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## Report “Ontwikkelingsgesprek” programme Process & Food Technology

Date : 22 January 2020, 12:30h – 14:00h

Location : De Haagse Hogeschool, Johanna Westerdijkplein 75, Den Haag

Report approved by Hobéon on: 3 March 2020

### Present:

Prof Dr. Wes Wierda (Hobéon), Dr. Emmanuel Perrin (Danone), Wianda Visser, MSc (cluster manager), Dr. Marieke van der Hoeven (lecturer, graduation coordinator), Cindy Mielatz.

During the meeting the recommendations from the audit report were evaluated and discussed in relation to the curriculum development of the programme.

### Topics discussed

#### 1. Profile of the programme

Recommendations Point 1: Elaborate on the title of PFT from a content point of view and try to clarify what is meant by the name of the programme.

Advice from the panel is to consider if the name reflects the content of the programme and the other way around. The suggestion is not to change the name of the programme but adjust the content of the programme especially regarding food topics. The current name of the programme is strong and is recognised by the work field.

Additionally, it is advised to further integrate sustainability (product and process) and digital modelling in the curriculum.

#### 2. International orientation of the programme

Recommendations Point 2: Further improve and emphasise the international orientation of the programme and carefully consider the objectives of internationalisation in the programme.

Advice is to clarify internationalisation – with respect to both knowledge and skills – in the programme. The programme aims to make internationalisation more explicit in the curriculum by e.g. (formative) assessing the international competencies

Currently the programme works with both national- and international companies and therefore students learn to work with different cultures from the start of their study.

### **3. Guidance during internships**

Recommendations point 5: Intensify and balance the guidance during internships, both in the Netherlands and abroad.

Advice was to give students equal guidance during their internship. Using a programme like OnStage will support the program to maintain the equality, because lecturers follow the same procedure.

### **4. Developments in food technology**

Recommendations Point 8: To keep up with the developments in food technology, consider offering students some equipment for the microbiological examination of food.

The programme is following this advice while developing the new curriculum *and* this topic will be included in the programme.

### **5. Safety issue**

Recommendations Point 9: During the guided tour on the school premises the panel entered some labs, without being provided safety glasses while it was indicated as a mandatory safety requirement at the door and experiments were in progress. In line with this the panel could not come to grips with the issue of whether there was any regular discussion within the course on safety precautions or the enforcement of the safety policy. As this is a very important aspect within the professional field, the panel recommends the programme to make the safety policy more visible and more meaningful.

The staff recognised this issue and will act more accurate in providing visitor glasses and lab coats at the entrance of the lab and to convey the need to ensure not only individual safety but the safety of other . Additionally, all rules will be checked regarding visibility.

### **6. Other topics to enrich the programme.**

Suggestion is to make the current projects into a challenge so students can show that they understand the unit operations from for instance cheese making with a specific constraint in contrast to “just” following a recipe. Additional option will be to get (more) publicity for these projects / (taste) challenges / newsletter / poster.