



Food law and quality management LV0135, 20116.2526

7.5 Hp

Pace of study = 100%

Education cycle = Advanced

Course leader = Su-Lin Hedén

Evaluation report

Evaluation period: 2025-11-26 - 2025-12-17

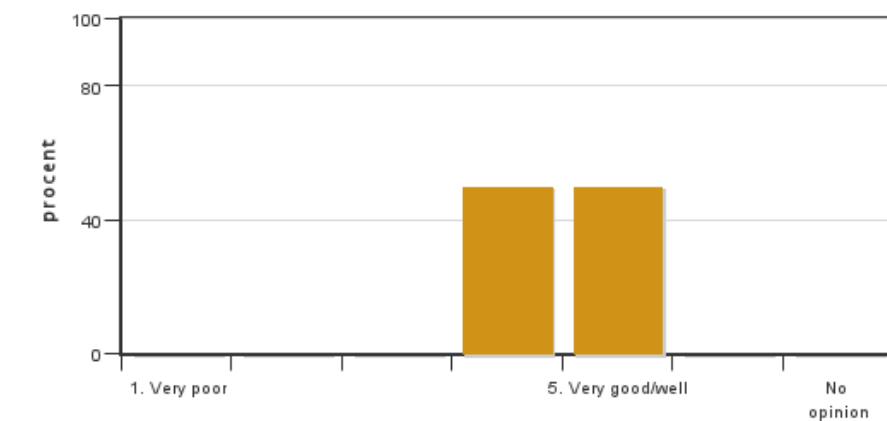
Answers 8

Number of students 18

Answer frequency 44 %

Mandatory standard questions

1. My overall impression of the course is:



Answers: 8

Medel: 4,5

Median: 4

1: 0

2: 0

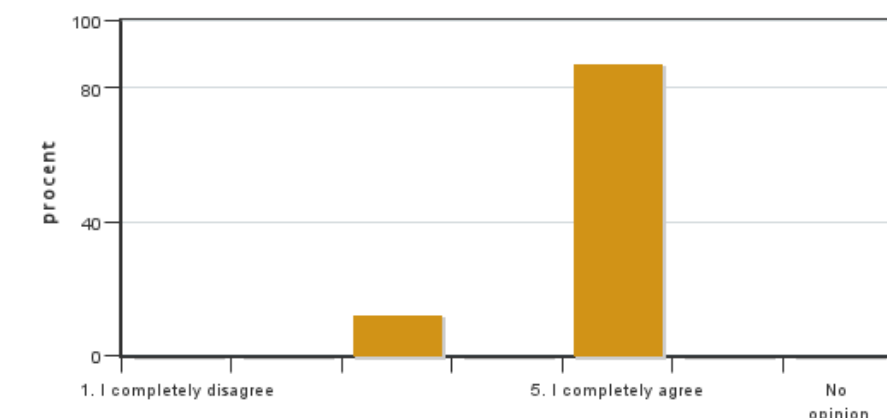
3: 0

4: 4

5: 4

No opinion: 0

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



Answers: 8

Medel: 4,8

Median: 5

1: 0

2: 0

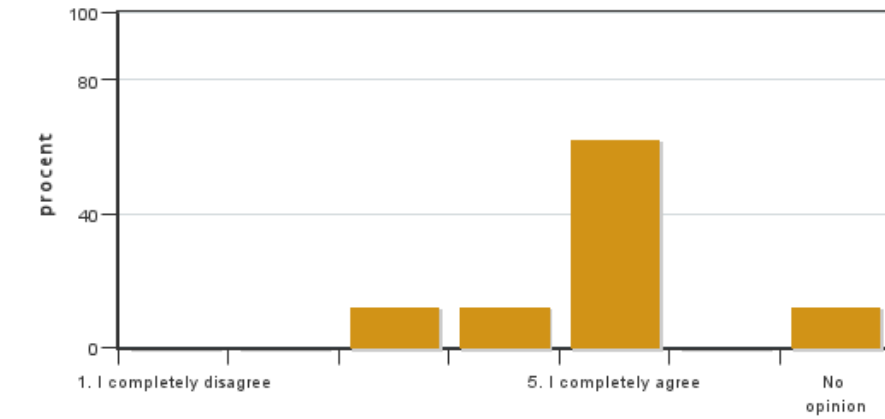
3: 1

4: 0

5: 7

No opinion: 0

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

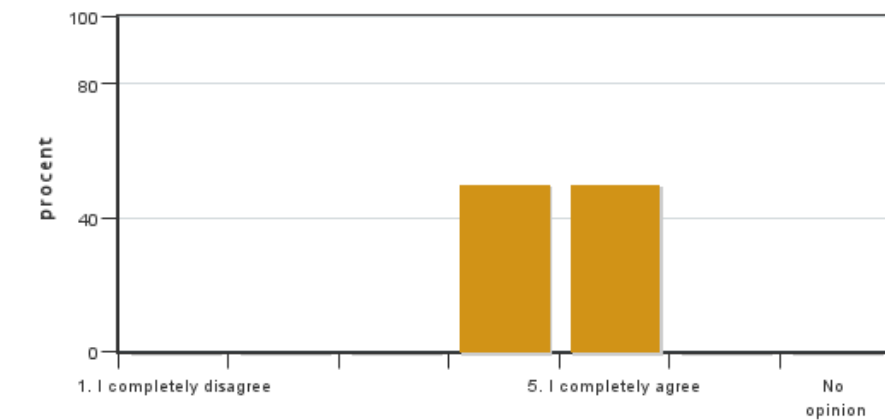


Answers: 8
 Medel: 4,6
 Median: 5

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

No opinion: 1

4. The information about the course was easily accessible.

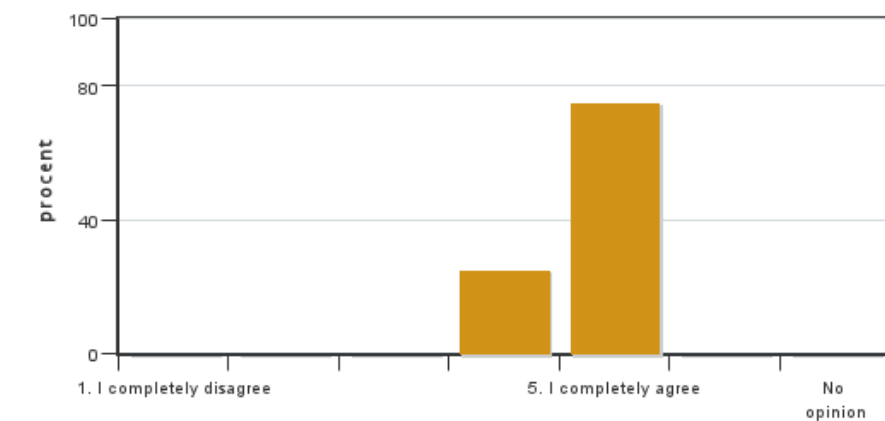


Answers: 8
 Medel: 4,5
 Median: 4

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

No opinion: 0

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



Answers: 8
 Medel: 4,8
 Median: 5

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

No opinion: 0

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



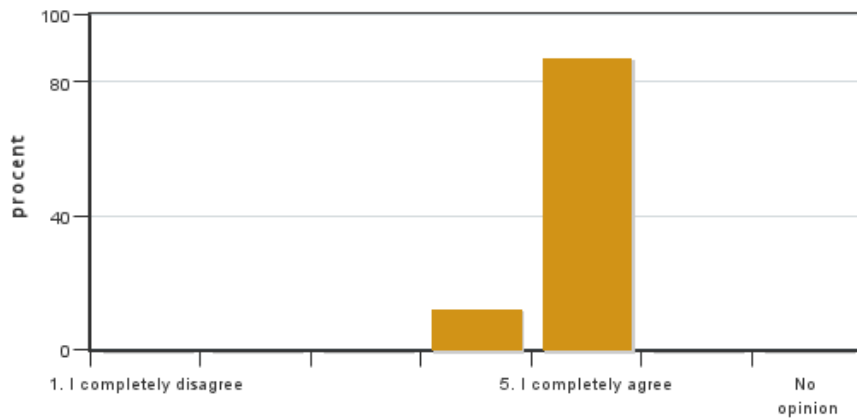
Answers: 8
 Medel: 5,0
 Median: 5

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



No opinion: 0

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

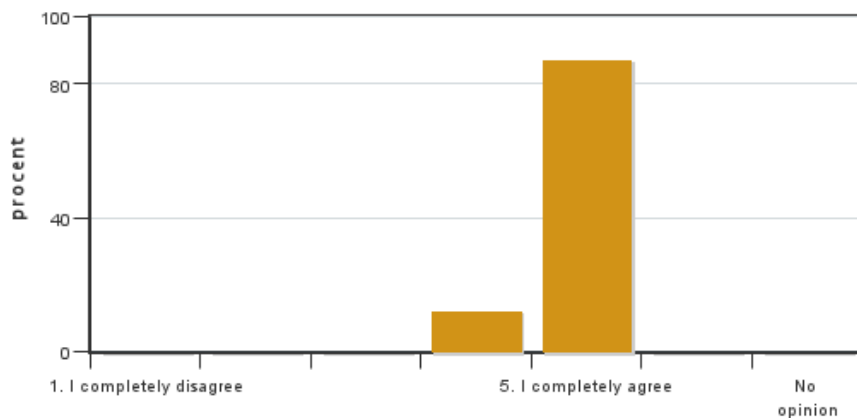


Answers: 8
Medel: 4,9
Median: 5

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

No opinion: 0

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

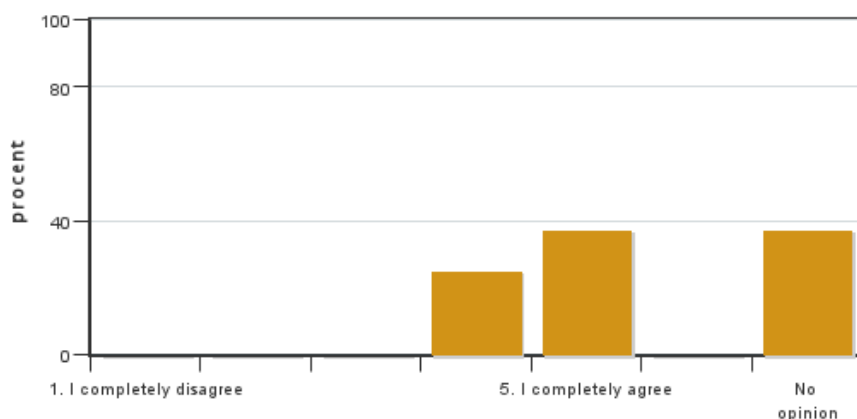


Answers: 8
Medel: 4,9
Median: 5

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

No opinion: 0

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

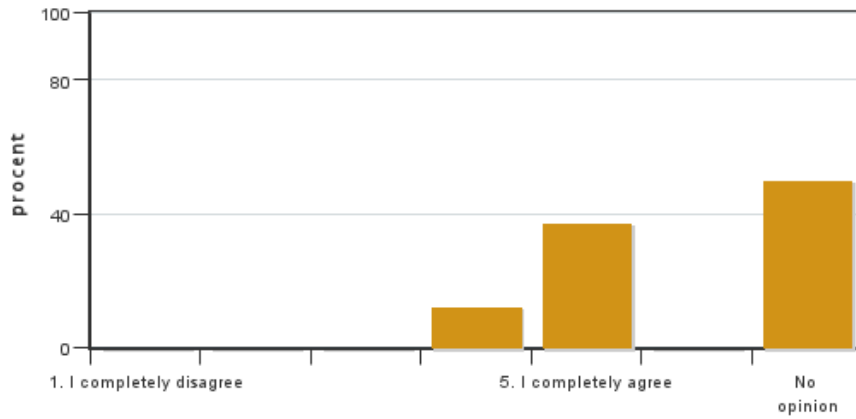


Answers: 8
Medel: 4,6
Median: 5

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

No opinion: 3

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).

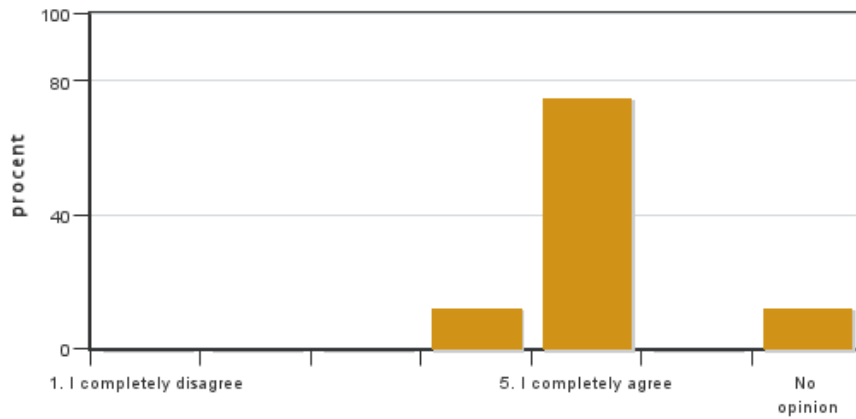


Answers: 8
 Medel: 4,8
 Median: 5

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

No opinion: 4

11. The course covered international perspectives.

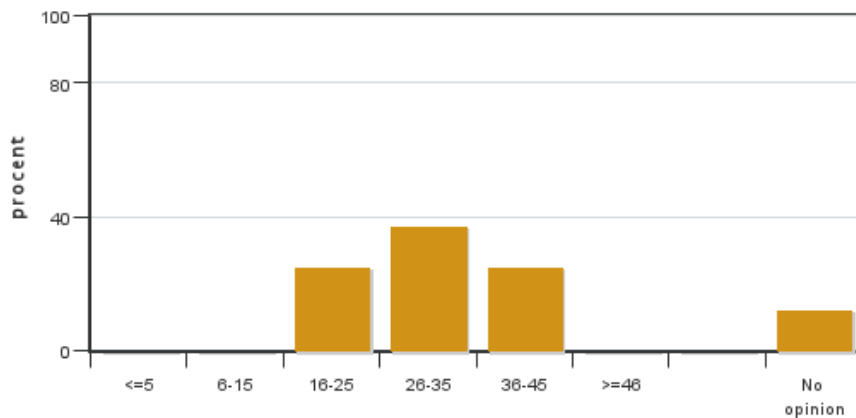


Answers: 8
 Medel: 4,9
 Median: 5

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

No opinion: 1

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



Answers: 8
 Medel: 30,0
 Median: 26-35

≤5: 0
 6-15: 0
 16-25: 2
 26-35: 3
 36-45: 2
 ≥46: 0

No opinion: 1

Course leaders comments

Autumn 2025 is the second time that this course has been given in the current format. A number of changes were implemented based on feedback from the first time the course was given; we also received helpful input from a graduating student from the food agronomy program regarding specific skills and knowledge commonly listed in job advertisements, and were able to incorporate more of these aspects into the course content. These changes were well-received, and it was encouraging to see that the overall impression of the course has improved from 3.6 in Autumn 2024 to 4.5 in the current course round. The new elements introduced into the course with weekly group presentations on specified quality management topics were appreciated by the students, who much rather listen to short presentations from each other than long lectures! Despite these additional tasks, the average time spent per week was around 30 hours, which is appropriate for a full-time course (up from 20 hours in 2024).

Other feedback from the students was that the Food law module with the guest law lecturer, examined by discussion

questions, was stimulating for understanding how to look up legal texts and reason around them.

I fully agree with the informal feedback received that the new Foodborne Outbreaks speed-presentations worked well, and it was interesting to compare cases from the different countries represented by our exchange students. And the Food safety culture pitches were a highlight, emphasising the importance of soft skills for successful quality management!

Changes to be implemented for Autumn 2026 include having a full-day for the course introduction, so that the groups and "project" leaders can get a better overview of each of the different tasks. Then, the food law module would start instead on the second day of the course. Also, clearer guidelines will be given for the root cause analysis task, so that groups each choose different tools, so that the class gets an overview of the variety of tools.

Overall, the course ran quite smoothly and was a lot of fun! Judging from the presentations and quality synthesis documents, we all learnt a lot about food quality management and how it can be applied. Thanks to this group of students for a great course round!

A final comment - we still need to be better at collecting data for the course evaluation (44% participation), since this is a key part of the "check" step in the PDCA cycle for quality improvement in teaching.

Student representatives comments

The course is well perceived. The students see it as educational and at the same time challenging because of the individual responsibility in managing the groupworks etc.. The startup of the course were overwhelming for many, as there were multiple projects kicking off at the same time. This can (already discussed with the course leader) be addressed for the next year. However, after the initial hurdle of mapping the course projects, there is a lot of creative freedom in working with a multitude of subjects. Which can lead to a very pedagogic experience as the individuals and groups educate and learn from each other.

Related to the start up of projects. Some students raised the confusion which occurred at the laboratory exercise. As some are experienced in lab work, and some are not, combined with choosing a milk recipe, made for a limping start. A helping hand could be of need here perhaps.

The "Law" part was appreciated for the valuable insight it gave into a relevant area for all food-students. It can however be discussed if the seminar is too brief, not covering a sufficient enough scope. However, the purpose is perhaps more towards practicing the method of searching the resources.

Overall a great course.