



Iconic Pilot Plant



Virtual Tour: http://www.cput.ac.za/academic/faculties/appliedsciences/research/ats/tour







Introduction



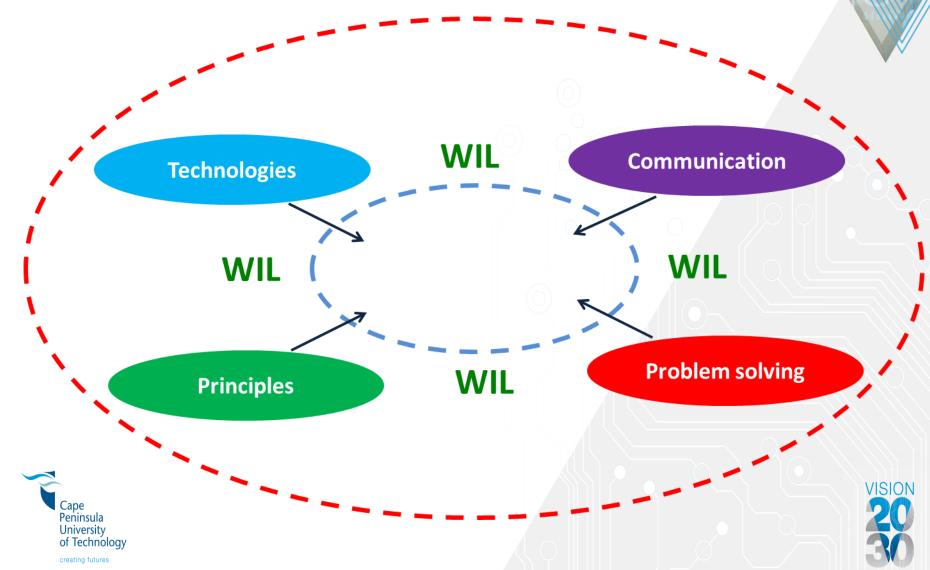
- 1)A well-structured <u>curriculum</u>
 (framework) focused on <u>complex</u>
 practice & Student-centred
 learning;
- 2) Learning outcomes (LOs) based on graduate attributes & alignment of the LOs to teaching practice (<u>mode of delivery, teaching tools</u>) & assessment practice (<u>constructive alignment</u> using revised Bloom's taxonomy);
- 3) Implementation & continuous improvement of the above via quality assurance mechanisms incl. Quality Circles







Curriculum Framework





Work-Integrated Learning (WIL) modalities



Work-directed Theoretical Learning (WDTL)	Problem-based Learning (PBL)	Project-based Learning (PjBL)	Workplace-based Learning (WPL)	Simulation-based Learning (SBL)
Career-focused curriculum Authentic examples (Industry & ATS)	Work-simulated problem/task – Group work Example: Production Practical) Case studies (Industry & ATS)	Integrated trans- & inter- disciplinary project – Teamwork Example: New Product Development (NPD) project	Learning contracts Log books Specific training Mentoring & monitoring Reflection (during monitoring & in class room)	Simulating Production in a Factory Statistical Models Etc.



Complex Practice

FST graduates to be equipped with *professional knowledge*, with *disciplinary knowledge* underpinning & directing complex *situated knowledge*



competent practitioners entering World of Work.

Achieved by deliberate selection and sequencing of disciplinary and situated knowledge

NPD project go a long way towards achieving this aim

In Food Science & Technology, the sum-total of directed disciplinary knowledge and complex situated knowledge = "Complex Practice" in the DFST





One SMART CPILL

Complex Practice –

Process flow diagramme, HACCP Costing, Breakeven, Marketing, etc. QC & QA QMS

Business Aspects

Food Legislation (Labelling & Advertising;

Regulatory standards)

Packaging

Food Product Development Food Process Engineering

Food Production

Microbiological, Chemical, Physical, Shelf-life Sensory

Food Analysis (incl.

Food Safety)

Food Components



Vertical & Horizon-

tal dis-

course – ALL

subjects

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Complex Practice -Example

- •Team work ("Grouphate!")
- Third year and Fourth year
- Top of scaffold Horizontal and vertical discourse/integration (ALL subjects) complexity & scope increase
 - Factual, Conceptual, Procedural & Metacognitive Knowledge dimensions
- Hone effective communication, critical thinking, problem-solving, product development & innovation skills
- Reflective practice on steroids





Acknowledgements



•All Staff & Students at the Department of Food Science & Technology (35 Years!)









Thank you!

Questions?







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