



Appendix 3.4

Letterkenny Institute of Technology

Report of the Panel of Assessors

PART 1 GENERAL INFORMATION

SCHOOL/DEPARTMENT: School of Tourism

DATE OF VISITATION: 23 May 2016

PROGRAMMES EVALUATED:

- BSc Culinary Arts (Common Entry) with named award options:
 - (i) Food Technology
 - (ii) Bakery and Confectionery Technology
- Higher Diploma in Arts in Food Product Development
- Certificate in Marine Tourism and Seafood Fundamentals (Special Purpose Award)

MEMBERS OF PANEL OF ASSESSORS:

- Dr Brendan McCormack, Project Manager, Connacht Ulster Alliance (Chair).
- Dr Seán T Ruane, Food and Beverage Manager, Shannon College of Hotel Management
- Dr Frank Cullen, Head of School of Culinary Arts and Food Technology, Dublin Institute of Technology
- Brianain Erraught, Head of Department of Hospitality Studies, Dundalk IT
- Eve-Anne Mc Carron, The Food Coast - Donegal's Good Food Initiative, Donegal Local Enterprise Office

Secretary to Panel: Patricia Doherty, Head of Department of Business Studies

INSTITUTE STAFF:

Dr Seán Duffy

Mr Ciaran O hAnnrachain

Dr Joanne Gallagher

1. Noleen Boyle
2. Moragh Canney
3. Alison Cannon
4. Aisling Coyle
5. Rosemary Dewhirst
6. Tim Dewhirst
7. Patrice Duffy
8. Mary Gillen
9. Cathy Hannigan
10. Dr Ciaran McLaughlin
11. Deirdre McNamara
12. Eloise McGinty
13. Liz McKenzie
14. Eddie McMenamin
15. Gabriel McSharry
16. Bernie O'Malley
17. Ciara Quinlan
18. Helena Quinn
19. Jonathon Sultan

PART 2 FINDINGS OF ASSESSORS

The Panel of Assessors are satisfied that the proposal adequately addresses the following criteria:

(1) Education and Training Requirements

The programme is consistent with the Institute's mission, avoids redundant provision and makes efficient use of resources (collaborating where this is beneficial).

(2) Unity

There is an underlying unifying theme and the modules are bonded by interactions which are either implicit or explicit. The proposal demonstrates how the standard (of knowledge, skill and competence), determined by QQI for the named award to which the programme proposes to lead, evolves throughout the programme as a whole.

(3) Teaching and Learning

The proposed approach to teaching and learning is clearly indicated and justified.

(4) Learner Assessment

The learner assessment methods are fully elaborated and consistent with QQI's policy on fair and consistent assessment. The assessment methods are capable, among other things, of demonstrating attainment of the standards of knowledge, skill or competence, determined by QQI, for the related award.

(5) Resources

The proposed staffing levels are appropriate and the levels of qualifications and competence of the staff is sufficient to deliver the programme. The necessary facilities available in terms of accommodation, equipment, and library and information technology resources are satisfactory to support the proposed programme.

(6) Quality Assurance

The proposal demonstrates how the Institute's quality assurance procedures have been applied in the development of the proposed programme and satisfactory procedures exist for the on-going monitoring and periodic review of programmes.

(7) Programme Title and Award Title

The award title is consistent with the named awards determined by QQI. The programme title is clear, accurate, succinct and fit for the purpose of informing prospective learners and other stakeholders.

(8) QQI Standards

The learning outcomes of the programme are stated in such a way that the compliance with the appropriate QQI standard is demonstrated.

(9) Access Transfer and Progression

This programme incorporates the procedures for access transfer and progression that have been established by the NQAI and is consistent with QQI policy in accommodating a variety of access and entry requirements.

PART 3 RECOMMENDATIONS

(For the attention of the Academic Council)

BSc Culinary Science (Common Entry) with named award options: Food Technology, Bakery and Confectionery Technology

The Panel of Assessors advises the Academic Council that the Institute and the School/Department should take cognisance of following **recommendations**:

That the programme team:

1. Correct typo on p6 to read Level 6 not 7.
2. Consider using one set of PLOs mapped to QQI standards and present this in one table, on one sheet.
3. Review Module Learning Outcomes to ensure they are appropriate for the Level.
4. Map the assessment structure to the Learning Outcomes to clearly identify which LOs are being assessed by which assessment instrument.
5. Provide more detail on Assessments for each module, including the method of assessment.
6. Clearly articulate all research activity currently being conducted by staff and students, where relevant.
7. Revise the title of Food Production Cost Control module to better reflect module content. Module Outline should better express the course content, e.g. Commercial Awareness.
8. Clearly articulate the Work Placement element of modules in Year 1 & 2 and consider the inclusion of a brief for each Work Placement that outlines the differences between Levels 6, 7 & 8 placements. The 30 ECTS Work Placement Internship needs to be mapped to PLOs.
9. Review total student effort for each module to ensure consistency across modules and with sectoral norms.
10. Ensure that module descriptors are uniform and complete.
11. Add in any compulsory attendance requirements where they are missing. Consider using 'scale reduction' instead of 75% attendance requirement.
12. Include a statement of the Graduate Profile.

Response from the School of Tourism to Recommendations

1. The typo has been corrected and the table on page 6 has been updated.

2. One set of programme learning outcomes has now been mapped to the QQI standards.
3. Module learning outcomes have been reviewed by the programme team.
4. The module assessment structure has been mapped to the module learning outcomes.
5. Greater detail has been provided for the assessment of programme modules.
6. Academic staff research activity is presented in the CVs of the programme team.
7. The title of the module 'Food Production Cost Control' has been changed to 'Cost Identification and Control' and the programme document has been updated.
8. The work placement elements of year 1 and year 2 modules has been detailed in the relevant modules. This will be supplemented with a work placement assessment brief presented to the student in the relevant module handbook. The module learning outcomes from the work placement/internship module have been mapped to the programme learning outcomes.
9. The student effort has been reviewed and the module contact hours and self-directed learning hours are in compliance with Institute and sectoral norms.
10. All module descriptors have been reviewed by the Programme Team.
11. Compulsory attendance requirements have been noted in relevant modules. The programme teams for this and related programmes are planning the introduction of a sliding scale reduction attendance requirement for September 2016.
12. Graduate profiles are being developed as part of the School of Tourism's PPE process and will be informed by the current LYIT 'Graduate Attributes' project.

Higher Diploma in Arts in Food Product Development

The Panel of Assessors advises the Academic Council that the Institute and the School/Department should take cognisance of following **recommendations**:

That the programme team:

1. Revise p3 entry requirements to read Level 8 not Level 7 and revise Section 3.1.2. which states that there is no work placement.
2. Consider using one set of PLOs mapped to QQI standards and present this in one table, on one sheet.
3. Provide more detail on Assessments for each module, including the method of assessment.
4. Map the assessment structure to the Learning Outcomes to clearly identify which LOs are being assessed by which assessment instrument.
5. Review the Food Product Innovation module to include a focus on the commercial viability of a product.
6. Clearly articulate the requirement for applicants from non-culinary backgrounds to take additional hours in Culinary Fundamentals / Culinary Operations.
7. Better articulate the food element of the MLOs for the Consumer Behaviour module.
8. Clearly articulate all research activity currently being conducted by staff, where relevant.
9. Map Work Placements to PLOs.
10. Include a statement of the Graduate Profile.
11. Review total student effort for each module to ensure consistency across modules and with sectoral norms.
12. Ensure that module descriptors are uniform and complete.
13. Given the target student group, who are already Level 8 graduates and may be in the workplace, consider how to effectively deliver programme on a part-time basis.

Response from the School of Tourism to Recommendations

1. Entry requirements have been revised and section 3.1.2 states that the programme includes a placement.
2. One set of programme learning outcomes has now been mapped to the QQI standards.
3. Greater detail has been provided for the assessment of programme modules.
4. The module assessment structure has been mapped to the module learning outcomes.
5. A focus on commercial viability has now been included in the 'Food Product Innovation' module.

6. The requirement for applicants from non-culinary backgrounds to take additional hours in Culinary Fundamentals/Culinary Operations have been included in the entry requirements and noted on the programme schedule.
7. The 'food element' has been articulated in the module learning outcomes for the 'consumer Behaviour' module.
8. Academic staff research activity is presented in the CVs of the programme team.
9. The module learning outcomes from the work placement module have been mapped to the programme learning outcomes.
10. Graduate profiles are being developed as part of the School of Tourism's PPE process and will be informed by the current LYIT 'Graduate Attributes' project.
11. The student effort has been reviewed and the module contact hours and self-directed learning hours are in compliance with Institute and sectoral norms.
12. All module descriptors have been reviewed by the Programme Team.
13. As all modules on School of Tourism programmes are delivered on a block basis (usually 3 hours), this programme can be delivered as a full programme or as a series of single modules on a part-time basis.

Certificate in Marine Tourism and Seafood Fundamentals (Special Purpose Award)

The Panel of Assessors advises the Academic Council that the Institute and the School/Department should take cognisance of following **recommendations**:

That the programme team:

1. Consider inclusion of Graduate Profile.
2. Articulate who the target audience is for the programme.
3. Clarify what progression options are available for graduates.

Response from the School of Tourism to Recommendations

1. Graduate profiles are being developed as part of the School of Tourism's PPE process and will be informed by the current LYIT 'Graduate Attributes' project.
2. The target audience for this programme has been detailed in section 3.8 of the programme document.
3. The progression options for graduates of the programme have been detailed in section 3.10.3.

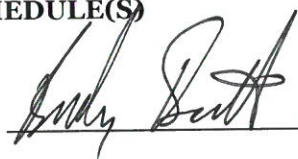
PART 4 ATTACH PROPOSED PROGRAMME SCHEDULE(S)

Brendan McCormack

(Chairman to Panel

Project Manager CUA)

Date _____



Billy Bennett

(Registrar, Letterkenny IT)

Date _____

11/7/18



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Institiúid Teicneolaíochta Leitir Ceanaínn
Letterkenny Institute of Technology

Programme Code:

Proposed Award Title:

Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation:

Food Technology, Bakery and Confectionery Technology

Award Level (NFQ):

7

Stage:

1

Semester:

1

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Culinary Fundamentals***	M	10	8	40			60	100
Bakery Techniques	M	10	8	20	40	40		100
Learning to Learn and Professional Development**	M	5	4	40	40	20		100
Fundamentals of Food Science – Biology*	M	5	5*	50			50	100
TOTAL		30	25					

*This module is a combination of two x 5 credit modules undertaken by students in the School of Science. In order to prepare students for progression this intensive module requires additional time. **Includes 12-week summer work placement. **CA is portfolio based on 12week summer work placement. ***Module includes mandatory Environmental Health Officers Association Primary Food Hygiene Examination

Programme Code:

Proposed Award Title:

Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation:

Bakery and Confectionery Technology

Award Level (NFQ):

7

Stage:

1

Semester:

2

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Breads and Savoury Goods	M	10	8	20	40	40		100
Human Nutrition	M	5	3	40			60	100
Information Technology and Descriptive Statistics	M	5	4	30	40	30		100
Fundamentals of Food Science – Chemistry	M	5	5*	50			50	100
Fundamentals of Food Science - Physics	M	5	5*	50			50	100
TOTAL		30	25					

*These modules are a combination of two x 5 credit modules undertaken by students in the School of Science. In order to prepare students for progression this intensive module requires additional time.

Programme Code:

Proposed Award Title:

Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation:

Bakery and Confectionery Technology

Award Level (NFQ):

7

Stage:

2

Semester:

3

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Pastry and Desserts	M	10	8	20	40	40		100
Cost Identification & Control	M	5	3	40			60	100
Food Technology – Unit Operations	M	10	7	50			50	100
Food Chemistry	M	5	4	50			50	100
TOTAL		30	22					

Programme Code:

Proposed Award Title: Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation: Bakery and Confectionery Technology

Award Level (NFQ): 7

Stage: 2

Semester: 4

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Sweet Enriched Doughs and Viennoiserie	M	5	5	20	40	40		100
Management and Organisational Behaviour*	M	5	3	60	40			100
Food Technology – Cereals, Fruit and Vegetables	M	10	6	50			50	100
Advanced Food Chemistry	M	10	7	50			50	100
TOTAL		30	21					

*Includes 12-week summer work placement.

**CA is portfolio based on 12week summer work placement.

Programme Code:

Proposed Award Title: Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation: Bakery and Confectionery Technology

Award Level (NFQ): 7

Stage: 3

Semester: 5

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Confectionery, Chocolate and Sugar Craft	M	10	6			40	60	100
Food Fermentation	M	10	6	30			70	100
Food Microbiology	M	10	7	50			50	100
TOTAL		30	19					

Programme Code:

Proposed Award Title: Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation: Bakery and Confectionery Technology

Award Level (NFQ): 7

Stage: 3

Semester: 6

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks			
				CA	Assign	Pract	Final
Semester Abroad*/Internship**	M	30		100			100

*Semester Abroad is credit based. The final GPA (Award Classification) is based on the 30 credits gained while undertaking the Stage 3 semester 5 at the School of Tourism.

**Internship Module is credit based. The module is assessed by a member of academic staff. The employer's assessment is on a pass/fail basis.

Programme Code:

Proposed Award Title: Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation: Food Technology

Award Level (NFQ): 7

Stage: 1

Semester: 2

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Culinary Operations	M	10	8	20	40	40		100
Human Nutrition	M	5	3	40			60	100
Information Technology and Descriptive Statistics	M	5	4	30	40	30		100
Fundamentals of Food Science – Chemistry	M	5	5*	50			50	100
Fundamentals of Food Science - Physics	M	5	5*	50			50	100
TOTAL		30	25					

*These modules are a combination of two x 5 credit modules undertaken by students in the School of Science. In order to prepare students for progression this intensive module requires additional time.

Programme Code:

Proposed Award Title:

Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation:

Food Technology

Award Level (NFQ):

7

Stage:

2

Semester:

3

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
International Cuisine	M	10	8	20	40	40		100
Cost Identification & Control	M	5	3	40			60	100
Food Technology – Unit Operations	M	10	7	50			50	100
Food Chemistry	M	5	4	50			50	100
TOTAL		30	22					

Programme Code:

Proposed Award Title: Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation: Food Technology

Award Level (NFQ): 7

Stage: 2

Semester: 4

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Seafood Processing and Culinary Practice	M	5	4	100				100
Management and Organisational Behaviour*	M	5	3	60	40			100
Food Technology – Cereals, Fruit and Vegetables	M	10	6	50			50	100
Advanced Food Chemistry	M	10	7	50			50	100
TOTAL		30	20					

*Includes 12-week summer work placement. **CA is portfolio based on 12week summer work placement.

Programme Code:

Proposed Award Title: Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation: Food Technology

Award Level (NFQ): 7

Stage: 3

Semester: 5

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Classical and Contemporary Cuisine	M	10	6	40			60	100
Food Technology- Meat and Milk	M	10	6	50			50	100
Food Microbiology	M	10	7	50			50	100
TOTAL		30	19					

Programme Code:

Proposed Award Title: Bachelor of Science in Culinary Science (Common Entry)

Area of Specialisation: Food Technology

Award Level (NFQ): 7

Stage: 3

Semester: 6

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Semester Abroad*/Internship**	M	30		100				100

*Semester Abroad is credit based. The final GPA (Award Classification) is based on the 30 credits gained while undertaking the Stage 3 semester 5 at the School of Tourism.

**Internship Module is credit based. The module is assessed by a member of academic staff. The employer's assessment is on a pass/fail basis.

Programme Code:

Proposed Award Title: Higher Diploma in Arts in Food Product Development

Area of Specialisation: Food Product Development

Award Level (NFQ): 8

Stage: 1

Semester: 1

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Culinary Practice for Food Product Development*	M	5	4(+4)	20	40	40		100
Consumer Behaviour in Food Marketing	M	5	3		40		60	100
Food Product Innovation	M	10	4		40		60	100
Quality Assurance and Food Regulatory Affairs	M	10	5	30	40		30	100
TOTAL		30	16(20)					

* Additional bridging, including four hours of Culinary Fundamentals, for participants with no food industry experience may be made available as required.

Programme Code:

Proposed Award Title: Higher Diploma in Arts in Food Product Development

Area of Specialisation: Food Product Development

Award Level (NFQ): 8

Stage: 1

Semester: 2

Proposed Modules	Status	No of Credits	Contact hours (per week)	Allocation of Marks				
				CA	Assign	Pract	Final	Max
Food Products – Design and Development	M	10	6		100			100
Strategic Marketing Management	M	10	5		40		60	100
Work Placement	M	10	6	100				100
TOTAL		30	17					

Programme Code:

Proposed Award Title:

Certificate in Marine Tourism and Seafood Fundamentals

Area of Specialisation:

Award Level (NFQ):

6, Special Purpose Award

Learning Mode Offered:

Part-time

Date Effective

September, 2016

Proposed Modules	Module Code	Status	No of Credits	Contact Hours (per week)	Allocation of Marks				
					CA	Assign	Pract	Final	Max
Seafood Processing and Culinary Practice	SEAF GC601	M	5	4	100				100
Marine Tourism	NEW CODE NEEDED	M	5	3	100				100
TOTAL			10	7					