



EUROPEAN ASSOCIATION FOR INTEGRATING FOOD SCIENCE AND ENGINEERING KNOWLEDGE INTO THE FOOD CHAIN (ISEKI-FOOD)
 registered at Bundespolizeidirektion Wien: ZVR 541528038

1. Formal Data

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| Name of the short course (language of the economic region) | นวัตกรรมเทคโนโลยีการแปรรูปสำหรับอุตสาหกรรมเครื่องดื่ม |
| Name of the short course (English) | Innovative Processing Technologies for Beverage Industry |
| Contact person | Sasitorn Tongchitpakdee |
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| Web address (of the course provider) | www.sea-abt.eu |
| Start date of short course | 27-28 February, 2018 |
| Length of course (days/hours) | 2 days |
| Fees / charges to delegates | no |

2. Comment on the quality of the course design: Are the rationale of the programme (section 2) and the educational process (section 3) aligned? Are the resources (section 4) adequate to the educational process?

Reviewer 1

This training workshop is aimed to enhance knowledge and industrial applications of innovative processing technology for beverage industry. Its rationale is aligned with the educational process that includes 10 lectures (1 general and 9 on specific topics) delivered by 6 experts and researchers in the field.

The presentations that have been used by the lecturers are of good quality and contain updated information, thus, useful for the purposes of the training.

Reviewer 2

Yes. The rationale of the programme and the educational process are aligned together.

Are the resources (section 4) adequate to the educational process?

Yes. This course consists of many topics on the innovative processing technology for beverage technology and the expertise of teaching staffs cover every topics.

3. Comment on the relevance of the quality assurance system (section 5) and additional information provided (section 6).

Reviewer 1

The quality assurance system is based only on an evaluation form from which the degree of satisfaction of the participants (n. 72) has been evaluated.

Assessment of the improved knowledge is carried out by an in-class discussion with a series of questions from which the teachers evaluate the trainees. No additional tools are used despite the high number of trainees and the limited duration of the training.

The organisers of the training workshop are planning to use it for Curriculum Professional Development to be included in a series of other training within the "Beverage technology academy" targeted to employers of beverage industry. The course is developed by problem base in real situation of beverage industry. It is planned that will be yearly organized and thus the context will be kept up to date according to novel technologies and case studies from industry.

Reviewer 2

Comment on the quality assurance system:

The benefits of participants to their works should be included in the quality assurance system not only the satisfaction.

Comment on additional information provided:

The increasing of performance of participants was lack of evaluation. The process of quality and standard management is needed to improve such as the final exam. Also, the training topics should be provided from all stakeholders not only from the instructors.

4. Recommendations (certify or not and suggestions of improvement).

Reviewer 1

The short course on "Innovative Processing Technologies for Beverage Industry" is certified based on the rationale, programme contents and expected learning outcomes for the target end-users (employers beverage industry, CPD).

However, for the specific purposes of the training it is recommended to improve the assessment step and to complement the currently used "discussion with the teachers", in order to better highlight the degree of knowledge acquired by the trainees.

Reviewer 2

This course should be certified.

The main suggestion is to improve the Quality Assurance System, namely,

- to include the benefits of participants to their works and increasing of participants performance after finishing this course
- to provide the standard final exams which follows to the rationale of the programme
- to distribute the survey need of this course to all relevant stakeholders for course design and development