



USING LEARNING OUTCOMES IN CREDENTIAL EVALUATION: IMPLEMENTED ACTIVITIES AND CHALLENGES AT ANAU

“Recommendations
for facilitating the use
of learning outcomes
in credential
evaluation”

Garegin HAMBARDZUMYAN

Armenian National Agrarian University
Head of International Relations Department,
Associate Professor at Food Safety and Hygiene Department

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**Key
curriculum
components**



**Teaching
methods**

Content

Differentiation

Extension

**Learning
activities**

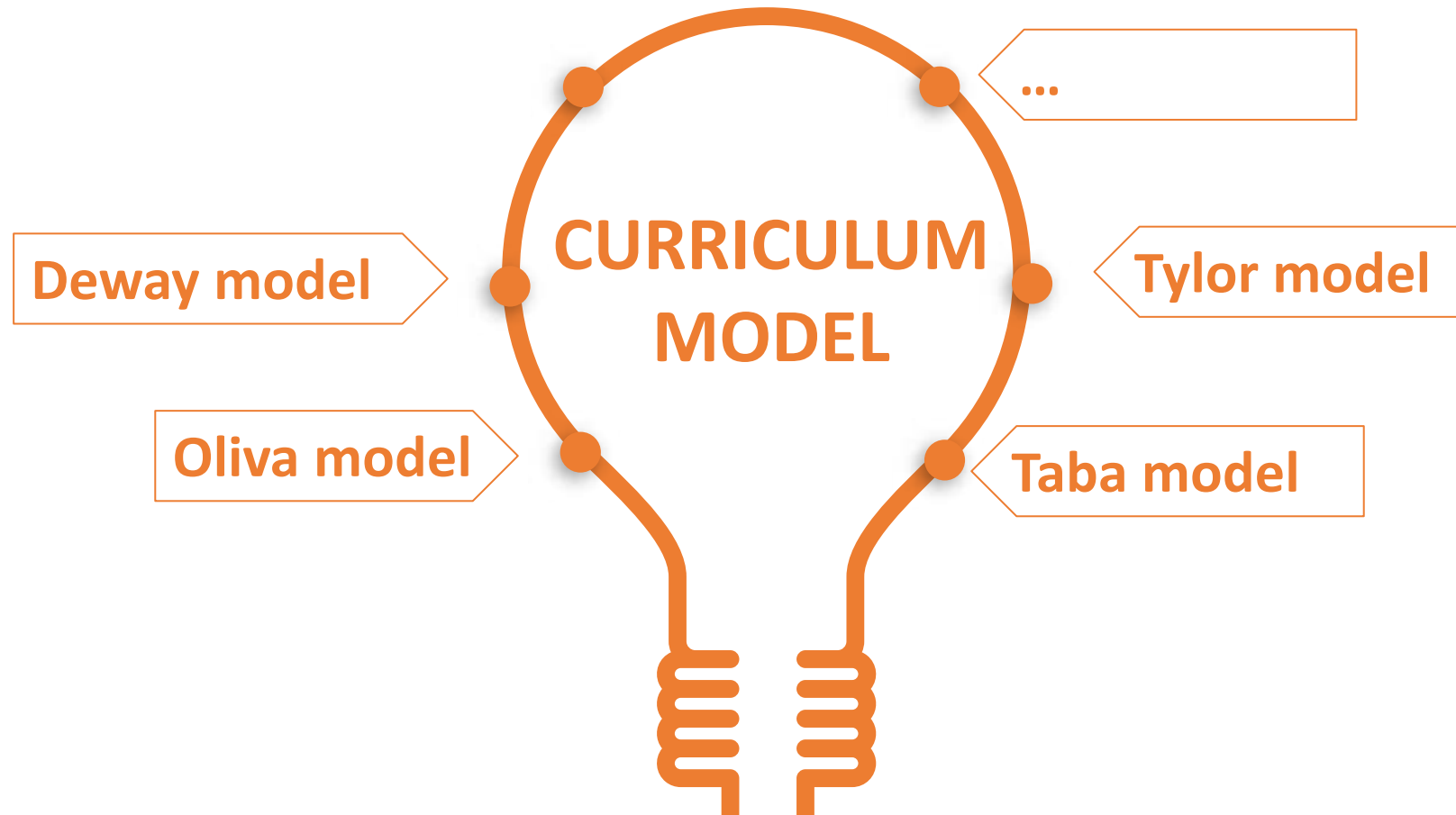
LOs

Duration

Recourses

Assessment

...and the determination of curriculum model



Key curriculum components

The biggest challenges of determination of LOs in curriculum development

Needs of society

- Literacy
- Vocational skills
- Social order & morality
- Interpersonal skills
- Transmission of values & culture
- Creativity & innovation
- ...

Needs of institution

- Short-term education
- Cost effectiveness
- Number of learners
- Reputation
- Easy education management
- Unique educational program
- ...

Needs of learners

- Cost effectiveness
- Short-term education
- Cognitive development
- Linguistic development
- Psycho-social development
- Moral/affective development
- ...

Needs of employers

- Professional skills and competences
- “Work ready” person
- Short-term education
- ...

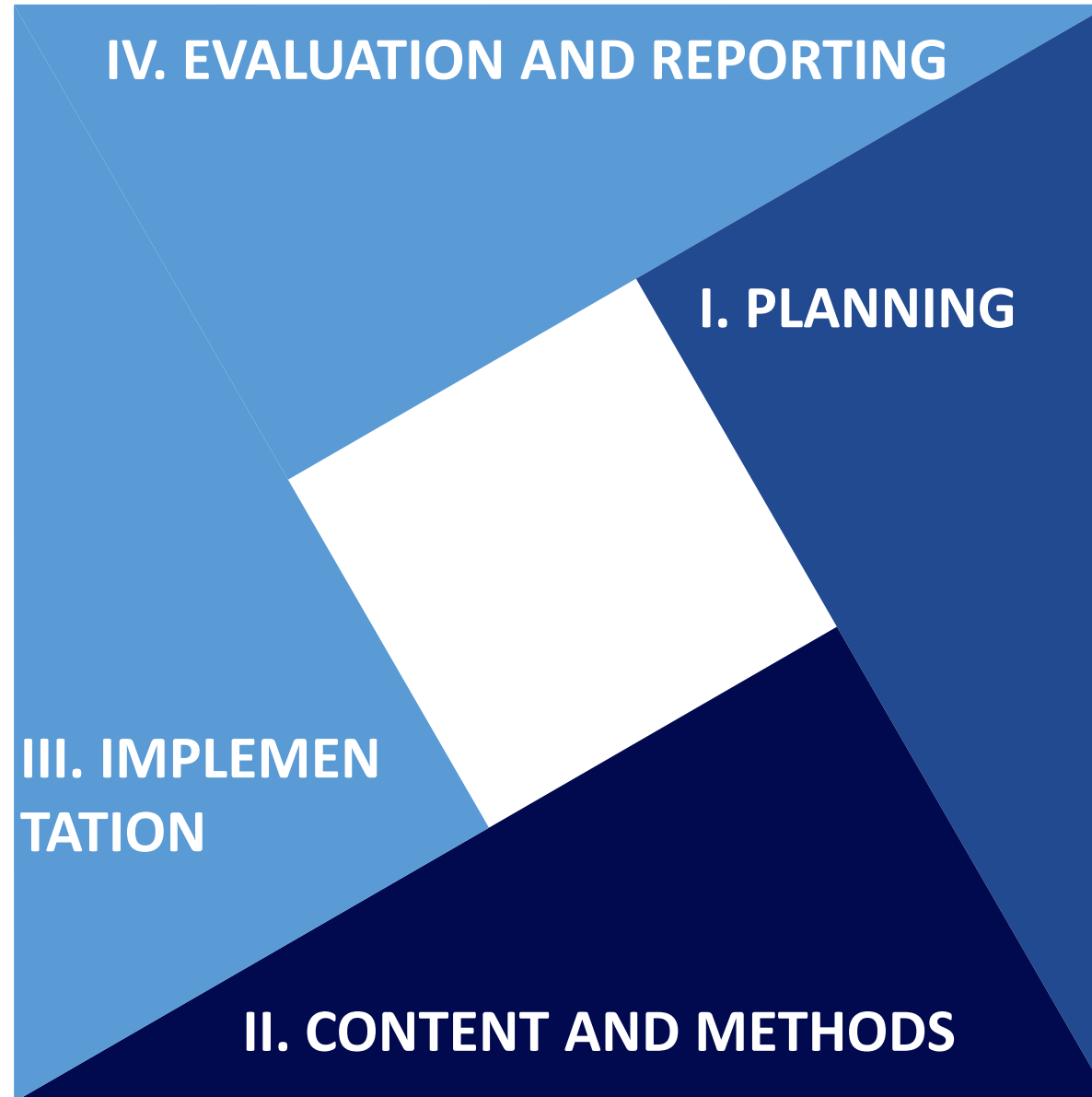


ANAU's experience:

Food Safety Masters' degree (2018-2020)



The phases of curriculum development



IV. EVALUATION
AND REPORTING

I. PLANNING

1. Identify Issue/Problem/Need

3. Conduct Needs
Assessment and Analysis

2. Form Curriculum
Development Team

III. IMPLEMEN
TATION

II. CONTENT AND METHODS

Availability curriculum name



IV. EVALUATION AND REPORTING

I. PLANNING

1. Identify Issue/Problem/Need

3. Conduct Needs Assessment and Analysis

2. Form Curriculum Development Team

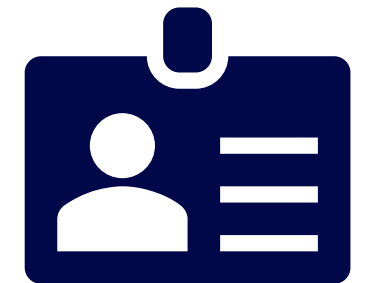
III. IMPLEMENTATION

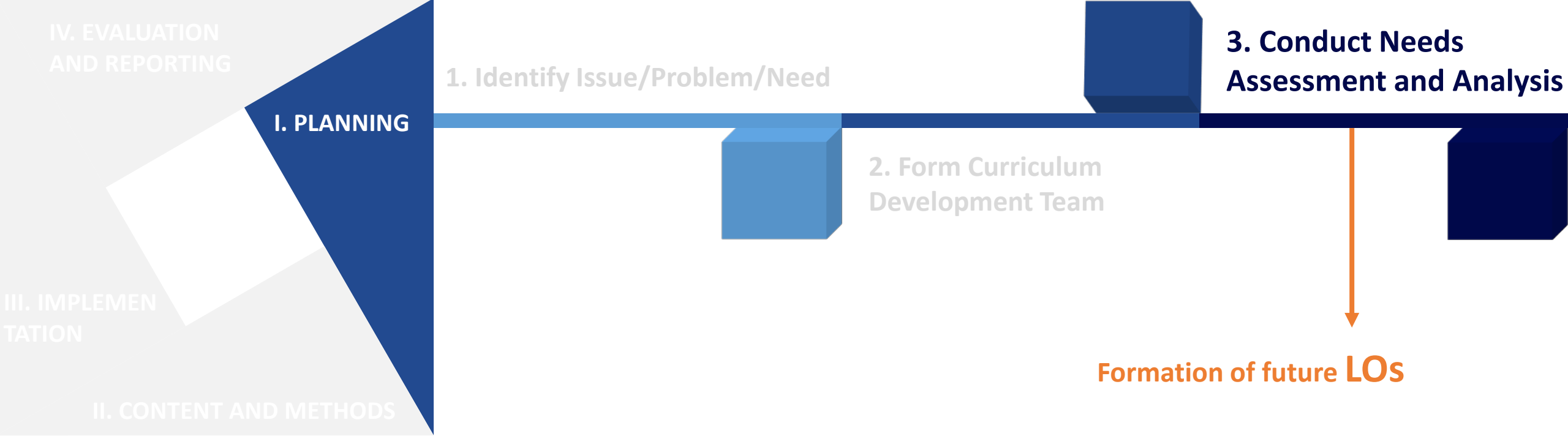
II. CONTENT AND METHODS

Formation of future **LOs**



Meetings with stakeholders, employers, field professionals



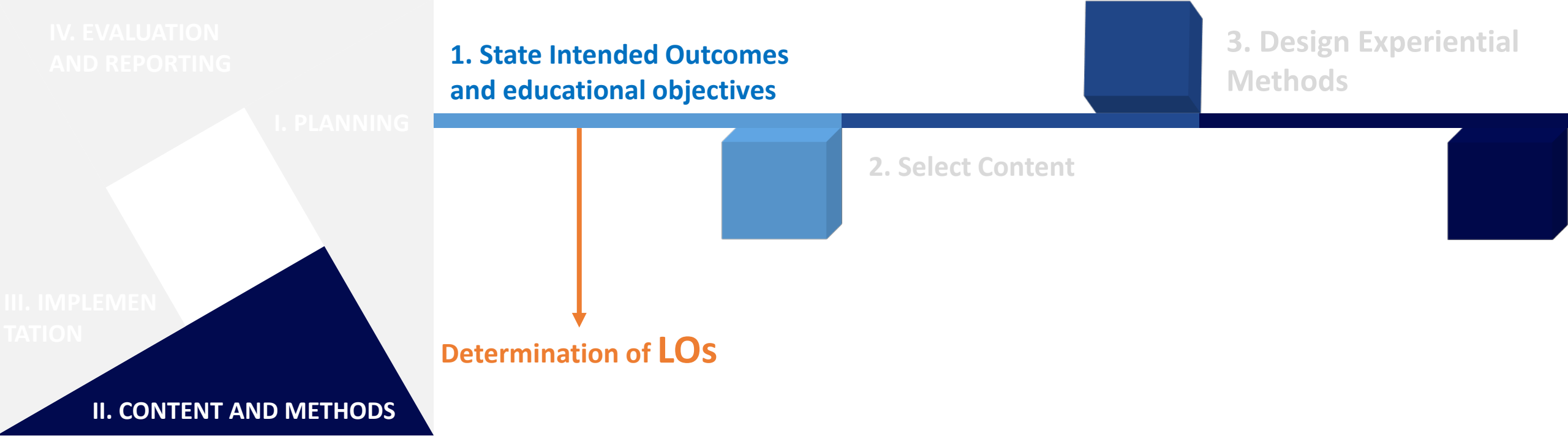


Challenges!

- Employers are always/mostly busy
- To get REAL suggestions
- ...

Meetings with stakeholders,
employers, field professionals





Educational objectives

Educational objectives

...

The main objective of this Master Degree Program is to prepare a specialist, which will have necessary knowledge and capabilities to investigate/inspection of the food quality, calculate and determine the risk assessment/analyze, and based on the national and international food safety managing legislation to make conclusions about future effect on public health.

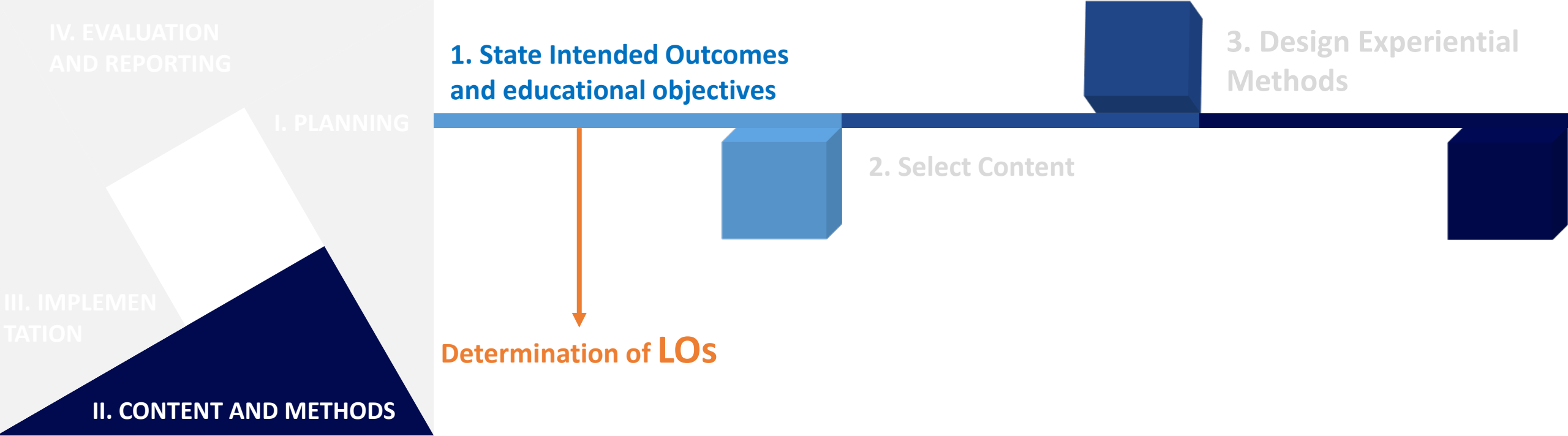
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Learning outcomes

Learning outcomes

On successful completion of this program a student will be able to:

1. To gain a comprehensive knowledge in the domain of food quality control, food safety and nutritional risk assessment.
2. To obtain an understanding of the nature and importance of the risk analysis in the context of international trade agreements and national obligations to protect health and.
3. ...



Learning outcomes

Challenges!

- Institution capabilities-demanded LOs EQUILIBRIUM
- Formation RIGHT and RECOGNIZABLE LOs
- ...

Learning outcomes

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3. ...

IV. EVALUATION AND REPORTING

I. PLANNING

1. State Intended Outcomes and educational objectives

3. Design Experiential Methods

2. Select Content

III. IMPLEMENTATION

II. CONTENT AND METHODS

Content of

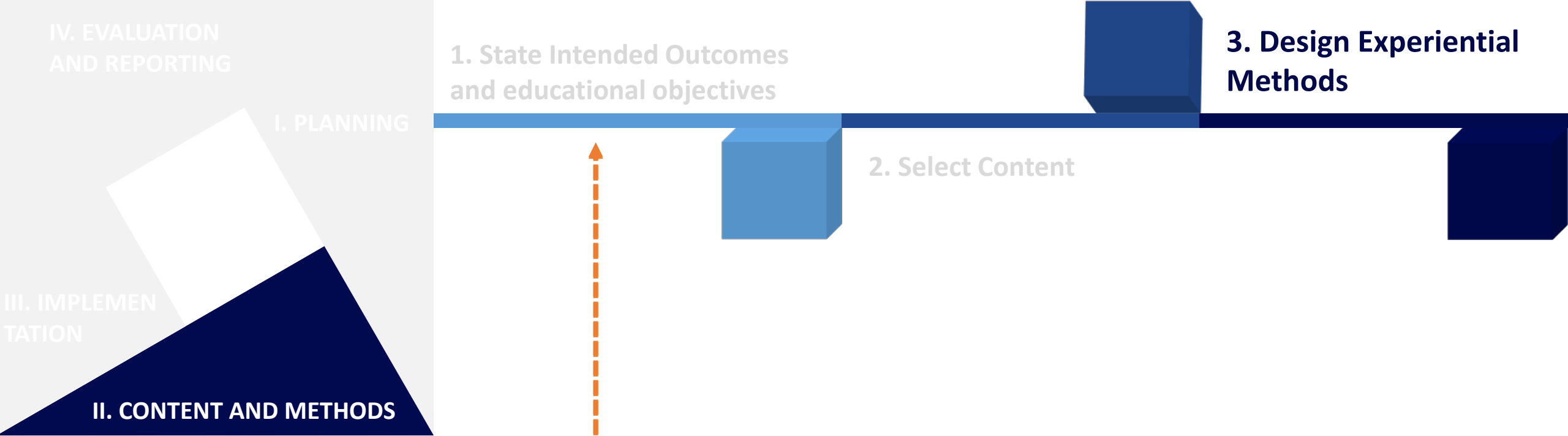
modules/subjects

Module 1

Module 2

Module 3

Module 4



Activities to be carried out

Methodology of teaching/studying



IV. EVALUATION AND REPORTING

I. PLANNING

1. Produce Curriculum Product

3. Recruit and Train Facilitators

2. Test and Revise Curriculum

4. Implement Curriculum

III. IMPLEMENTATION

II. CONTENT AND METHODS



IV. EVALUATION
AND REPORTING

I. PLANNING

1. Produce Curriculum
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III. IMPLEMEN
TATION

II. CONTENT AND METHODS

Student-centered methods **training**

Professional **training**



IV. EVALUATION
AND REPORTING

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III. IMPLEMEN
TATION

II. CONTENT AND METHODS

Implementation **2020-21**



IV. EVALUATION AND REPORTING

I. PLANNING

1. Design Evaluation Strategies

2. Reporting and Securing Resources

III. IMPLEMENTATION

II. CONTENT AND METHODS

ARMENIAN NATIONAL AGRARIAN UNIVERISTY

TITLE: FOOD SAFETY

MASTER DEGREE PROGRAM

PROGRAM DURATION: 1,5 year

PROGRAM STRUCTURE: 90 ECTS

CURRICULUM MAP

Exams are envisaged by the end of each module

Year	Month												Theory	Exams	Experimental Internship	Industrial Internship	Defence of thesis	Vacation	Total																																				
	Sep	Oct	Nov	Dec	Jan	Feb	March	Apr	May	Jun	Jul	Aug																																											
	Weeks																																																						
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52			
I	15							v	v									=	=	12													x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	=	=	=	=	=	=
II	15							v	v									=	=	=	=	II	II	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		



Theory



Exams



Experimental Internship



Industrial Internship



Vacation



Defence of Master thesis



LOs should support, not hinder the mobility

Challenges!

- Looking for the SAME name of module/subject?
- Differences between credits of the same LOs
- Totally different module/subject
- ...





Thank you

Garegin HAMBARDZUMYAN
Armenian National Agrarian University

