



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

**1. Formal Data**

Name of the short course (language of the economic region)	“Fruit and vegetable juices
Name of the short course (English)	“Fruit and vegetable juices”
Contact person - E-mail - Telephone number - Fax	Prof. Frank Will  <a href="mailto:Frank.will@hs-gm.de">Frank.will@hs-gm.de</a>  0049 6722502313
Web address (of the course provider)	<a href="https://www.hs-geisenheim.de/personen/person/337/">https://www.hs-geisenheim.de/personen/person/337/</a>
Start date of short course	24th April 2018
Length of course (days/hours)	2 days / 17 hours
Fees / charges to delegates	1000 THB

**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

Rationale and educational process are nicely aligned; the only question is about why No assessment of the learnings has been performed. Since among the teaching materials there are application of innovative technologies like HPP, perhaps in the Programme Outcomes and the syllabus a mention of the innovative technologies could have been given.

Reviewer 2

The course is well designed and the rationale of the programme is aligned with the educational process. The overview of the syllabus and the programme outcomes should mention high hydrostatic pressure and its application in juices processing since the basic principle of this technology and its application in the food industry is reported in the teaching material. The resources are adequate to the educational process.

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

#### Reviewer 1

The QA system proposed is tuned even No questionnaire for student was carried out so no results are available, and this is in my opinion a lack in the application of the QA system. Probably a more precise explanation could be add at this point

No more information have been stated for the explanation of the Quality & Standards Management

#### Reviewer 2

In relation to the the educational processNo assessment of the learnings is performed:

The quality assurance system is well structured but it was not fully applied since learning outcomes were not verified and as a consequence no corrective actions, which constitute the premises for the course improvement, can be proposed. Moreover, although the course attendants have shown high satisfaction in relation to the contents addressed no feedback was given at all for the course improvement.

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

#### Reviewer 1

I believe that the SC on Fruit Juices could be certified asking for the explanations regarding the two points above mentioned on lack in questionnaire for student administration and mre information on the Quality & Standards Management

#### Reviewer 2

I recomend to certified the course but I suggest to fill the gaps identified in quality assurance management above mentioned.