

New Programme Validation (Minor/SPA/Supplemental Award)

Section A

Report of the External Review Panel

Programme Reference Number:	S4
Faculty/School(s):	Science
Department(s):	Health & Nutritional Sciences

Details of Programme(s) Reviewed

Title:	Certificate in Sustainable Food Surplus Practice SG_SSUST_E06
Type of Award:	Certificate
NFQ (National Framework of Qualifications) Level:	Level 6
ECTS:	30
ISCED:	541 Food Processing
Duration:	2 Semester
Proposed Student Intake:	10
Proposed Start Date:	January 2024
Delivery Mode(s):	Online

Title:	Certificate in Surplus Food Legislation and Safety SG_SSURQ_S06
Type of Award:	Certificate (SPA)
NFQ Level:	Level 6
ECTS:	10
ISCED:	541 Food Processing
Duration:	1 Semester
Proposed Student Intake:	10
Proposed Start Date:	January 2024
Delivery Mode(s):	Online

Title:	Certificate in Sustainable Surplus Food Management SG_SSUST_S06
Type of Award:	Certificate (SPA)
NFQ Level:	Level 6
ECTS:	10
ISCED:	541 Food Processing
Duration:	1 Semester
Proposed Student Intake:	15
Proposed Start Date:	January 2024
Delivery Mode(s):	Online

Title:	Certificate in Surplus Food Distribution SG_SSURP_S06
Type of Award:	Certificate (SPA)
NFQ Level:	Level 6
ECTS:	15
ISCED:	541 Food Processing
Duration:	2 Semester
Proposed Student Intake:	10
Proposed Start Date:	January 2024
Delivery Mode(s):	Online

Title:	Certificate in Repurposing of Surplus Food SG_SREPU_S06
Type of Award:	Certificate (SPA)
NFQ Level:	Level 6
ECTS:	15
ISCED:	541 Food Processing
Duration:	2 Semester
Proposed Student Intake:	10
Proposed Start Date:	January 2024
Delivery Mode(s):	Online

Date of Review:	4 December 2023
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Review Panel

Panellist Role	Title	Name	Organisation	Job Title
Chair	Dr	Tomás O'Flaherty	ATU (Sligo)	HoD Marketing, Tourism and Sport,
Industry/ Community Representative*	Ms	Paula Whyte	Momentum consulting	Food Sector Specialist
Academic/Head of Department	Dr	Kim McFadden	ATU (Donegal)	HoD Life and Physical Sciences

Student Representative		Not available		
Vice President for Academic Affairs and Registrar (VPAAR) Nominee/Academic Secretary	Dr	Aodhmar Cadogan	ATU (Sligo)	Assistant Registrar & Member of Science and Health FAPC
Recording Secretary		Not available		

*One or two external members of panel in total.

All external members of the panel declared that they are independent of ATU (Atlantic Technological University), and all have declared that they have no conflict of interest at the start of the meeting.

Programme Design Team

The panel met the staff listed below during the review process.

Dr Thomas Smyth	Head of Department of Health and Nutritional Sciences
Dr Owen Kenny	Lecturer, ATU Sligo, Programme Development Team
Dr Maria Dermiki	Lecturer, ATU Sligo, Programme Development Team
Ms Sarah Best	Online Business development, ATU Sligo, Faculty of Science
Dr Elizabeth McKenzie	Lecturer ATU Donegal
Ms Sinead Lomas	Lecturer ATU Galway Mayo
Mr Eamonn Hoult	Lecturer ATU Galway Mayo
Dr Perry Share	Head of Student Success, ATU Sligo
Ms Kerry Gallagher	Education Co-ordinator, Food Cloud

Introduction

The following report to the Academic Council is a validation panel report from a panel of assessors on a proposal from the School of Science at ATU for the following programmes:

- Certificate in Sustainable Food Surplus Practice (Level 6, 30 credits)
- Certificate in Surplus Food Distribution (Level 6, 10 credits)
- Certificate in Surplus Food Legislation and Safety (Level 6, 10 credits)
- Certificate in Repurposing of Surplus Food (Level 6, 10 credits)
- Certificate in Sustainable Surplus Food Management (Level 6, 10 credits)

The proposed programmes have been developed in association with [FoodCloud](#), which is a social enterprise or non-profit organisation funded through Pobal's Community Services Programme. Part of FoodCloud's remit is to provide education in food surplus and food sustainability, and they have a contact network of 600 voluntary organisations. They have been working with the programme development team and have committed to fund the full fees for students on the first intake of this programme due to its importance to the sector and to help the wider promotion of the programme. The funded places are as follows:

- Food Legislation and Safety - 14 students per year
- Surplus Food Distribution - 14 students per year
- Repurposing Surplus Foods - 14 students per year
- Sustainable Food Surplus Management - 14 students per year

The demand for the programme was clearly articulated by the programme team. The delivery mode for all the modules is online. No additional resources are required to facilitate the delivery of the programme. FoodCloud can assist in providing guest speakers, key sector contacts and organisations to enhance the delivery of the programme.

See programme specification documents for Entry Requirements, Programme Learning Outcomes and Approved Programme Schedule.

Rationale for Programme(s)

The rationale for the programme was clearly articulated by the development teams. The proposed programmes seek to address the knowledge and competencies required to transition to sustainable food systems and decrease the amount of food waste generated across supply chains. In addition, the programme will address the UN Sustainable Development Goals (SDGs) by developing an overall understanding of the origins of surplus food, food waste avoidance, and the global impact of food waste. The programme committee highlighted that the target audience for the programme include Community and voluntary organisations (CVO) staff and volunteers who are involved in surplus food distribution, food aid and food donations. In addition, food industry

representatives, and food business owners who are interested in surplus food distribution. Non-Governmental Organisations staff who want to train communities on food repurposing can also take part in the course and individuals who have interest in the subject.

Validation Criteria

ATU's Developing and Validating New Taught Programmes Policy specifies that new programmes must comply with the following criteria for validation:

1. The programme aims and learning outcomes are clear and aligned with the proposed award title.
2. The rationale for the programme is well informed and justified.
3. The design of the programme is suitably structured and fit for purpose.
4. The design of the programme ensures that students can successfully achieve the Programme Learning Outcomes.
5. The teaching, learning and assessment strategy is well planned and appropriate for the discipline area and type of award.
6. Assessment techniques are fair, valid, reliable, consistent and a credible measure of the academic standard attained by students.
7. The planned resources, including staff, physical, online, library and student supports, sufficiently support the teaching, learning and assessment strategy for the programme.
8. The programme facilitates lifelong learning for a diverse student population by setting out appropriate entry requirements and opportunities for access, transfer, and progression.
9. There is demand for potential graduates from the programme.
10. The learning environment and mode of delivery are consistent with the needs of the intended students of the programme and accessible and appropriate support services for students have been provided for.
11. Students will be well informed on the requirements of the programme, guided to relevant resources and supported in their studies in a caring environment.

Findings

Overall Finding

Validated without changes	
Validated subject to condition(s) and/or recommendation(s)	X
Rejected	

Commendations

The panel commended the development team for bringing forward this very important and innovative programme to meet a clearly defined need for education in food surplus management and the extensive engagement with Food Cloud in the development of the programme.

The panel commended the student-centred and authentic approaches to teaching, learning and assessment adopted on the programme.

The panel also commended the quality of the programme submission document and the professional and enriching engagement with the panel.

Conditions

The Validation Panel advises Academic Council that subject to satisfying any condition(s) detailed below, the panel is satisfied that the proposed programme(s) meets the validation criteria as set out in Atlantic Technological University's Developing and Validating New Programmes Policy.

Condition 1: Reduce the number of Programme Learning Outcomes (PLO) on all programmes.

The ATU Programme Design Policy indicates programmes leading to a major award should have 8 – 12 PLOs defined. A programme leading to a minor or special purpose award should have less and does not require a PLO in each of the award standard strands.

Recommendations

The panel advises Academic Council that the Programme Development Team and/or the Department should take cognisance of any recommendations outlined below.

Recommendation 1: In line with the reduction in the programme learning outcomes, refine and simplify the aims for each of the embedded certificates.

Recommendation 2: A memorandum of understanding needs to be in place with FoodCloud prior to delivery of the programmes to the first cohort. In addition, if not available, ATU should seek a written commitment to the funding for the initial cohort as outlined in the panel discussions.

Recommendation 3: Review the text in the Teaching and Learning strategy and the Assessment strategy for all modules. This is the same for all modules but module authors should ensure the types of assessment modes listed are aligned with the actual weighed assessment components for each module. Add the correct weighting for the reflective journal in FOOD06018 Community Outreach Project.

Recommendation 4: In module FOOD06013 Introduction to Surplus Food there should a greater emphasis on food waste avoidance and valorisation of food waste.

Recommendation 5: In module FOOD06018 Community Outreach Project, the description of the role of the mentor in the community organisation should be clarified, along with what how this will be supported as part of the module.


Recommendation 6: If MCQs are intended to be ongoing during the semester this should be indicated as ongoing in the assessment schedule e.g. FOOD06013 Introduction to Surplus Food.

Minor module comments and typographical errors:

Review sections 7.2, 7.3 in the programme specification document, remove the repetition of the same information e.g. library, academic success, and reduce online student advisor information if possible. A separate marked-up copy of typographical errors are provided for correction.

Report Approval

This report has been agreed by the evaluation panel and is signed on their behalf by the chairperson.

<p>Signed:</p>  <p>Name: Tomás O'Flaherty Validation Panel Chair</p>	<p>Date: 05/12/23</p>
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