

Development discussion master Health Food Innovation Management, Maastricht University - Faculty of Health, Medicine and Life Sciences

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On behalf of the panel Health Sciences:

- Dr. ir. Kees de Gooijer, Director of Topconsortium Knowledge and Innovation Agri&Food

On behalf of master Health Food Innovation Management (HFIM):

- Dr. Freddy Troost, Programme Coordinator HFIM

Introduction

Learning and improving requires a different setting than justification, because both are at odds. Institutions are responsible for improving quality. This is expressed in the separate development discussion between programme representatives and members of the accreditation panel Health Sciences. The programme conducts a so-called development interview with the panel in which possible improvements from a development perspective are discussed. In addition, within a reasonable period after the NVAO accreditation decision, the institution publishes the conclusions connected with the development interview with the panel.

From April 23 to 25, the panel Health Sciences visited the UM master Health Food Innovation Management in the framework of reaccreditation. During the reaccreditation, the panel expressed the advise to include more Food Technology in the curriculum. In the development discussion, which took place on May 25, 2018 in Wageningen, the following options to include more Food Technology in the current curriculum were discussed:

1. Include an elective on Food Technology

Since the reaccreditation panel and the HFIM programme agreed during the site visit in April, that it will not be possible to delete one of the courses from the curriculum, it may be possible to include an elective on Food Technology. This may especially be a good option for students who already have a strong background in the methodology of academic research in Life Sciences as they may consider choosing an elective on Food Technology instead of the course Biomedical Methods and Analytics. Most students who took their bachelor programme at an academic university, such as Maastricht University or Wageningen University have received already proper training in this domain and, hence, may opt for a Food Technology elective instead.

Currently, the HFIM programme coordinator discusses options to create electives in collaboration with Laval University (Quebec, Canada). If such an exchange programme could be created, a number of HFIM students would be able to join a Food Technology course at Laval University, while students from Laval University may choose for an elective in Venlo, i.e. the course Biomedical Methods and Analytics. Although the creation of such an exchange programme is challenging, especially given the different geographical locations where the two universities are based, this would also contribute to the international profile of the HFIM programme. On the down side, including such an elective would mean that only a limited number of students would be able to join this, as a large portion of the HFIM students' needs the course on Biomedical Methods and Analytics to be sufficiently prepared for their internship period. Hence, only a limited number of students would actually be able to obtain knowledge and skills on Food Technology.

In line with this, incorporating a Food Technology elective implies that not all students will meet the same intended learning outcomes during the HFIM programme. Obviously, this may be resolved by creating separate ILO's for each elective.

The panel Health Sciences representative supported this option to include more Food Technology in the HFIM curriculum by incorporating electives. The HFIM programme coordinator will discuss and explore this option further with Laval University, with the Educational Programme Committee Campus Venlo and with the Advisory Board Maastricht University Campus Venlo.

2. Include more Food Technology in the current courses, especially in the course 'HFV1004 Food categories, ingredients, carrier systems and food technology'.

If we choose to provide more Food Technology knowledge and skills to all students, we should preferably implement lectures, case studies and workshops on Food Technology in the current curriculum. The challenge is to allocate enough time to Food Technology in the scheduled courses within the HFIM curriculum. The panel Health Sciences representative advises to contact the research institute Wageningen Food- and Biobased Research (FBR), a contract research organization (CRO) based in Wageningen. This CRO is well equipped and staffed to incorporate and teach Food Technology to HFIM students. The HFIM programme coordinator will explore this option to incorporate Food Technology in the current set of courses within the HFIM curriculum. Part of this exploration will be to discuss with the course coordinators and with the Educational Programme Committee Campus Venlo and with the Advisory Board Maastricht University Campus Venlo, which activities may be replaced by Food Technology, as in its current format, HFIM is already a full-time course. Hence, if Food Technology will be expanded in the programme, another topic will need to diminish or be cancelled.