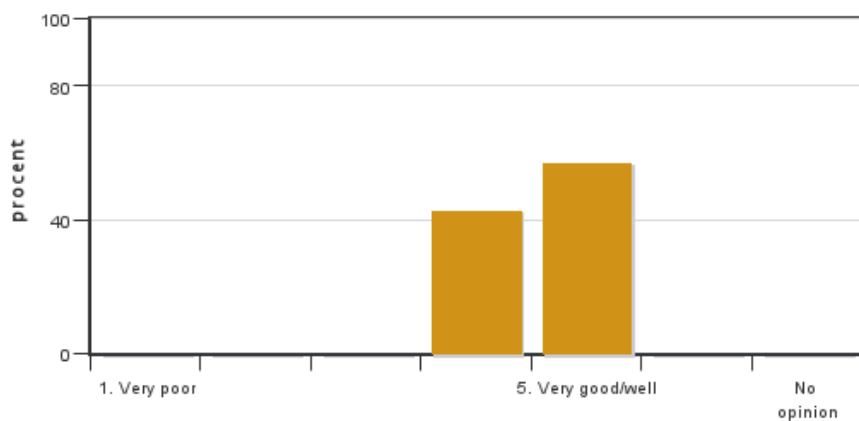
Answers 7

Number of students 7

Answer frequency 100 %

Mandatory standard questions

1. My overall impression of the course is:

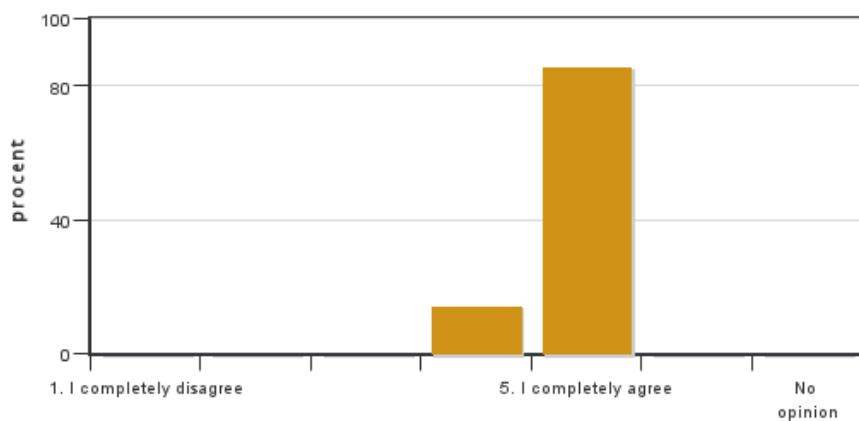


Answers: 7
Medel: 4,6
Median: 5

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

No opinion: 0

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

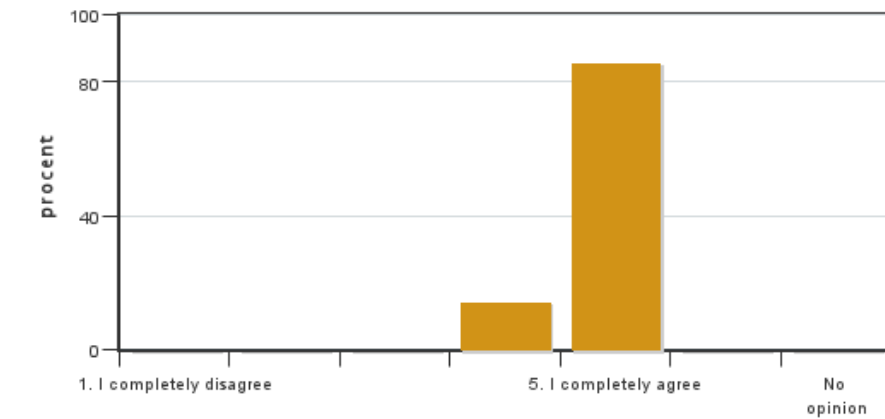


Answers: 7
Medel: 4,9
Median: 5

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

No opinion: 0

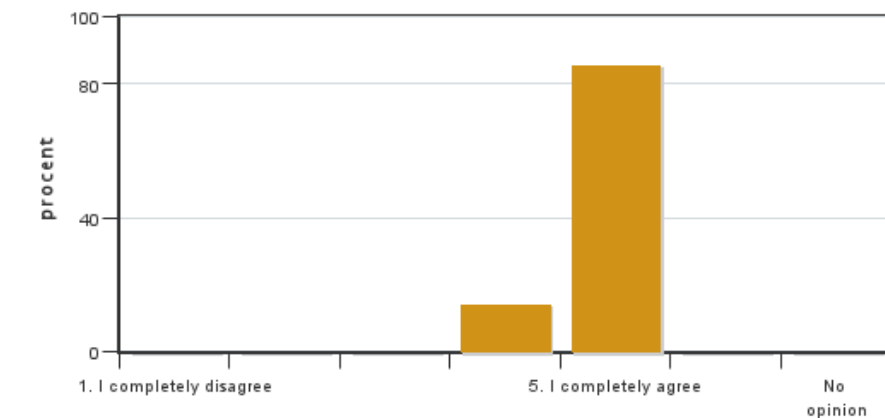
3. My prior knowledge was sufficient for me to benefit from the course.



Answers: 7
Medel: 4,9
Median: 5

1: 0
2: 0
3: 0
4: 1
5: 6
No opinion: 0

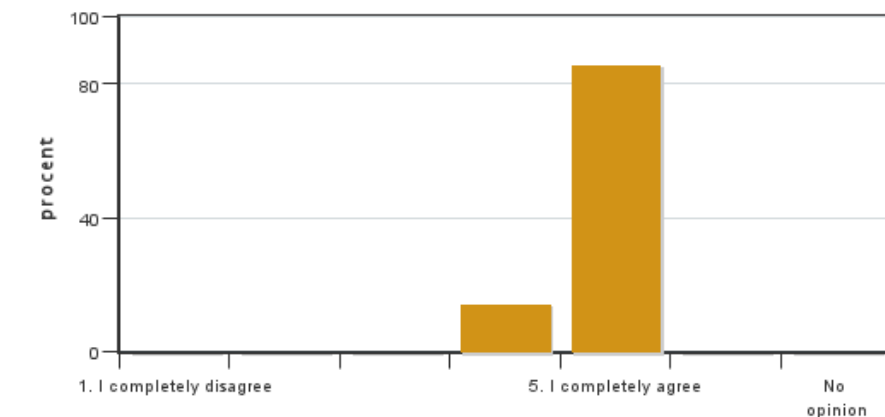
4. The information about the course was easily accessible.



Answers: 7
Medel: 4,9
Median: 5

1: 0
2: 0
3: 0
4: 1
5: 6
No opinion: 0

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



Answers: 7
Medel: 4,9
Median: 5

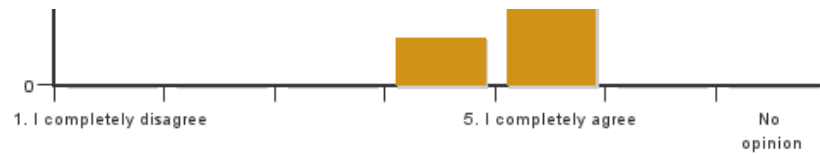
1: 0
2: 0
3: 0
4: 1
5: 6
No opinion: 0

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



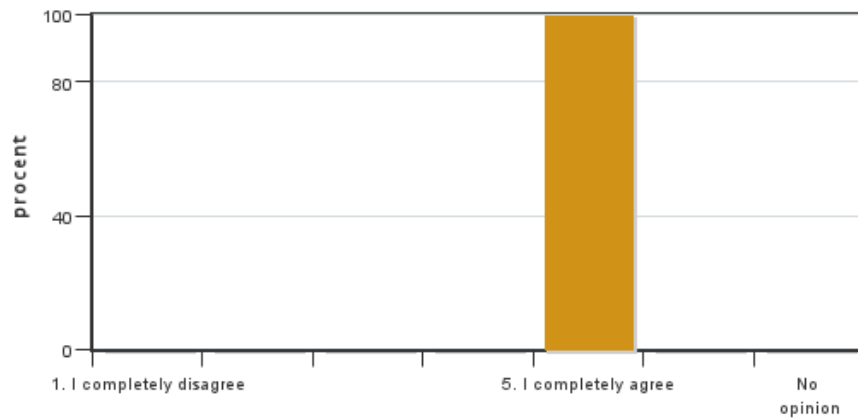
Answers: 7
Medel: 4,9
Median: 5

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



No opinion: 0

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



Answers: 7

Medel: 5,0

Median: 5

1: 0

2: 0

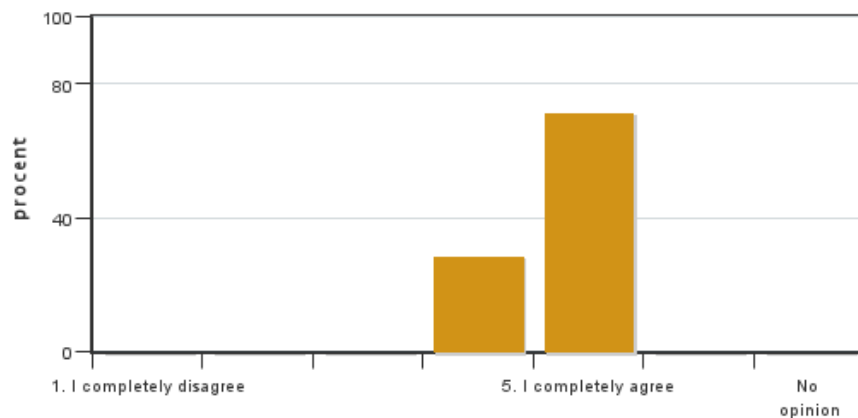
3: 0

4: 0

5: 7

No opinion: 0

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



Answers: 7

Medel: 4,7

Median: 5

1: 0

2: 0

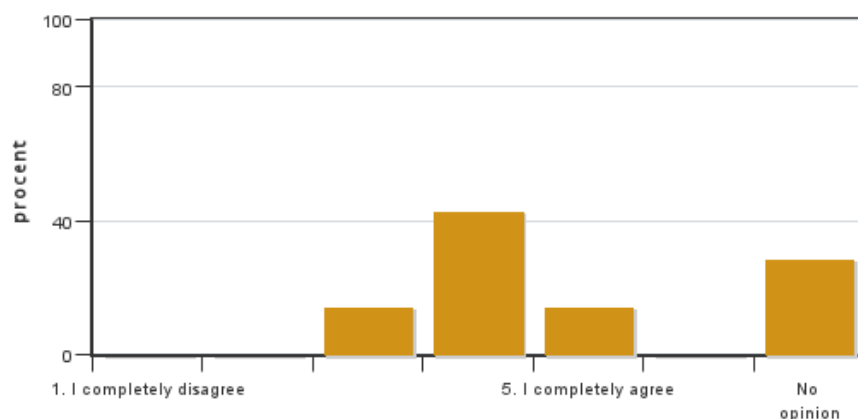
3: 0

4: 2

5: 5

No opinion: 0

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



Answers: 7

Medel: 4,0

Median: 4

1: 0

2: 0

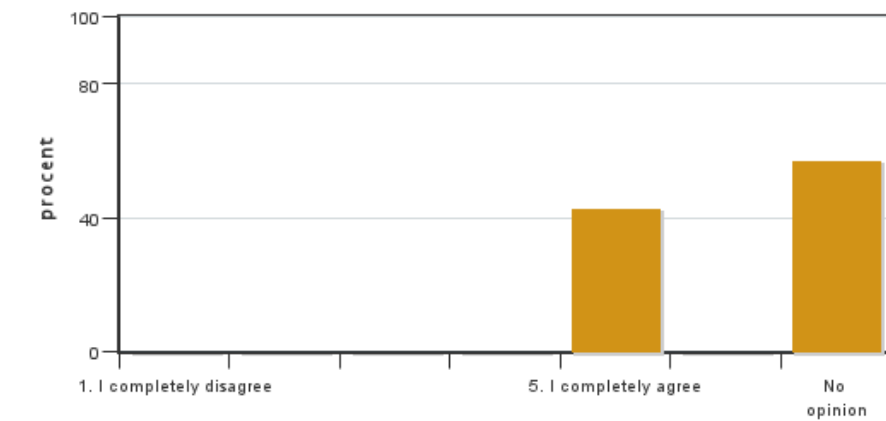
3: 1

4: 3

5: 1

No opinion: 2

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).

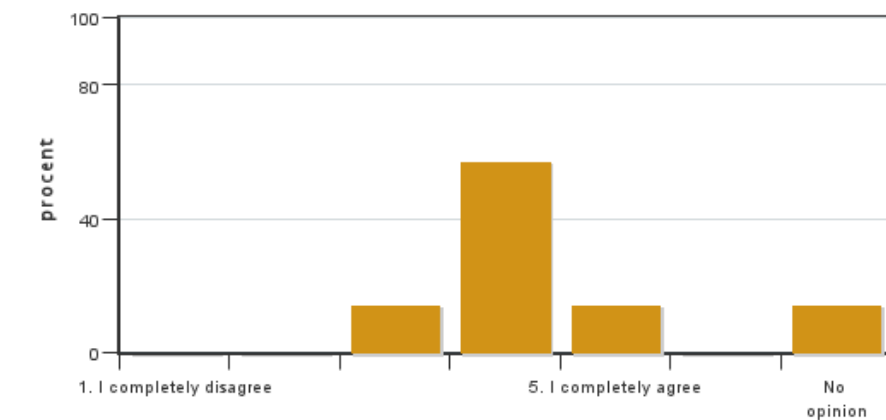


Answers: 7
Medel: 5,0
Median: 5

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

No opinion: 4

11. The course covered international perspectives.

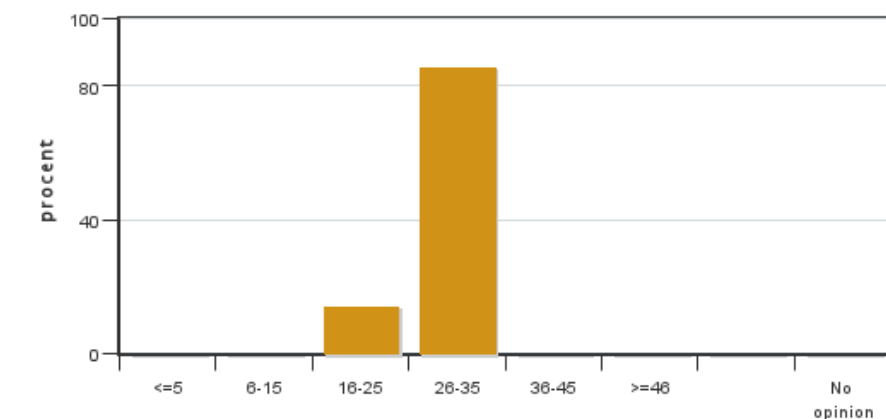


Answers: 7
Medel: 4,0
Median: 4

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

No opinion: 1

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

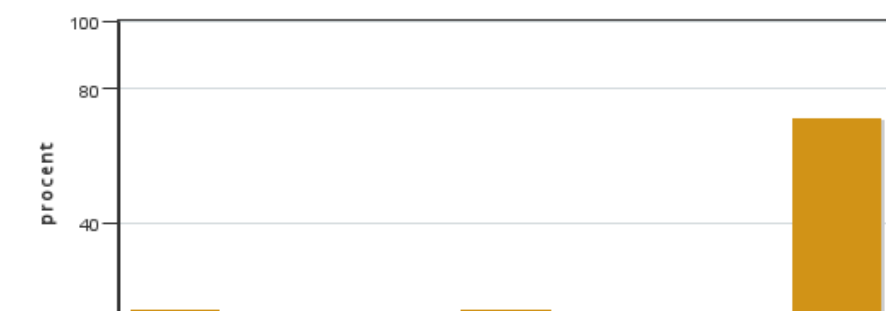


Answers: 7
Medel: 28,6
Median: 26-35

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

No opinion: 0

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



Answers: 7
Medel: 2,5
Median: 1

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

No opinion: 5



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

Course leaders comments

Due to the new Bachelor program in Food Science, Spring 2023 was the first time that Food Microbiology LV0089 was run in its current form 7.5 hp and at the end of Year 2, period 4b (instead of 15 hp combined with Food law and quality management LV0111 at the beginning of Year 3 period 2). It was encouraging to note that students felt they had sufficient pre-requisite knowledge from previous courses, indicating that material was pitched at an appropriate level.

The positive feedback regarding the long labs (independent planning, group work, decision making) as a means to support learning confirm that it was a good choice to prioritise these in the schedule, even though it was intense for students and teachers the last weeks. We will make some adjustments for Spring 2024, probably moving the mould lab to the first week(s) and brainstorming regarding the relevant pathogens for food production also in the first weeks. This will hopefully streamline planning and execution of the food production days at the end of the course.

The idea to incorporate more about international food fermentations is an excellent one - combining fundamental understanding of microbial metabolism in foods with kinesthetic learning (learning by experiencing, using all senses) at the course lunch!

Student representatives comments

Överlag är betygen på samtliga moment höga, över 4,0 på allt, det som uppskattades mycket var mängden labbarbete under kursens gång vilket var primärt något eleverna planerade självständigt i sina grupper vilket även tränade den egna besluts- och resonemangs förmågan i "verkliga" situationer. Kursens föreläsningar var direkt kopplade till labbarbetet och gav en helhets blick över livsmedelsmikrobiologi, där fanns alltid ett "varför" i kursmomenten. Även kursinformationen var lättillgänglig (snitt 4,9) och läroboken **Food Microbiology** (4th edition) 2016 by Adams, Moss and McClure var uppskattad då den innehöll det mesta av kursinnehållet information.

Examinationerna gav studenterna möjlighet att visa vad de lärt sig under kursen (snitt 4,7), den här kursen examinationer var lite annorlunda än tidigare kurser, då det inte var en skriftlig examination utan en muntlig examination vilket utmanade på ett annorlunda sätt och gav övning att resonera i stunden utöver den muntliga examinationen var där även labrapport samt deltagande i obligatoriska moment som gav grund till slutbetyget.

Kursens betyg angående internationella perspektiv är i (snitt 4,0), några kommentarer från studenterna är att de hade önskat någon mer föreläsning om fermenterad mat i världen. I relation till det internationella perspektivet så avslutades kursen med en väldigt intressant och uppskattad kurslunch där fermenterad mat från olika delar av världen var med och även de livsmedelsprodukter som studenterna själva tillverkat i "food production" momentet, som i det här fallet var Isterband och Tempeh. Studenterna har i genomsnitt lagt (28,6 h) i veckan på kursen och en kommentar säger att kursen var väldigt lugn till en början och väldigt intensiv på slutet, förmodligen på grund av deadlines på inlämningar och mycket tid spenderad i labbet.

English comment:

Overall the students were very satisfied with the course and every part of the course was given a grade above average (4,0), the practical exercises in this the lab work which was a major part of this course were very appreciated, due to the freedom given to the student to independently plan out the lab themselves with given objectives. This gave a good practice in decision-making and independent thinking. The lectures, exercises, and lab work were directly connected and gave a broad perspective of the diversity of food microbiology, there was always a clear "why" to everything in the course. The information on the canvas page was easy to find and the course literature **Food Microbiology** (4th edition) 2016 by Adams, Moss, and McClure was very informative and appreciated by the students.

This course also had some different variations of examination, instead of a written exam an oral exam was given, which tested different skills than a normal written exam would do, where this exam gave the opportunity to discuss and think most of all reason with other students in relation to the question. So not only an examination but a learning experience as well, this was paired with lab reports and other mandatory exercises, the average on the examination

types that laid the foundation for the final grade was on average (4,7)

Regarding the international perspectives, the average grade was (4,0), some students commented that they wished that there were more lectures on fermented foods around the world. In relation to international perspectives, the course was concluded with a course lunch where a variety of fermented foods from around the world was present including the ones the students made themselves in the "food production" lab exercises where Isterband and Tempeh were made. On average the students spent (28,6h) per week on the course on average and a comment from a student was that the course was easily paced in the beginning and very intense at the end of the course, probably due to deadlines and a lot of time spent in the lab.

Kontakta support: support@slu.se - 018-67 6600