



SOUTH EAST TECHNOLOGICAL UNIVERSITY

COURSE EVALUATION 2

SUPPLEMENTARY ASSESSORS' REPORT TO ACADEMIC COUNCIL

COURSE EVALUATED: Certificate in Plant Based Cookery & Sustainable Practices
(Special Purpose Award; Level 6; 35 Credits)

SCHOOL: School of Humanities

DEPARTMENT: Department of Humanities

1. INTRODUCTION

On 13th of June 2022, an external review panel considered the proposal from the School of Humanities at the South East Technological University to develop a (Special Purpose Award; Level 6; 35 Credits) programme. The review panel recommended the approval of the Certificate in Plant Based Cookery & Sustainable Practices (Special Purpose Award; Level 6; 35 Credits) programme at that time, but the approval was conditional on the submission of a revised programme document that took account of a number of conditions and recommendations, and the approval of same by the panel.

Action was required on items marked 'Conditions' and such action was mandatory if the programme was to be approved; action was highly recommended on items marked 'Recommendations'.

2. ORIGINAL CONDITIONS AND RECOMMENDATIONS

2.1 *Original Conditions*

- **Entry Requirements to be amended** to Leaving Certificate or equivalent and a minimum of two years' food preparation experience. Entry requirements should include reference to the RPL route of entry.
- The **wording around Placement** including the Placement module should be re-considered to include Work-based Learning, as many candidates may be in employment and this module may facilitate work-based learning rather than a placement, though the latter should also be retained.
- In order to underline the expertise available to deliver this award, **the programme team's CVs should be included in the revised document**
- The incorrect Department identified on modules should be corrected on the Module Catalogue (Team to liaise with Registry)
- The panel recommend **greater emphasis on allergenicity and special dietary requirements** in the overall document
- The induction offered to each candidate on the programme **should be clearly specified in the document** (including knife skills, HACCP, etc.).

- **The following are the conditions for individual modules:**

Module Title	Condition
Food, Energy & Sustainable Practices in Culinary Arts	Evaluate the Indicative Content, as it seems excessive for a 5-credit module. Review the learning outcomes and amend to reflect that the programme is at Level 6.
Plant Based Nutrition	Review the learning outcomes and amend to reflect that the programme is at Level 6.

2.2 Original Recommendations

- Indicative Content in the area of Costing may be excessive and should be reconsidered at the next full review of the module.
- The team should review all modules for appropriateness of Learning Outcomes in the context of a Level 6 programme.
- The team should review all modules for amount of Indicative Content.
- The team should review all modules for Assessment Criteria, which should be consistent and relevant to the modules and, in particular, practical assessments should not be assigned to modules without a practical element.
- Consideration should be given to title of the Plant-Based Nutrition Module and whether a more inclusive title would be more appropriate.

3. REVISED PROGRAMME SUBMISSION AUGUST 2022

The revised submission received in August 2022 was reviewed by the members of the original validation panel who were available to undertake a desk review of the documentation and attend a meeting on 29th of August 2022:

- Mr Ciaran Lynch, Former Development Manager, LIT (Chair)
- Dr Róisín Burke, Senior Lecturer, School of Culinary Arts and Food Technology, Technological University Dublin
- Mr Andrew Langford, Lecturer in Food and Beverage Studies, Shannon College of Hotel Management, NUI Galway

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- Dr Paul O’Leary, Head of Quality Promotion and Academic Policy Development, SETU Waterford

The panel welcomes the revised submission and acknowledges the work involved for the School in considering, and in responding to, the conditions set by the panel. Having reviewed the revised submission, the panel considers that *the School has addressed the conditions set by the panel and recommends the programme for approval*. The panel has some additional Recommendations included in the Panel Comments section below for the Development Team to consider, prior to submission for AC approval.

Panel Comments August 2022:

- **Entry Requirement:** The panel recommends that in the sentence ‘Applicants who do not meet ...’, ‘may wish to consider’ be changed to ‘may be admitted’. Please also remove sentence encouraging completion of form.
- **Food Energy and Sustainable Practices module:** In light of the fact that this module will be delivered independently to this group, the panel recommends a review of the Module Learning Outcomes to make them more appropriate to Level 6 and the creation of a new module.
- **CVs:** The team are encouraged to include the CVs of the full Delivery Team, not just the Development Team, in the programme document.

Signed:



Ciaran Lynch (Chair)

Date:

31/08/2022
