

**Necessary work partnership for practice-oriented
study programs**

In addition to research and scientific activity, the necessary partnership for the professional development of students is necessary through:

- Preparation of adequate programs for the practical part;
- Identification of needs according to market demands and conditions offered for practice;
- Collaboration of students with academic and professional staff in drafting new policies for various activities in practice;
- Further increase of cooperation for a practical approach to teaching and learning with the University Advisory Board, the business community, the consumer, etc.
- Possibility of involving faculties in various practical activities of Scientific and Private Institutes, public and private institutions, etc.
- Participate as an observer in the network of local reference and non-reference laboratories for Food Safety activities and in the efficiency tests organized by the European Reference Laboratories;
- Communication with institutions and professional reference centers for development and practical work as;
- BTSF; EFSA; DG-SANTE; RASFF; INFOSAN; CODEX ALIMENTARIUS (WHO/FAO); OIE etc.

The role of practice-oriented study and its development

- In Food Safety (FS), it is understood as a necessary mechanism and key factor in achieving the overall objective for (FS) and specific objectives for the professional development of students;
- Has an impact in the acquisition, understanding, affinity and dissemination of knowledge among colleagues, staff, students, community of food business operators, consumers, etc .;
- Understanding, structuring and consolidating the Food Information Chain which includes the interest of consumers, professionals and the business community;
- Faster and easier integration into the job market, and increase of students' knowledge for the challenges, tasks and responsibilities of the job;
- Self-assessment of the quality of the current study program and curricula and their further advancement;
- Standardization of student work in support of the Status of Universities and teaching policies in balancing theoretical scientific work with practical work.
- Preparation of new strategies of University Institutions for assessing the needs of the labor market for certain areas and research for other needs integrated in the labor market and for the economic development of the country.

FFT students regularly and systematically visit:

1. FOOD BUSSINESS OPERATORORS

(Approved and dhe Regjistered from FVA based on food Law Nr. 03/L-016 Rreg.18/2016, Rreg.11/2011, Rreg.12/201):

- Facilities for slaughtering animals and chopping meat
- Facilities for meat processing and production of meat products
- Facilities for milk processing and production of dairy products
- Facilities for egg processing and production of egg products
- Facilities for collecting and filling bee products
- Food depots and food repackers of animal and non-animal origin

FFT students regularly and systematically visit:

- Facilities (food depots) for storage of products of non-animal origin
- Bread production facilities (factories) including bakeries
- Facilities for collection and processing of cereals (miller)
- Fruit and vegetable collection facilities
- Fruit and vegetable processing facilities
- Facilities for the production of confectionery and sweets
- Facilities for the production of liquids, alcoholic and non-alcoholic beverages
- Facilities for water production and filling

FFT students regularly and systematically visit Public and Private Institutions such as:

2. FOOD AND VETERINARY AGENCY

- The Directorate of the Inspectorate where they receive practical knowledge about the procedures of carrying out the activities of official controls (inspection, audit, sampling, monitoring) and overseeing the implementation of the law.
- The Directorate of Public Health where they learn the practical part of the national programs of official activities for state policies and strategies for increasing food safety and protection of public health and the interest of the consumer.
- The Food and Veterinary Laboratory, where they receive practical knowledge, acceptance, processing, treatment and testing of samples and preparation of results and their interpretation
- Raw milk sampling and testing project in terms of bacterial load and somatic cells.
- Various projects of the European Commission for Food Safety.

FFT students regularly and systematically visit Public and Private Institutions such as:

3. NACIONAL REFERENT LABORATORY of FVA (FVL)

- Learn to practice the overall laboratory work and techniques, the system of installed equipments and the monitoring procedures;
- Practical procedure for implementing the member management system;
- Familiarize themselves with accreditation procedures and the validity of methods and skills in proficiency tests;

- The laboratory enables the specialization in techniques and practical part in these areas:
 - Food microbiology and preparation;
 - Food Chemistry and food waste;
 - Food quality, food fraud and physico-chemical values;
 - Milk quality monitoring

The main benefits of practice-oriented programs

Student benefits

- practical application of theoretical and scientific teaching
- familiarization with the profession and colleagues in the field
- identification of challenges and pragmatism for solutions
- the possibility of seasonal work and the creation of modest incomes
- gaining work experience

Benefits of the faculty:

- Fulfilling the vision and objectives of the faculty
- Practical assistance for new students
- Self-evaluation of the program and study curricula
- Measuring the level and quality of teaching and learning

Benefits of food business operators

- Assistance in the practical preparation of young professionals
- Providing a contingent of experts in the field for the continuity of companies
- Preparation of experts in various fields and sectors of this industry
- Transfer of the latest scientific work practices for new innovations.