



**Strategy for
LLL Unit of Faculty of Food
Technology, University “Isa Boletini”
Mitrovicë
Dual Curricula –
Study and Work Practice
in Agriculture and Food Safety**

cofunded by the European Commission within the Erasmus+ Programme

Capacity-Building projects in the field of Higher Education (E+CBHE)

Project reference number: 619178-EPP-1-2020-1-DE-EPPKA2-CBHE-JP



Product of the DualAFS work package 6
Approval for piloting and accreditation – Strategy & Plan





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Statement of originality:

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1. Executive Summary

Development of Food Technology in general and especially the milk sector which includes the milk producers and processors has increased the need for lifelong learning which would help workers and youngsters to acquire professional education. The aim of the program is to offer the candidates sufficient knowledge and skills for practicing the dairy profession as a very important sector in our country. This would ensure the application of scientific knowledge from lectures for practical purposes.

2. Introduction

Objectives

The LLL unit aims the following learning outcomes so that the candidates will be able to:

- To understand and use the terms related to milk processing
- To plan and organize production in the dairy industry,
- To provide safety at work,
- To implement hygiene, monitor the reception of raw materials,
- To store and process milk
- To package milk
- To protect the environment
- To maintain the equipment and facilities,
- To storage the products,
- To sell and transporting products to the consumer.





Goals:

The purpose of LLL is to prepare candidates for how to apply the knowledge and practices in the field of milk processing. The candidates will learn planning and organization for dairy industry, food safety, milk receipt and storage, milk processing, packaging and environmental issues.

Tasks:

Candidates are obligated to regularly follow the lectures and the practical part. They will have assignments, presentations and practical study activities (based on the course based on real-life work situations). In addition, they will have interactive discussions within the groups and with lecturer in order to evaluate the understanding and contribute in solving the problems during the practice.

3. Concept of Life Long Learning Unit

Program Structure

The program is organized based on the need for professionals in the milk sector and its structure follows the professional standard Dairy of the sector of Food Technology of the National Qualification Agency. It contains in total 9 compulsory modules. The program contains modules that enable candidates to be prepared professionally for milk processing as planned by the standard which is Level 3 of National Qualification Framework (NQF). The candidates will be competent with scientific and practical skills for this level for practicing the profession in their dairy job opportunities.

Also, this course would be of great importance for continuous learning for candidates that are graduated/employed to refresh their knowledge in a variety of fields and deepen their understanding.





Compulsory modules:

- Planning and organization of work
- Protection and safety at work
- Application of hygiene and health measures at work
- Reception and storage of milk until processing
- Milk Processing
- Packaging and labeling of processed milk and its by-products
- Maintenance of equipment and facilities in the dairy industry
- Environmental protection
- Marketing and sales

The assessment will be done based on the evaluation of the performance of the students during activities in the modules and final evaluation such as practical and lab work, presentations, written exam, oral exam, etc. The candidate will be awarded a certificate after successful completion of the qualification.

4. Figures and facts

To fulfill the requirements of the program, 5 member staff of the Faculty of Food Technology will be employed, and depending on the modules more academic staff of the faculty will join. The description of the modules will have the information about engaged staff in the program and their responsibilities.

For the professional practice is foreseen that the possibility of cooperation with work life partners where the candidates will have the opportunity to have study visits to understand the manufacturing challenges facing the dairy industry.

Number of candidates: 10 candidates within a group (training courses as per request)





5. Target groups

The target group of the LLL unit is:

- High school graduates interested in learning the profession dairy.
- Graduated/employed/unemployed interested in updating their knowledge for recent practices in the milk sector.
- Other candidates with different backgrounds interested in learning new skills for dairy sector (agriculture background, farmers etc.).

Expected benefit for the target group:

- The candidates of this program will learn the scientific basis of the dairy profession
- The candidates will gain knowledge and practical skill to apply for job opportunities
- The candidates will be professionally qualified and certified.

6. Dissemination of LLL and programme to recruit user

The Institute of Food Technology and Environmental Protection (IFTEP) will have a website for its activities and services that it offers. Interested candidates for the dairy program will be notified from the public announcement in the web page of LLL unit.

Also, the website of the University and social networks will be used to disseminate the announcement for the interested candidates of the LLL unit program.

7. Financing of LLL Unit

The Institute of Food Technology and Environmental Protection (IFTEP) was established on 30.12.2022. Article 7, section 7.2.2 foresees “With the expansion of its work and the increase of interdisciplinary and transdisciplinary cooperation, the Institute can add research units. Their operation will result from the agreement between the Dean, the Director and the Council of the Institute”. Article 9, section 9.3.4 foresees the LLL Unit: Institute via research units plans to offer “education, training,



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qualification courses and other activities of an experimental, scientific and educational nature”. The LLL unit is planned to be as one of the units of the IFTEP and needs discussion about the law regulation related to awarded certificate after successful completion of the qualification. The LLL unit in the beginning will function using the financial budget of the Institute, from the University “Isa Boletini” in Mitrovica, but after functionalization of the unit, also using the finances from own revenues, realized through the fees of candidates within the program (probably 250 € but not yet finally decided).



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