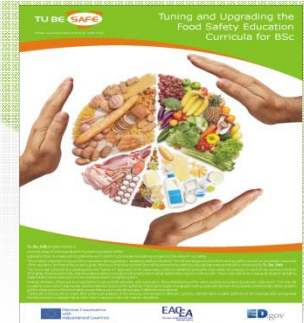


International Harmonization of Food Science Education

Outcomes of the Romanian-US-Slovenian consortium meeting held in Romania



IFT

Chicago, July, 2013

Daniela BORDA and Anca Ioana NICOLAU





TUNING BACHELOR EDUCATION for SAFE FOOD

Tuning and Upgrading the Food Safety Education Curricula for BSc

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TUNING BACHELOR EDUCATION for SAFE FOOD

Tuning and Upgrading the Food Safety Education Curricula for BSc

July 6th - 15th, 2012
Galati - Romania



EU - US ATLANTIS PROGRAMME





EU - US ATLANTIS PROGRAMME

Cooperation In Higher Education And Vocational Training



TUNING BACHELOR EDUCATION for SAFE FOOD



Faculty of Food Science and Engineering
Dunarea de Jos University of Galati
Romania

Food Science and Human Nutrition
Iowa State University
Ames, Iowa
USA

Biotechnological Faculty
University of Ljubljana
Slovenia

Department of Food Science,
Cornell University
Ithaca
USA





INDUSTRY VISITS IN ROMANIA

Meat plant, Suceava



Ana și Cornel meat plant, Mizil



Betty Ice ice cream plant



Galli Galo meat plant, Brasov



Dissemination activities in Romania



University of Agricultural Sciences
and Veterinary Medicine, București



Stefan cel Mare University, Suceava

Transilvania University, Brașov



Brainstorming session on soft skills



...skills proposed by regulatory agency...



Focusing on soft skills in food services



Paul presenting soft skills for industry

Visiting the National Sanitary Veterinary and Food Safety Authority



CASE STUDY IN MEAT & DAIRY PILOT PLANTS





EU - US ATLANTIS PROGRAMME

Cooperation In Higher Education And Vocational Training



TUNING BACHELOR EDUCATION for SAFE FOOD

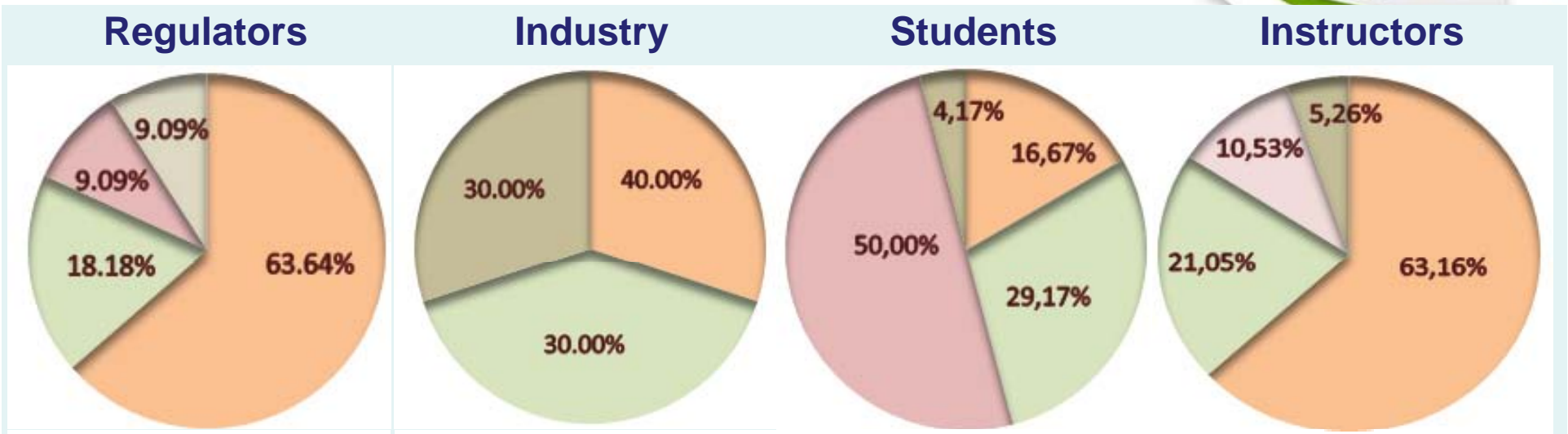


Faculty of Food Science and Engineering

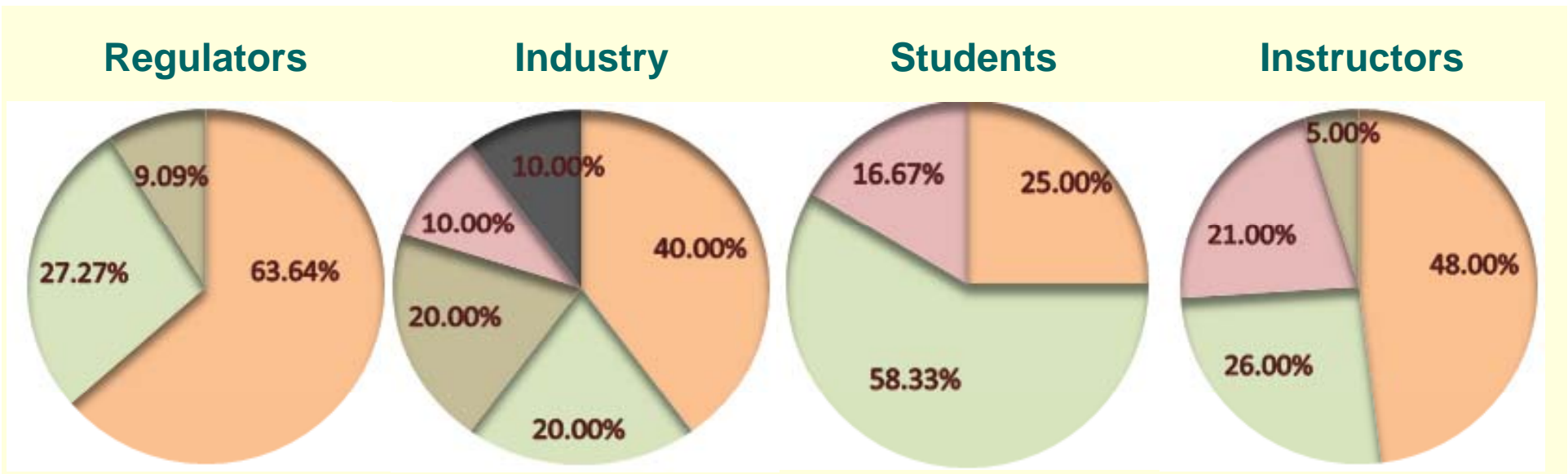
Bachelor of Science

- ➔ *Control and Authenticity of the Food Products*
- ➔ *Food Engineering*
- ➔ *Industrial biotechnology*
- ➔ *Fishery and fish processing*
- ➔ *Management in Public Food & Agrotourism*
- ➔ *Ecology and environment protection*

FOOD SAFETY KNOWLEDGE

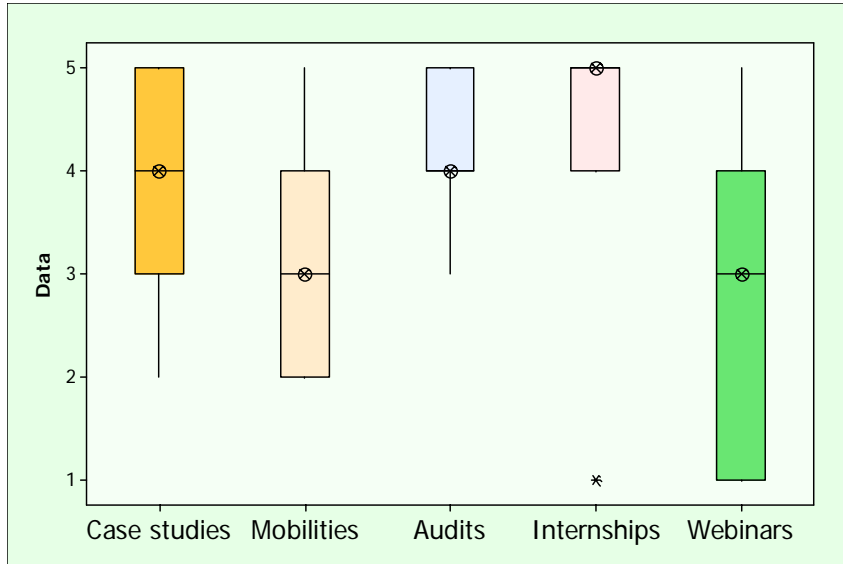


FOOD SAFETY SKILLS

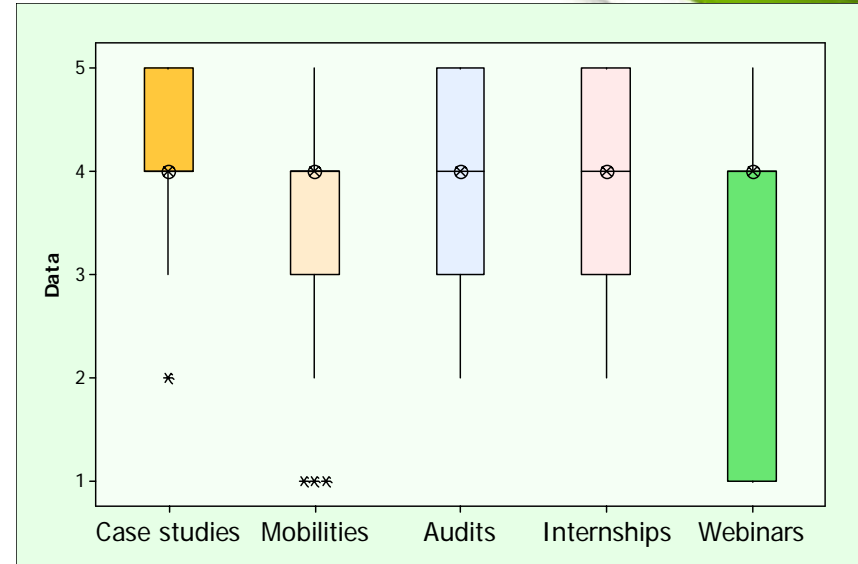


■ *Extremely satisfied*
 ■ *Very satisfied*
 ■ *Good*
 ■ *Dissatisfied*
 ■ *Needs change*

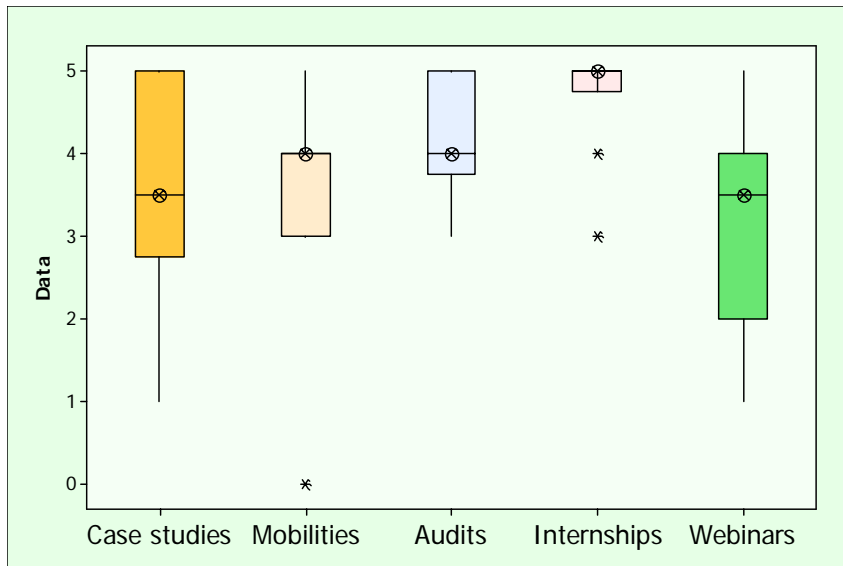
Regulators



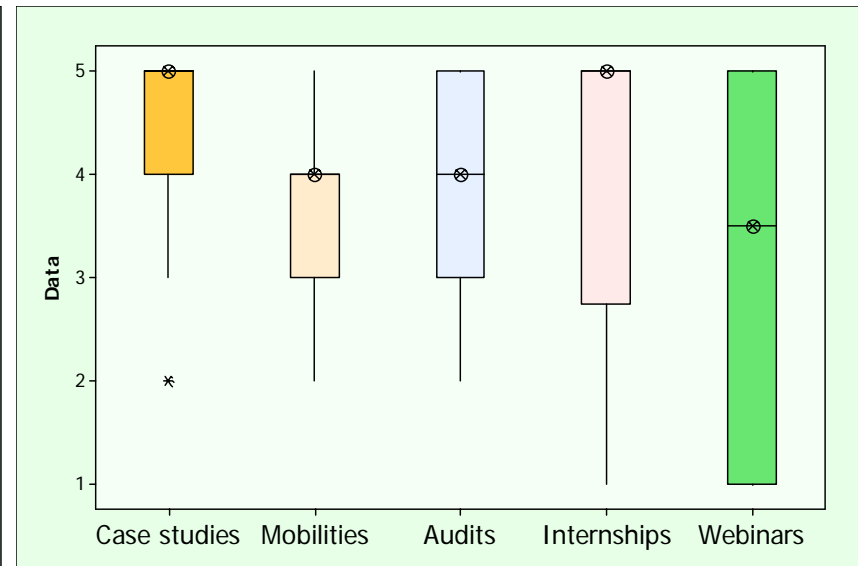
Students



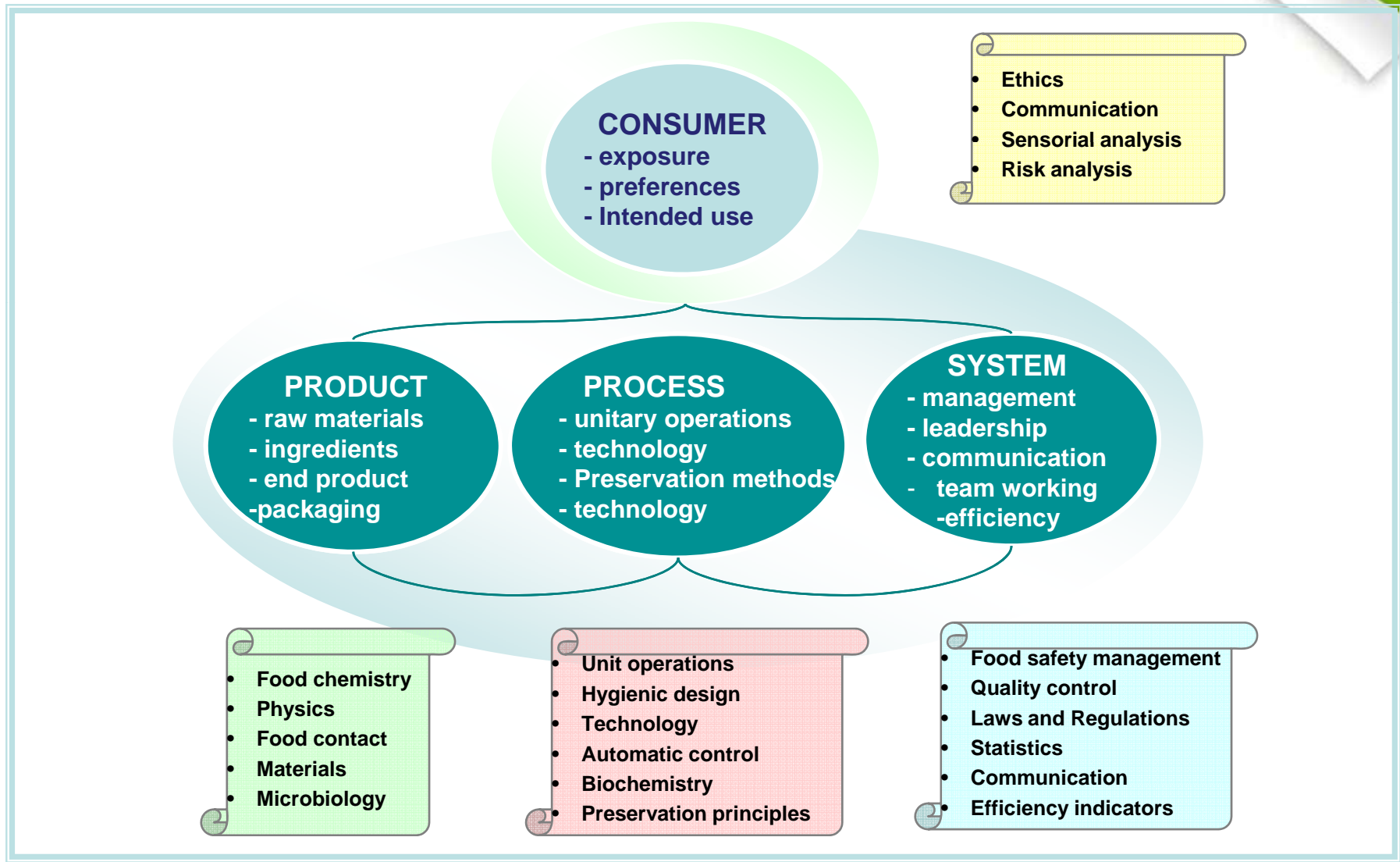
Industry



Instructors



FOOD SAFETY EDUCATION





EU - US ATLANTIS PROGRAMME

Cooperation In Higher Education And Vocational Training



1. Identify key food safety **learning objectives**

2. Identify **critical food safety knowledge and skills (CKS)** that students should acquire in order to reach the learning objective related to food safety.

3. Establish measurable outcomes for students training

4. Monitor students training and involvement in active training

5. Establish corrective actions plan

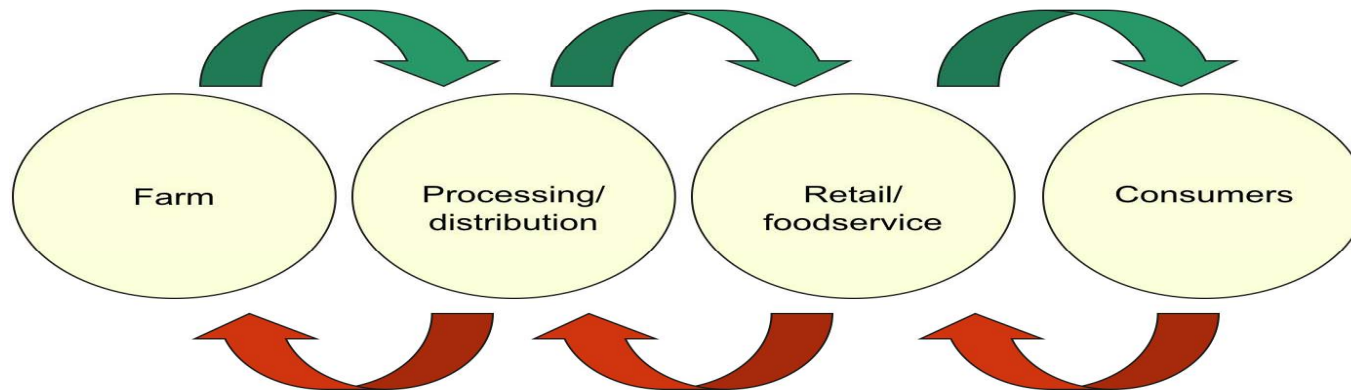
6. Document students progress

7. Evaluate the effectiveness of teaching with regard to respect of the diversity of talents and encourage active learning

L
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S



GOOD EDUCATIONAL PRACTICES - GEP



GEP	GEP	GEP	GEP	GEP
Farm →	Food Processing Company →	Transport →	Markets Food Shops →	Consumer
GAP GVP	GMP	GTP	GDP	
GHP	GHP	GHP	GHP	GHP

Tu_Be_Safe Team



Thank You !!

