

Programme Validation Panel

School of Food Science and Environmental Health

Postgraduate Certificate in Brewing and Distilling

Postgraduate Certificate in Sustainable Food Business Operations

13 June 2022

Programme Validation

A panel was convened by Academic Board to consider submissions by the School of Food Science and Environmental Health for the validation of the following two 30 ECTS credit programmes each leading to the award of Postgraduate Certificate:

- Postgraduate Certificate in Brewing and Distilling
- Postgraduate Certificate in Sustainable Food Business Operations

The Postgraduate Certificate in Brewing and Distilling has been successful in winning funding for 16 placed through Springboard. The programme has been designed through a Convene fellowship which investigated the requirements of the brewing and distilling industry.

The Postgraduate Certificate in Sustainable Food Business Operations is a joint programme with the School of Marketing in the College of Business. This programme has also been designed as an output from a Convene fellowship which identified sustainability as one of the top three challenges currently facing the food sector in Ireland (the other two being Brexit and Covid-19).

The membership of the panel was as follows:

1. Dr Ciarán O'Leary, Head of Learning Development, Chairperson
2. Mr Cathal Connolly, Associate Director of Research, Alltech European Bioscience Centre, Dunboyne, Co. Meath
3. Dr Liz O'Sullivan, School of Biological and Health Sciences
4. Ms Nicole O'Neill, Quality Assurance, Academic Affairs

The agenda for the panel meeting, which took place online on Monday, 13 June 2022, from 10:00am to 12:40pm was as follows:

- 10:00am: Introduction
- 10:05am: Presentation by School
- 10:30am: Private Meeting of Panel
- 10:50am: Meeting with School – Focus on Postgraduate Certificate in Brewing and Distilling
- 11:35am: Private Meeting of Panel
- 11:45am: Meeting with School – Postgraduate Certificate in Sustainable Food Business Ops.
- 12:20pm: Private Meeting of Panel
- 12:30pm: Report to School

The following representatives of the School (and other School involved in the Postgraduate Certificate in Sustainable Food Business Operations) met with the panel

- Dr Julie Dunne, Head of School of Food Science and Environmental Health
- Dr Etain Kidney, Head of School of Marketing
- Dr Ciara Walsh, School of Food Science and Environmental Health
- Dr Catherine Barry Ryan, School of Food Science and Environmental Health
- Mr Will Keating, School of Food Science and Environmental Health
- Dr Lucia Walsh, School of Marketing

The panel had been provided with the following documentation in advance of the meeting:

Postgraduate Certificate in Brewing and Distilling

- **Programme Proposal Form:** This document was the initial proposal relating to the programme. This had been approved by the University Programme's Board and was provided for context.
- **Self-Study:** This document provided information about the programme and resources available to students.
- **Assessment Mapping:** This spreadsheet mapped the programme learning outcomes to the assessment methods.
- **Student Handbook:** This is the document that will be provided to students on the programme.
- **Module Descriptors:** These documents provide the module descriptors for the modules on the programme: Advanced Brewing and Distilling 1, Advanced Brewing and Distilling 2, Beverage Product Development, Brewing and Distilling Work Practice, and Creation, Innovation & Entrepreneurship.

Postgraduate Certificate in Sustainable Food Business Operations

- **Programme Proposal Form:** This document was the initial proposal relating to the programme. This has been approved by the University Programme's Board and is provided for context.
- **Self-Study:** This document provides information about the programme and resources available to students.
- **Student Handbook:** This is the document that will be provided to students on the programme, including the module descriptors.

Programme Validation Panel Outcome

The panel, having reviewed all documentation and having met with representatives of the School of Food Science and Environmental Health and the School of Marketing, proposes to Academic Board that the Postgraduate Certificate in Brewing and Distilling, and the Postgraduate Certificate in Sustainable Food Business Operations, are both approved as 30 ECTS credit programmes at Level 9 on the National Framework of Qualifications subject to the School addressing the actions listed in this report to the satisfaction of the panel.

The panel commends the School of Food Science and Environmental Health on their success in winning Springboard funding for the Postgraduate Certificate in Brewing and Distilling and for their use of Convene fellowships to engage with the brewing, distilling and food industries in Ireland to assess their requirements and to design a programme specifically to address the challenges faced by those industries. The panel also commends the School of Food Science and Environmental Health on their engagement with the School of Marketing for the purpose of providing industry with a fit-for-purpose programme that draws upon expertise within the University across multiple disciplines.

The panel explored with the School the proposed 20 ECTS credit exit award on the Postgraduate Certificate in Brewing and Distilling. The School has provided a strong rationale for the inclusion of this exit award, in particular considering that many of the students on the programme will be job seekers, some of whom may need to exit the programme early to take up employment. The option of an award to reflect their learning and to provide them with an opportunity to complete the programme with that award is a positive and student-centred aspect of the programme. The panel is supportive of this approach and recommends that it is approved. The panel also recommends that the TU Dublin Exit Award policy, which is currently under development, continues to permit exit awards within minor award programmes such as postgraduate certificate programmes.

Actions Required by School for Postgraduate Certificate in Brewing and Distilling

1. The School must provide clear entry requirements for the programme in line with University policy. These should be included in a section to be added to the Student Handbook.

Response 1:

The following entry requirements have been added to the validation documentation and student handbook:

Admission Requirements

Your PgCert is open to persons with/without previous experience in brewing and distilling. Applicants will be screened and appropriate candidates selected that reach the following minimum entry requirements.

- i. Level 8 (NFQ) or higher Degree in Science, Food, or Business
- ii. Level 7 (NFQ) with significant relevant industrial experience may be considered if deemed appropriate by the TU Dublin RPL Policy
- iii. Or International equivalent as deemed appropriate by TU Dublin. International students must have evidence of a proficiency in the English language e.g. IELTS 6.0

All candidates are subject to successful interview.

2. The School should consider the content of the programme and modules and satisfy itself that it has the potential to cover all the material listed in the syllabi to the required depth. The School also needs to consider the inclusion of topics that are not specifically identified in the documentation but which are of central importance to the topics of brewing and distilling. Some examples of topics that might be included are:

- a. Engineering (vessel design, pumps, pipework, control mechanisms),
- b. Chemistry/Biochemistry/Microbiology of alcohol production,
- c. Cleaning and Sanitation,
- d. Yeast management,
- e. Yeast Nutrition,
- f. Enzymes,
- g. Co-products and their applications,
- h. Analysis of flavour compounds e.g. whiskey congeners (part of the sensory panel) and interpretation of laboratory reports

The panel recognises that some of these topics may be included with having been specifically mentioned in the indicative syllabi.

Response 2:

The following elements a) to h) are covered to some degree across the modules 'Brewing, Fermentation & Distilling', and 'Brewing & Distilling operations' - with the exception of yeast management which is described but is not covered in any detail. While these modules give a broad overview of all but one of the above topics, after discussion the programme team believe that there is not enough time to cover all these aspects listed above in detail.

3. The School is asked to provide the panel with the work placement handbook, which should include information on how placements are selected and monitored, how international placement will be supervised and monitored, and how placement will be undertaken by students who continue to work in their own workplace.

Response 3:

A work practice handbook has been provided

4. The School should ensure that all learning outcomes clearly and accurately communicate the intended outcomes for the student, such that they can be easily understood by readers of the documentation.

Response 4:

The PLO's and LO's have been reviewed, and one small edit has been made. The programme team are happy that they are clear and accurately communicated.

5. The School should consider the naming of the modules in the context of possible CPD awards, and should also consider how any constraints that might relate to students undertaking site visits as part of a standalone CPD programme might be dealt with.

Response 5

In order to avoid any constraints which might be associated with these modules being run as CPDs, two modules have been renamed:

- Advanced Brewing & Distilling 1 has been renamed as 'Brewing, Fermentation & Distilling'
- Advance Brewing & Distilling 2 has been renamed as 'Brewing & Distilling Operations'

In addition, the assessment associated with site visits in Brewing & Distilling Operations (previously Advanced Brewing & Distilling 2), has been amended to 'Commercial Product Review'

6. The School should review all documentation to ensure editorial consistency. For example, the hours are listed differently in different sections of the documentation.

Response 6

A full editorial review has been carried out.

Actions Required by School for Postgraduate Certificate in Sustainable Food Business Operations

1. The School must provide clear entry requirements for the programme in line with university policy. These should be included in a section to be added to the Student Handbook.

Response:

The following will be included in the Student Handbook-

Admission Requirements

Applicants will be screened and appropriate candidates selected that reach the following minimum entry requirements.

- iv. Level 8 (NFQ) or higher Degree in Science, Food, or Business
 - v. Level 7 (NFQ) with significant relevant industrial experience may be considered if deemed appropriate by the TU Dublin RPL Policy
 - vi. Or International equivalent as deemed appropriate by TU Dublin. International students must have evidence of a proficiency in the English language e.g. IELTS 6.0
2. The School must provide the following additional documentation which was not submitted to the panel: assessment schedule, programme learning outcomes, mapping of programme learning outcomes to modules and assessments. The Panel is satisfied that the School will be able to produce this documentation as the school provided, in verbal form, much of the information required during the panel meeting.

Response:

The Programme Learning Outcomes are below and will be included in the Handbook.

1. Have a systematic understanding of sustainability principles, literacy, communications, and the UN Sustainable Development Goals, and particularly how they apply to Food.
2. Develop a critical awareness of the social and environmental challenges facing food business.
3. Develop a strategic plan for the measurement of impact and the SDG indicators.
4. Show a critical understanding of sustainable food production and consumption
5. Identify and communicate the business case for sustainability to stakeholders
6. Demonstrate how bioeconomy processes can be a business case for food sustainability
7. Apply the principles of sustainable business operations to develop a sustainability plan for a real Food Business

An indicative assessment schedule will be included in the Handbook before resubmission. A mapping of the PLOS to the MLOS and assessments will be provided with the final revised documentation.

3. The School should review all module descriptors and other documentation to ensure that the assessment thresholds are accurately reflected.

Response:

All modules will be reviewed to ensure assessment thresholds are accurately reflective of the School assessment policy of 35% threshold for all components of assessment and the General Assessment Regulations of 40% overall pass mark for the modules.

4. The School should reconsider the wording regarding attendance. While it is important to stress the value of attendance, the School should avoid implying that attendance below the stated threshold will prevent students from progressing through the programme unless this is specifically built into the assessment strategy for the programme.

Response:

The wording of this section will be changed to the below-

'Your programme will be delivered using a hi-flex delivery model. Lectures will be delivered from the lecture theatre and simultaneously streamed online. Attendance at lectures is an important part of attaining the learning outcomes of the programme. Students are recommended to attend at least 75% of all lectures (either live on campus or live online). Students can engage with up to 25% of the lectures asynchronously. Tutorials will take place online but students will be required to attend campus for the networking session (semester 1) and laboratory demonstration day (semester 2).'

5. The School should review all documentation to ensure editorial consistency.

Response:

A full editorial review will be carried out ahead of resubmission of the documents.