

Title of presentation

Curriculum co-creation and it's potential to transform the student experience

Presenters

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Abstract

“Students as partners’ and ‘co-creation and co-design in teaching and learning’ are common phrases used in the HE sector. In this discussion paper, the co-creation journey of stakeholder engagement to enhance food degree programmes by harnessing the ideas of prospective students, current students and graduates will be examined. The challenge of facilitating stakeholder engagement in this curriculum enhancement process during a global pandemic will also be discussed and a co-creation model proposed which could be adopted by other degree pathways.

At all times, students were at the centre of this curriculum reform process, with key questions being:

- What does the student need to know?
- What does the student need to be able to do?
- What does the student need to be?

All year groups of current food students were invited to complete a survey via google forms, accessed via a QR code posted on Canvas. Recent Graduates were contacted via a LinkedIn personal message and encouraged to complete the survey online. Overall 80 responses were received. Five graduate contacts established in industry for a number of years post-graduation completed individual personal interviews held via Microsoft Teams using set questions to structure discussion. With the interviewee’s permission the meeting transcript was recorded. Content analysis was then used to identify emerging themes

from the qualitative data. As a result of student stakeholder engagement and consultation with academic staff and Food Industry contacts from throughout the supply chain the main outcomes were:

- a change of degree programme title was proposed;
- a list of desirable food graduate attributes was developed and these have been reflected in the enhanced programme aims and programme learning outcomes;
- a number of key areas were identified as requiring more explicit visibility and enhanced content within the food degrees. This mainly related to Year 1 of the courses, which will be made will more food science specific.

In terms of success and impact of this co-creation project, programme amendments were drawn up by the Programme Director and further consultation regarding the proposed changes took place with Student Course Representatives at the Student Voice Committee. Changes were submitted for Faculty Approval, with the intention that they will be in place from September 2022.