**PROJECT GOALS**

- Assess the **relevancy** of program content with respect to industry needs
- Identify **key experiences** for graduates
- Assess program content **overlaps, gaps** and progression
- Add **missing content areas**, including sustainability
- Enhance student depth of knowledge in core areas by **scaffolding content** across courses
- Review/revise course and program **learning outcomes**
- Ensure instructional and assessment strategies reinforce course and program learning outcomes

**PROJECT OUTCOMES**

- **Added two new courses** to address missing content areas and industry needs.
  - Food Safety and Quality Management
  - Food Industry Sustainability
- **Revised course prerequisites and scheduling** to improve content alignment.
- **Revised restricted electives** list and added new **food science elective category** to promote course options that best compliment a degree in Food Science.
- **Revised requirements** for the Food Science and Fermentations **Minors**.
- **Revised and aligned program and course learning outcomes**.
- **Improved course names** and descriptions.
- **Standardized course syllabi** and added a list of our governing body’s required program learning outcomes with those covered in each course highlighted (example shown below).
- **Improved Food Science Major websites** on our faculty and you.ubc.ca domains. The revised websites contain more accurate information, provide more guidance for students, and highlight the uniqueness of our program to prospective students.

**METHODOLOGY**

- Held **faculty retreat** to clarify program strengths, weaknesses, opportunities, and challenges.
- Formed working group that represented all stakeholders (faculty, students, alumni, industry; 10 members total).
  - **This group helped to create/review stakeholder surveys.**
- Collected and analysed core and elective course content and syllabi → developed curriculum maps.
  - **This was completed by two undergraduate students.**
- Created a **course comparison** of IFT approved food science programs.
  - Our program is approved by the **Institute of Food Technologists (IFT)**.
- Developed and distributed surveys to industry, alumni, and current students.
- Presented survey and curriculum review findings to faculty members along with proposed changes.

**PUBLICATION**

For a more in-depth summary of our findings, please see our publication:


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