

# Mācīšanās rezultāti un diplomatzīšana

Mācīšanās rezultātu izmantošanas veicināšana augstākās izglītības  
kvalifikāciju salīdzināšanā



# Eiropas reģiona konvencija, par tādu kvalifikāciju atzīšanu, kas saistītas ar augstāko izglītību (1997)



Strasbourg/Paris, 25<sup>th</sup> June 2010

**Revised Recommendation on Criteria and Procedures for the Assessment of Foreign Qualifications**  
(adopted by the Lisbon Recognition Convention Committee at its fifth meeting, Sèvres)

Directorate General IV: Education, Culture and Heritage, Youth and Sport  
(Directorate of School, Out-of-School and Higher Education/Higher Education and Research Division), UNESCO Division of Higher Education

- Status of the institution
- NQF, EQF
- content, profile, workload, quality and learning outcomes
- Formal rights

# Rekomendācijas kvalifikāciju ietvarstruktūras lietošanai (2013)



Strasbourg/Paris/Spdt 19 June 2013  
DG/EDU/HE (2012) 14 Rev 09 final  
ED-2012/UNESCO  
Orig. Eng

THE COMMITTEE OF THE CONVENTION ON THE RECOGNITION OF  
QUALIFICATIONS CONCERNING HIGHER EDUCATION IN THE  
EUROPEAN REGION

**SUBSIDIARY TEXT TO THE CONVENTION:  
“RECOMMENDATION ON THE USE OF  
QUALIFICATIONS FRAMEWORKS IN THE  
RECOGNITION OF FOREIGN  
QUALIFICATIONS”**

Directorate General II, (Directorate of Democratic Citizenship and Participation – Education Policy and Rights  
Divisions) of the Council of Europe and the UNESCO Division for Teacher Development and Higher Education

Distributors: LRC Committee

- Level
- Learning outcomes
- Quality
- Workload

# Diploma pielikums 2007, 2019

*should be provided. Where information is not provided, an explanation should give the reason why.*

## **1 INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION**

- 1.1 Family name(s):
- 1.2 Given name(s):
- 1.3 Date of birth (*day/month/year*):
- 1.4 Student identification number or code (*if available*):

## **2 INFORMATION IDENTIFYING THE QUALIFICATION**

- 2.1 Name of qualification and (*if applicable*) title conferred (*in original language*):
- 2.2 Main field(s) of study for the qualification:
- 2.3 Name and status of awarding institution (*in original language*):
- 2.4 Name and status of institution (*if different from 2.3*) administering studies (*in original language*):
- 2.5 Language(s) of instruction/examination:

## **3 INFORMATION ON THE LEVEL OF THE QUALIFICATION**

- 3.1 Level of qualification:
- 3.2 Official length of programme:
- 3.3 Access requirements(s)

## **4 INFORMATION ON THE CONTENTS AND RESULTS GAINED**

- 4.1 Mode of study:
- 4.2 Programme requirements:
- 4.3 Programme details: (e.g. modules or units studied), and the individual grades/marks/credits obtained:  
*(if this information is available on an official transcript this should be used here)*
- 4.4 Grading scheme and, if available, grade distribution guidance:
- 4.5 Overall classification of the qualification (*in original language*):

## **5 INFORMATION ON THE FUNCTION OF THE QUALIFICATION**

- 5.1 Access to further study:
- 5.2 Professional status (*if applicable*):

## **6 ADDITIONAL INFORMATION**

- 6.1 Additional information:



<b>4. INFORMATION ON THE PROGRAMME COMPLETED AND THE RESULTS OBTAINED</b>	
Mode of study	Programme learning outcomes
4.1 <input type="text"/>	4.2 <input type="text"/>
Programme details, individual credits gained and grades/marks obtained	
4.3 <input type="text"/>	
Grading system and, if available, grade distribution table	Overall classification of the qualification (in original language)
4.4 <input type="text"/>	4.5 <input type="text"/>
<b>5. INFORMATION ON THE FUNCTION OF THE QUALIFICATION</b>	
Access to further study	Access to a regulated profession (if applicable)
5.1 <input type="text"/>	5.2 <input type="text"/>

Kā veicināt diploma pielikuma lietošanu?

#### 4 INFORMATION ON THE PROGRAMME COMPLETED AND THE RESULTS OBTAINED

##### 4.1 Mode of study

Full time Bachelor's programme

##### 4.2 Programme learning outcomes

##### Learning Outcomes

After successful completion of this BSc programme graduates are expected to be able to:

- analyse problems related to food in a quantitative way, using basic mathematical and statistical principles;
- acquire, understand and apply theoretical knowledge of chemistry, physics, microbiology in relation to foods and the technological production processes;
- understand laboratory techniques and analytical measurements to be applied to food technology/ oriented cases;
- apply the basic principles of food quality and food safety and know how to manage these;
- acquire and understand basic concepts of consumer behaviour, marketing strategies and logistics in respect to the food production chain;
- resolve (under supervision) a pre-defined food technology related research question or design problem into verifiable research or design questions;
- develop and execute individually (under supervision) a research plan in which a research question, hypothesis, experimental set-up and data analysis are described in relation to relevant literature, in order to develop new knowledge or a new product or process;
- understand the importance and effect of sustainability in food production chains;
- identify and discuss on societal and ethical consequences of developments in the area of food technology;
- demonstrate an academic attitude by generating and recognizing creative ideas and recognizing the limits of scientific knowledge;
- work in a team and communicate with experts from related disciplines;
- search, find and analyse scientific literature in the field of food sciences;
- apply basic knowledge of a discipline of choice, preferably obtained through a well-motivated minor programme.

##### Learning Outcomes

After successful completion of this minor students are expected to be able to:

- understand basic concepts in health research (burden of disease, health governance, social justice, health equity, systems approach) and be able to explain/give examples of the role of nutrition, food safety, and interactions between humans, animals and their environment to health;
- understand the close connection between human, plant, animal and environmental health, and be aware of the most important themes within Global One Health, such as antibiotic resistance, emerging infectious diseases, healthy farming and wildlife health;
- apply skills to discuss and integrate potentially conflicting criteria and values (healthy, sustainable, affordable, ethical) when considering solutions for global one health problems;
- apply a systems approach to Global One Health issues, including food systems, life styles, mitigation strategies and decision support;
- implement a multidisciplinary approach for selected GOH problems.

Plaši

Kopā ar  
diplomu

visiem

Īsi

Augstskolas  
interneta  
vietnē

Pēc  
pieprasījuma

Izglītības sistēmas tradīcijas

Akadēmiskais

Profesionālais

Konkrētās kvalifikācijas vieta konkrētās valsts kvalifikāciju sistēmā  
(piemēram, māsas kvalifikācija)

Kā mācīšanās rezultāti var mainīt sistēmu?

Automātiskā atzīšana

Uzticēšanās

Kvalitāte

EKI līmenis	Igaunijas Republika		Latvijas Republika		Lietuvas Republika	
	Kvalifikācijas nosaukums	Igaunijas kvalifikāciju ietvarstruktūras līmenis	Kvalifikācijas nosaukums	Latvijas kvalifikāciju ietvarstruktūras līmenis	Kvalifikācijas nosaukums	Lietuvas kvalifikāciju ietvarstruktūras līmenis
4	<i>Gümnaasiumi lõputunnistus Kutsekeskhariduse lõputunnistus</i>	4	Atestāts par vispārējo vidējo izglītību Diploms par profesionālo vidējo izglītību	4	Vidējā izglītība, kas atestēta ar <i>Brandos atestatas</i>	4
6	<i>Rakendus kõrghariduse diplom</i>	6	Profesionālā bakalaurs diploms un augstākās profesionālās kvalifikācijas diploms	6	<i>Profesinis bakalauras</i>	6
6	<i>Bakalaureus</i>	6	Bakalaurs diploms	6	<i>Bakalauras</i>	6
7	<i>Magister Arstikraad Hambaarstikraad Farmaatsiamagister Loomaarstikraad Arhitektuurimagister Tehnikateaduse magister Haridusteaduse magister</i>	7	Maģistra diploms Profesionālā maģistra diploms Profesionālās augstākās izglītības diploms un augstākās profesionālās kvalifikācijas diploms (ārsta, zobārsta, farmaceita un veterinārārsta profesionālā kvalifikācija)	7	<i>Magistras</i>	7
8	<i>Doktor</i>	8	Doktora diploms	8	<i>Mokslo doktaras Meno doktaras</i>	8

Kā padarīt kvalifikācijas saprotamas visiem?



