

Programme details

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| Proposed title | Master of Science in Global Food and Drink Leadership |
| Mode and duration of programme | Four semesters part-time (including Postgraduate Diploma) |
| ECTS | 60 + 30 |
| TU Dublin award sought | Master of Science in Global Food and Drink Leadership |
| Classifications of award(s) | First Class Honours; Second Class Honours, First Division; Second Class Honours Second Division; Pass |
| School responsible | School of Culinary Arts & Food Technology |
| Professional body accreditation (where applicable) | NA |
| External provider type (where applicable) | NA |
| Delivery location | TU Dublin Grangegorman and online delivery |

Part 2 Programme approval information

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| Date of initial approval (of Q1A) by ORC | 15 June 2021 |
| Date of validation event | 15 February 2022 |
| Date of approval by University Programmes Board | |
| Proposed date of commencement | September 2023 |

Part 3 Programme background/structure

Background

The development of this Masters programme follows the validation of the Postgraduate Diploma in Global Food and Drink Leadership in 2021. Upon completion of a research methodology module and dissertation students who have successfully completed the Postgraduate Diploma shall have the opportunity to achieve a Masters qualification.

Stated learning outcomes of the programme

In line with the NFQ (Level 9), Graduates of the Master of Science in Global Food and Drink Leadership will be able to:

1. Demonstrate detailed knowledge of current thinking practices in the domestic and international food and drink sector and choose and apply relevant concepts and theories to a range of issues as appropriate to the programme. (KB) (CLTL)
2. Apply an understanding of selected global food and drink issues to current work practices and outcomes and give consideration to a broader range of factors when formulating judgements. (CC) (KH&SR) (KH&SS) (KB) (CI)
3. Evaluate the influence key actors and players exert on different parts of the food and drink chain, from primary production through to consumption, informed by knowledge which is at the forefront of learning. (KK) (CI)
4. Develop solution focused outcomes in a self-directed way and demonstrate initiative and leadership at group and individual levels to use flexible approaches to problem solve. (CR) (CLTL) (CI)
5. Critically analyse how consumers and producers engage across different mediums and in different environments and develop best practice ways of using such engagement to best business advantage with due consideration of ethics (KK) (CI) (CLTL)
6. Conceptualise, research and write reviews of specific areas of investigation within the food and drink sector (KH&SR) (KH&SS)
7. Identify the fundamental principles underpinning modern leadership within a variety of organisational settings (KK) (KB) (CLTL)
8. Demonstrate managerial ability through the application of communication and personal effectiveness skills. (CC) (CI) (KH&SS)
9. Critically evaluate the implications of sustainability as a key driver in the food and drink sector and the importance of the UN Sustainability Development Goals to the sectors future development (KB)(KB) (CLTL)(KH&SS)
10. Critically review and analyse primary and secondary data sources and complete a masters level dissertation under supervision on an agreed food and drink sector topic (CC) (KH&SR) (KH&SS) (KB) (CI) (CLTL)

Programme structure

The programme consists of a 5 ECTS Research Methodology module and 25 ECTS Dissertation, in addition to the 60 ECTS of modules within the Postgraduate Diploma. It is delivered over four semesters. The programme shall be delivered through a blend of face-to-face, synchronous and asynchronous learning.

Entry Requirements (see Condition of Panel)

Students who have successfully completed the Postgraduate Diploma may transfer to the MSc.

Student assessment

In accordance with TU Dublin's General Assessment Regulations. The award classification shall be based on 90 ECTS, including the 60 ECTS from the Postgraduate Diploma.

Derogations from the General Assessment Regulations, including rationale for derogation and view of the Panel:

None sought.

Part 4 Validation Details and Membership of Panel

Tuesday 15 February 2022 (via Microsoft Teams)

Schedule of Meetings

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| 9.00 am | Introductory meeting of the Panel with management and key staff as appropriate from the School of Culinary Arts and Food Technology. |
| 9.15 am | Private meeting of the Panel to consider its agenda. |
| 9.45 am | Meeting with School management and relevant teaching staff to discuss specific issues raised by the Panel. |
| 11.00 am | Break |
| 11.20 am | Private meeting of Panel to discuss findings and draft report. |
| 12.15 pm | Final meeting of Panel with School management and other key staff to deliver Panel's findings. |

External Panel Members

Aoife Hilliard Head of People & Culture, O'Brien Fine Foods

Dr Noel Murray Head of Department of Tourism & Hospitality, Munster Technological University

Internal Panel Members

Dr Claire McDonnell (Chair) Assistant Head of School of Chemical & Pharmaceutical Sciences, TU Dublin

Clare Bell TU Dublin School of Creative Arts

Dr Barry McAuley Assistant Head of School of Multidisciplinary Technologies, TU Dublin

Quality Assurance Officer

Jan Cairns Quality Assurance Officer, TU Dublin

Part 5 Summary of Panel findings against key questions

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| Is the market demand and need for the programme clear and articulated? | Yes |
| Are the aims, objectives and learning outcomes of the programme well-founded and clearly formulated? | Yes |
| Are the entry requirements clear and appropriate? | See condition of Panel |
| Are the arrangements for access, transfer and progression in accordance with University policy and NFQ? | See above. |
| Are the programme learning outcomes at the appropriate level as set out by the NFQ requirements? | Yes |
| Do the individual modules 'add up' to a coherent programme? | Yes |
| Are Graduate Attributes embedded within the programme? | Yes |

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| Will the accumulation of the module learning outcomes result in the attainment of the programme learning outcomes? | Yes |
| Is there appropriate use of student-centred learning, teaching and assessment strategies, including the First Year Framework for Success checklist, which recognise the needs of diverse student groups? | NA |
| Do the curricula and teaching schemes in each module descriptor give realisable substance to the module's aims, objectives and learning outcomes? | Yes |
| Are the assessment methods and criteria aligned to the learning outcomes in each module? | Yes |
| Are facilities and resources, including staff, in place to support the delivery of the programme at the standard proposed? | Yes. |
| Is there parity between off-campus/on-campus delivery (if applicable)? | Yes, blended learning is facilitated through Brightspace |
| Are the roles and responsibilities of each partner clearly specified (if applicable)? | NA |

Part 6 Findings of the Panel

The Panel recommends approval of the award of Master of Science in Global Food and Drink Leadership, at Level Nine within the National Framework of Qualifications, subject to one condition and with several recommendations and one observation.

The Panel congratulates the School on the development of this programme. It thanks the School for the speedy responses to the feedback provided by the Panel which has greatly assisted the Panel in its work.

Condition

The internal transfer arrangements mentioned in the programme documentation between the PgDip and MSc should be clarified further in terms of the process and the timeline. The Panel notes that the MSc award is based on 90 ECTS rather than on the 30 ECTS from the dissertation and Research Methodologies module. Therefore, clarification is required as to whether students who transfer to the MSc shall receive the Postgraduate Diploma award. The Panel also seeks clarification on the arrangements, and any timeframe that might apply, for re-admitting Postgraduate Diploma graduates to the MSc.

Clarification has been included in section

Recommendations

1. The Panel recommends that the Programme Team should monitor closely the fourth semester, to ensure that sufficient time is provided for the completion of the dissertation bearing in mind that students are attending on a part-time basis.

The programme team recognise and accept this issue and will closely monitor research progress in semester 4.

2. The Panel recommends that the School should enhance its website as a promotional tool for this programme that emphasise its USP, i.e. what makes it compelling and the richness of the experience.

The programme team will draw together a subgroup to develop an appropriate marketing and recruitment strategy and will consider the enhancement suggestion above.

3. The Panel recommends that the student handbook should capture the various formative assessment elements, including opportunities for peer learning, that will take place during the Dissertation module and in which students are expected to participate and engage.

The student handbook programme information section 2.5 has now been adjusted to reflect point 3 above as follows:

In addition to an assigned research supervisor the University provides considerable [academic supports](#) that will assist students in the completion of their dissertation module. These include a series of online resources, in-person thematic workshops and one to one support sessions that are provided by Student Services and are available throughout the dissertation semester. Furthermore, as part of the Postgraduate Research Methodology module, students will have the opportunity to present and receive feedback on their research proposal and justification. There will also be additional supports that are specific to postgraduate students in the School of Culinary Arts and Food Technology. These include a series of tailored Brightspace online documents and videos that focus on key aspects of food research as well as activities/opportunities for students to come together to engage with both the academic team and their peer group in a structured, convivial and supportive way.

4. The Panel recommends that the Research Methodology module be reviewed to ensure that all research methodologies are captured, specifically in the Indicative Syllabus under 'philosophy of research' and within the reading lists, and that it reflects how the School plans to deliver this module.

This module has been adjusted in terms of indicative content and additional reading. It is envisaged that the module will be delivered through a blend of face-to-face and online workshops, which may be clustered early in the semester or spread over the semester weeks in keeping with the flexible blended nature of the programme .

5. The Panel supports the School in its intention to validate the modules as individual certificates.

The CPD process will be undertaken in due course.

Observation

In relation to the condition, the Panel notes that there is a need for clarity at the University level in respect of how award classifications are calculated for students who transfer to the Masters from the Postgraduate Diploma and for those who graduate with a Postgraduate Diploma and then return at a later date to complete the Masters, to avoid anomalies in this regard.

The following will be included in the Student Handbook in section 1.4.5

Process for advanced entry onto the add-on MSc in Global Food and Drink Leadership

On successful completion of the Postgraduate Diploma in Global food and Drink Leadership, students will have obtained 60 ECTS. At this stage they may choose to take their postgraduate diploma level award. Students may opt to forego their postgraduate diploma award in lieu of advanced entry into the Add-on MSc in Global Food and Drink Leadership. This will necessitate the student formally notifying the Programme Chair/School Office of their intention to progress prior to the School's next available exam board. As demonstrated in the "Method of Award Calculation" on page 15, the level of MSc award achieved will be based on a combination of 90 ECTS gained over all 4 semesters [Postgraduate Diploma in Global Food and Drink Leadership=Semester 1,2 & 3 (60 ECTS) + Add on MSc in Global food and Drink Leadership =Semester 4 (30 ECTS)

Where a student accepts their Postgraduate Diploma in Global Food and Drink Leadership award, they may at a later stage [Once a minimum 12 months has elapsed] apply for advanced entry into the Add on MSc in Global Food and Drink Leadership. In this instance the award of the Add on MSc in Global Food and Drink Leadership will supersede their Postgraduate Diploma in Global Food and Drink Leadership award.

MEMORANDUM

Memo To: Professor Brian Bowe, Chair, UPB

From: Mike O'Connor, School of Culinary Arts & Food Technology

Date: 9th May 2022

Re: SCAFT, MSc. Global Food and Drink Leadership.

SCAFT wish to provide the following update to UPB.

"Offer the programme as an MSc where the award classification is based on the 30 ECTS from the dissertation and Post Graduate Research Methodology.

Mike O'Connor
School of Culinary Arts & Food Technology



From: Janet Cairns <jan.cairns@TUDublin.ie>
Sent: 12 May 2022 20:36
To: Bronagh Lowe <bronagh.lowe@TUDublin.ie>
Subject: Re: SCAFT Memo & Updated docs

Hi Bronagh,

Yes I can confirm that the programme documentation for the MSc in Global Food & Drink Leadership has been amended to reflect that the Masters award shall be based on 30 ECTS.

Best regards

Jan

Jan Cairns

Quality Assurance Officer

TU Dublin - Park House Grangegorman, 191 North Circular Road, Dublin 7, D07 EWV4.

(00 353 1 220 5038)

From: Bronagh Lowe <bronagh.lowe@TUDublin.ie>
Sent: 10 May 2022 16:14
To: Janet Cairns <jan.cairns@TUDublin.ie>
Subject: Re: SCAFT Memo & Updated docs

Hi Jan,

Further to Mike's email below, when I was speaking with Brian about this he asked that you should confirm that the Programme document has been updated to reflect the option chosen by the School. Could you confirm this please?

Many thanks,
Bronagh

From: Michael O Connor <mike.oconnor@TUDublin.ie>
Sent: 09 May 2022 16:35
To: Janet Cairns <jan.cairns@TUDublin.ie>; Bronagh Lowe <bronagh.lowe@TUDublin.ie>
Cc: Brian Murphy <Brian.J.Murphy@TUDublin.ie>; scaft <scaft@TUDublin.ie>; Margaret Connolly <margaret.connolly@TUDublin.ie>
Subject: SCAFT Memo & Updated docs

Dear Bronagh & Jan

Please find as requested:

- SCAFT Memo to Professor Brian Bowe, Chair UPB
- Supporting Course Document
- Student Handbook 2023.2024

Many thanks,
Mike