

**SEA-ABT: SOUTH EAST ASIA ACADEMY FOR BEVERAGE TECHNOLOGY**

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**Deliverable D3.4**

**REPORT ON THE CERTIFICATION STATUS OF CPD PRODUCTS**

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<b>Dissemination Level</b>		
<b>PU</b>	Public	<b>X</b>
<b>PP</b>	Restricted to other programme participants (including Commission services and projects reviewers)	
<b>CO</b>	Confidential, only for members of the consortium (including EACEA and Commission services and projects reviewers)	

**Summary:**

Deliverable 3.4 reports on the certification status and procedure of continuous professional development (CPD)

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# 1 Introduction

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Deliverable 3.4 is part of the WP3 whose aim is to establish and increase the possibilities for high quality and mutual recognized CPD in the beverage sector to help professionals to maintain, improve and broaden their knowledge and skills and develop the personal qualities and competencies required in their working lives by

- Increasing capacities of Universities to provide better education in the beverage sector
- Developing demand driven educational products for use in CPD
- Developing innovative educational products for use in CPD
- Developing a plan for tuning existing CPD programmes
- Developing a plan for inclusion of university and company facilities (pilot plants)
- Developing qualification procedures, criteria and standards for selected professions at 2 levels (e.g. officer/manager)
- Proofing the high quality of the developed products by certification of CPD trainings and graduates

In the frame of WP3 modules, courses, webinars and educational products have been developed for CPD; among them some underwent a certification process. In this deliverable the certification scheme and CPD products certification status is described.

## 2 CPD certification

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### 2.1 Certification scheme

Individual CPD activities should be certified in order to ensure that they provide training that align with the learning outcomes of job profiles or a particular scientific area. However, a general set of standards should be in place that ensure that the CPD activities are providing the training specified. A set of standards that have been published by the UK Chartered Insurance Institute, is proposed as the basis for the framework for assessing the adequacy of CPD activities (e-learning and other courses) developed during the FOOD-STA project (**D3.2**).

The certification scheme developed applies to different types of trainings such as workshops, e-learning courses, webinars, conferences, meeting, workshops etc.

The CPD products are evaluated on the basis of the defined learning outcomes, the learning design and delivery, competence and credibility of the trainers, the quality assurance and evaluation of the training.

### 2.2 Selected CPD

Among the different CPD products developed in the frame of the SEA ABT project 4 short-courses was selected to undergo the certification process:

Short-course name	Contact Person
Fruit and vegetable juices	Professor Frank Will
Regulations and Standards for Beverages	Assistant Professor Dr. Kriskamol Na Jom
Innovative Processing Technologies for Beverage Industry	Professor Sasitorn Tongchitpakdee
Food Safety Management: A Practical Guideline for The Beverage Industry	Assistant Professor Dr. Warapa Mahakarnchanakul

A certification application form was developed and course's contact persons were asked to fill it out for the course they were responsible for respectively (see annexes 1a, 1b, 1c and 1d).

## 2.3 Reviewer selection

For each course applying for certification 2 reviewers, having suitable background and knowledge, were proposed. They were reached by e-mail and asked to review a specific CPD course, in case of acceptance they were asked to provide their CV.

Here is the list of reviewers selected for the courses certification:

CPD short course	Contact Person	Identified reviewers
<b>Fruit juice and fruit-based beverages</b>	Professor Frank Will	Marco Dalla Rosa (IFA-IT) Lilia Neri (UNITE-IT)
<b>Innovative Processing Technologies for the Beverage Industry</b>	Professor Sasitorn Tongchitpakdee	Navaphatttra Nunak (TH) Paola Pittia (UNITE-IT)
<b>Regulations and Standards for Beverages</b>	Assistant Professor Dr. Kriskamol Na Jom	Jirarat Anantagool (TH) Pierina Visciano (UNITE-IT)
<b>Food Safety Management: Practical Practices for the Beverage Industry</b>	Assistant Professor Dr. Warapa Mahakarnchanakul	Saverio Mannino (IFA-IT) Gerhard Schleining (BOKU-AT)

All reviewers selected were members of partner institutions of the SEA ABT project.

## 2.4 Reviewing process

Once all the CV from the reviewers were collected the reviewing process was started with the supervision of IFA members. Every single reviewer was provided with:

- Course certification application form properly filled
- Course teaching material
- Course dissemination material
- EQAS certificate expert report

Reviewers were asked to submit their report within 10 days starting from the day they received all the material.

### 3 CPD certification

#### 3.1 Reviewing process outcome

Outcomes of the reviewing process are reported in the following table:

CPD course	Assigned reviewer	Materials provided to reviewers	Report from reviewers received	Awarded with certification
Regulations and Standards for Beverages	Jirarat Anantagool Pierina Visciano	15-Mar-19	21-Mar-19 20-Mar-19	✘
Innovative Processing Technologies for the Beverage Industry	Navaphatttra Nunak Paola Pittia		22-Mar-19 21-Mar-19	✓
Fruit juice and fruit-based beverages	Marco Dalla Rosa Lilia Neri		20-Mar-19 21-Mar-19	✘
Food Safety Management: Practical Practices for the Beverage Industry	Saverio Mannino Gerhard Schleining		20-Mar-19 24-Mar-19	✓

All the reviewers submitted their reports (Annexes 2a, 2b, 2c and 2d) within 10 days from the forwarding of the evaluation material. Among the 4 courses undergoing the evaluation procedure 2 had a positive evaluation and were awarded with the certification, namely: “Innovative Processing Technologies for the Beverage Industry” and “Food Safety Management: Practical Practices for the Beverage Industry”.

The other 2 courses were negatively evaluated and failed the certification process.

Specifically, for “Regulations and Standards for Beverages” course reviewers reported some of the contents were not delivered properly, some of the information were not clear and could lead to a misunderstanding of some of the concepts by the attendance. Moreover, reviewers argued feedbacks collection procedure from course participants was not clearly described in the application form suggesting that more detailed information should be provided.

Certification of course “Fruit juice and fruit-based beverages” was denied as well because no assessment of the learnings of the participants was performed. Quality assurance and improvement of the courses relies on the evaluation of knowledge gained by the participants that, in this case, was not carried out leading to a failure of the certification application.

**Annex 1a: SHORT COURSE CERTIFICATION-APPLICATION FORM - Innovative Processing Technologies for Beverage Industry**

**Annex 1b: SHORT COURSE CERTIFICATION-APPLICATION FORM - Fruit and vegetable juices**

**Annex 1c: SHORT COURSE CERTIFICATION-APPLICATION FORM - Regulations and Standards for Beverages**

**Annex 1d: SHORT COURSE CERTIFICATION-APPLICATION FORM - Food Safety Management: A Practical Guideline for The Beverage Industry**

**Annex 2a: Review Report Innovative Processing Technologies for Beverage Industry**

**Annex 2b: Review Report Fruits and Vegetable Juices**

**Annex 2c: Review Report Regulations and Standards for Beverages**

**Annex 2d: Review Report Food Safety Management – a Practical Guideline for the Beverage Industry**

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