

Ministry of Education and Science of Ukraine
Sumy National Agrarian University Faculty of
Food Technologies
Technology of Nutrition Department

Work program (syllabus) of the educational component

OK 13 Pedagogical practice

Mandatory


Implemented within the educational program
"Food Technologies"
in specialty 181 "Food Technologies"

Level of higher education - **Doctor of Philosophy**

Розробник



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	Завідувач кафедри	 (підпис) <u>Оксана Мельник</u> (прізвище, ініціали)


Погоджено:

Гарант освітньої програми  Оксана Мельник
(підпис) (ПІБ)

Декан факультету,
де реалізується освітня програма  Наталія Болгова
(підпис) (ПІБ)

Рецензія на робочу програму(додається) надана: Кошель Олена
(ПІБ)


Серeda Ольга
(ПІБ)

Методист відділу якості освіти,
ліцензування та акредитації  (Баранік Н.М. _____)
(підпис) (ПІБ)

Зареєстровано в електронній базі: дата: 25.07. 2024 р.

Information on reviewing the work program (syllabus):

Educational the year in which are introduced changes	Number of the appendix to the work program with a description of the changes	Changes reviewed and approved		
		Date and number minutes of the meeting departments	Head of the Department	Guarantor educational programs

1. GENERAL INFORMATION ABOUT THE EDUCATIONAL COMPONENT

1.	Name MC	Pedagogical practice		
2.	Faculty/department	Department of Food Technology		
3.	Status MC	Mandatory		
4.	Program/Specialty(s) that include MC for	Educational and scientific program: Food Technology, specialty - "Food Technology"		
5.	MC maybe proposed for	ESP Food Technology, HED Doctor of Philosophy of other HEI within the framework of academic mobility		
6.	NQF level	Level 8		
7.	Semester and duration Study	Fourth semester Duration of study – 1 semester		
8.	Number of ECTS credits	4 credits		
9.	Total hours and their distribution	Contact work (classes)		Independent work
		Lectures	Practical /seminar	
		Daily	Daily	Daily
		-	-	120
10.	Language of instruction	Ukrainian, English		
11.	Teacher / Coordinator educational component	Melnyk Oksana Yuriivna		
11.1	Contact information	Department auditorium 112m, building №4. Tel. 096-432-80-72, Email: oksana.melnyk@snau.edu.ua		
12.	General description educational component	<p>Pedagogical practice is a mandatory component of the educational component of the educational and scientific program in which the applicant studies.</p> <p>Pedagogical practice is a component of the training of Doctors of Philosophy in full-time and part-time forms of study aimed at preparing for teaching activities in higher education institutions in the specialty.</p>		
13.	The purpose of education component	Formation of teaching competencies of PhD candidates.		
14.	Prerequisites for studying MC, connection with other educational components of the ESP	The educational component is linked to courses such as "Introduction to Teaching and Learning" and is the basis for preparing a higher education applicant for professional research and teaching activities.		
15.	Academic policy virtue	<p>The policy of academic integrity during teaching practice uses the principles defined by the Law of Ukraine "On Education", the Code of Academic Integrity of Sumy NAU, and other local acts (a full list of regulatory documents is posted on the university website). https://snau.edu.ua/viddil-zabezpechennya-yakosti-osviti/zabezpechennya-yakosti-osviti/akademichna-dobrochesnist/).</p> <p>The acquisition of knowledge by students from the course must take place in compliance with the norms of the legislation on copyright and related rights; contain references to sources of information in the case of using ideas, developments, statements, information; contain reliable information about the results of their own scientific activities, research methods used. It is unacceptable during training (according to Art. Part 4, Art. 42 of the Law of Ukraine "On Higher Education"), the use by students of:</p> <p><i>academic plagiarism</i>- publication (in part or in full) of scientific (creative) results obtained by other persons as the results of their own research (creation) and/or reproduction of published texts (published works of art) by other authors without indicating authorship;</p> <p><i>self-plagiarism</i>- publication (partially or in full) of one's own previously</p>		

		<p>published scientific results as new scientific results;</p> <p><i>fabrications</i>- fabricating data or facts used in the educational process or scientific research;</p> <p><i>falsifications</i>- deliberate change or modification of already existing data relating to the educational process or scientific research;</p> <p><i>copying</i>- performing written work involving external sources of information, other than those permitted for use, in particular when assessing learning outcomes;</p> <p><i>deception</i>- providing knowingly false information regarding one's own educational (scientific, creative) activities or the organization of the educational process; forms of deception include, in particular, academic plagiarism, self-plagiarism, fabrication, falsification, and copying;</p> <p><i>bribery</i>- provision (receipt) by a participant in the educational process or an offer to provide (receive) funds, property, services, benefits or any other benefits of a material or intangible nature in order to obtain an unfair advantage in the educational process;</p> <p><i>influence in any form</i>(request, persuasion, instruction, threat, coercion, etc.) on a pedagogical (scientific and pedagogical) employee with the aim of making him/her carry out an objective assessment of learning outcomes.</p> <p>For violation of academic integrity, applicants may be held academically liable, such as: retaking the assessment (test, exam, credit, etc.); retaking the educational course; expulsion from the educational institution; deprivation of an academic scholarship; deprivation of tuition benefits provided by the educational institution.</p>
16.	Link to the course in Moodle system	https://cdn.snau.edu.ua/moodle/course/view.php?id=6094

2. LEARNING OUTCOMES BY EDUCATIONAL COMPONENT AND THEIR RELATIONSHIP WITH PROGRAM LEARNING OUTCOMES

Learning outcomes in the discipline ¹	Program learning outcomes ²			How is PLO evaluated?
	1	8	10	
<u>DLO 1.</u> Elaborate and teach special disciplines in food technology in higher education institutions, provide educational and methodological support for the educational process.		+		<i>Preparing and conducting classes, developing a syllabus, attending classes</i>
<u>DLO 2.</u> Know and understand the philosophical methodology of scientific knowledge and the psychological and pedagogical aspects of professional and scientific activity. Plan and implement the educational process based on modern methodological principles, demonstrate leadership and self-regulation skills based on self-knowledge.			+	
<u>DLO 3.</u> Skills with a mastery of new knowledge, using modern educational technologies, professional argumentation skills when analyzing standard situations in the field of food technology, communicating modern scientific knowledge and research results to the professional and non-professional community in the state and foreign languages.	+			

List of tasks for independent work

Topic name	Number of hours	
	Classroom work	Independent work
1. Clarifying the purpose and objectives of the practice	-	6
2. Drawing up a calendar plan for the internship	-	8
3. Familiarization with the organizational, educational, methodological and scientific work of the department	-	20
4. Attendance at classes of the practice manager and other members of the department	-	24
5. Preparation of the syllabus of the educational component	-	30
6. Preparation of an internship report	-	30
7. Defense of the internship report	-	2
Total	-	120

¹The list that is given in the work program under "to know, to be able to".

When defining the DNR in the work program, you can not highlight "know, be able to", but give a general list.

²indicate the PRN numbers as they are given in the OP.

MANDATORY! The PNRs listed in the appendix must match the "+" ones listed in the PNR and OK correspondence matrix of the educational program.

3. TEACHING AND LEARNING METHODS

DLO	Teaching methods (work that will be carried out by the teacher during classroom lessons, consultations)	Number of hours	Teaching methods (what types of learning activities should the student perform independently)	Keel-hours
DLO 1. Elaborate and teach special disciplines in food technology in higher education institutions, provide educational and methodological support for the educational process.	Classes of the head or fellow professionals of the department, which the applicant attends	-	Reading (studying theoretical material) Learning through action Learning through research Syllabus preparation components	40
DLO 2. Know and understand the philosophical methodology of scientific knowledge and the psychological and pedagogical aspects of professional and scientific activity. Plan and implement the educational process based on modern methodological principles, demonstrate leadership and self-regulation skills based on self-knowledge.	Classes of the head or fellow professionals of the department, which the applicant attends	-	Reading (studying theoretical material) Learning through action Learning through research Conducting classes	40
DLO 3. Skills with a mastery of new knowledge, using modern educational technologies, professional argumentation skills when analyzing standard situations in the field of food technology, communicating modern scientific knowledge and research results to the professional and non-professional community in the state and foreign languages.	Classes of the head or fellow professionals of the department, which the applicant attends	-	Reading (studying theoretical material) Learning through action Learning through research Preparing a lesson plan	40

5.1. Summative assessment

5.1.1. To assess the expected learning outcomes, there are

No.	Summative assessment methods	Points / Weight in the overall score	Date of compilation
1	Lessons 1-5 (preparation of plan, selection of material)	50 points / 50%	According to schedule
2	Preparation of the syllabus of the educational component	20 points / 20%	6-12 weeks
3	Credit (report defense)	30 points / 30%	Week 13

5.1.2. Evaluation criteria

Component	Unsatisfactorily	Satisfactorily	Good	Perfectly
	<i><4 points</i>	<i>5-6 points</i>	<i>7-8 points</i>	<i>9-10 points</i>
Lessons 1-5	The requirements for the task were not met or were met with a significant number of errors.	Most of the requirements are met, but individual components are missing or insufficiently disclosed, and there is no analysis of other approaches to the issue.	All task requirements have been met.	All requirements of the task have been met, creativity and thoughtfulness have been demonstrated, and an original solution to the problem has been proposed.
	<i><10 points</i>	<i>11-14 points</i>	<i>15-18 points</i>	<i>19-20 points</i>
Preparation of the syllabus of the educational component	The requirements for the task were not met or were met with a significant number of errors.	Most requirements are met, but some components are missing or insufficiently disclosed.	All task requirements have been met.	All requirements of the task have been met, creativity has been demonstrated, the syllabus has an appropriate structure and a completed form.
	<i><12 points</i>	<i>12-23 points</i>	<i>24-29 points</i>	<i>30 points</i>
Test(protecti oninternship report)	Task requirements not met	Answers to all questions are provided, but individual components of the answers are missing or insufficiently disclosed.	The answers to all questions are given	Answers to all questions are provided, creativity is demonstrated, and an original solution to the problem is proposed.

5.2. Formative assessment:

No.	Elements of formative assessment	Date
1	Self-assessment	After class
2	Verbal feedback from the applicant during preparation and delivery of classes	After class
3	Verbal feedback from the applicant during syllabus preparation	
4	Peer review	After class

Grading scale: national and ECTS

Total points for all types of learning activities	ECTS score	National scale assessment	
		for exam, course project (work), practice	for credit
90 – 100	A	perfectly	enrolled
82-89	B	good	
75-81	C		
69-74	D	satisfactorily	
60-68	E		

35-59	FX	unsatisfactory with the possibility of re-drafting	not included with the possibility reassembly
1-34	F	unsatisfactory with mandatory re-study of the discipline	failed with mandatory re-study disciplines

11. Methodological support

Requirements for the content and form of reporting documents on pedagogical practice are regulated by the "Regulations on pedagogical practice of candidates for the degree of Doctor of Philosophy at Sumy National Agrarian University".

12. Recommended reading

Legislative and regulatory documents

1. Law of Ukraine "On Higher Education" dated 01.07.2014 No. 1556-VII.
URL:<http://zakon5.rada.gov.ua/laws/show/1556-18>

2. Resolution of the Cabinet of Ministers of Ukraine dated March 23, 2016 No. 261 "On approval of the Procedure for training candidates for the degree of Doctor of Philosophy and Doctor of Science in higher education institutions (scientific institutions)" URL:
<https://zakon.rada.gov.ua/laws/show/261-2016-%D0%BF#Text>

3. The Regulation on the Organization of the Educational Process at Sumy National Agrarian University was put into effect by the Rector's Order No. 350/OD dated August 28, 2024
URL:<http://surl.li/cytmxh>

4. The Regulation on the procedure for considering student appeals at Sumy National Agrarian University was introduced by order of the rector of Sumy NAU No. 410-k dated October 28, 2021. URL:<http://surl.li/vvgtjm>

5. The Regulation on the accreditation of educational programs for the training of higher education applicants was approved by order of the Ministry of Education and Science of Ukraine dated May 15, 2024 No. 686
<https://zakon.rada.gov.ua/laws/show/z1013-24#Text>

6. ECTS Guideuser 2015 URL:https://erasmusplus.org.ua/wp-content/uploads/2016/01/2016_ECTS_Users_Guide-2015_Ukrainian_translation.pdf

7. Methodological recommendations for the development of higher education standards. Approved by the Higher Education Sector of the Scientific and Methodological Council of the Ministry of Education and Science of Ukraine, minutes of 23.11.2017 No. 19.
URL:<https://mon.gov.ua/static-objects/mon/sites/1/vishcha-osvita/rekomendatsii-1648.pdf>

8. National Qualifications Framework. Approved by the Resolution of the Cabinet of Ministers of Ukraine dated November 23, 2011 No. 1341.
URL:<https://zakon.rada.gov.ua/laws/show/1341-2011-%D0%BF#Text>

9. ISCED (International Standard Classification of Education, ISCED) 2011.
URL:<https://uis.unesco.org/sites/default/files/documents/international-standard-classification-of-education-isced-2011-en.pdf>

10. ISCED-F (International Standard Classification of Education – Fields, ISCED-F) 2013.
URL:<https://uis.unesco.org/sites/default/files/documents/international-standard-classification-of-education-fields-of-education-and-training-2013-detailed-field-descriptions-2015-en.pdf>

Educational and teaching-methodical literature:

11. Pedagogical skills of a teacher: [textbook] / edited by O. I. Pidlasy. – Kyiv: Publishing house "Slovo", 2018. – 256 p.

12. Pedagogy of higher education: [educational and methodological complex] / edited by S. U. Goncharenko. – Kyiv: Center for Educational Literature, 2019. – 348 p.

13. Formation of learning outcomes in environmental sciences: training course / Yu. V. Rybalko, O.V. Zazimko. – NUBIP, 2017. – Odesa: NU "OMA", 2017. – 50 p.
https://nubip.edu.ua/sites/default/files/1._formuvannya_rezultativ_navchannya_v_naukah_pro_navkolishnie_seredovishche.pdf

14. Development of educational programs. Methodological recommendations / Authors: V.M. Zakharchenko, V.I. Lugovyi, Y.M. Rashkevych, Zh.V. Talanova / Edited by V.G. Kremenya. – K.: SE “NVC “Priority”, 2014. – 120 p.

15. Global Sustainable Development Goals: Cases for Making Management Decisions: A Textbook / Edited by Yu.M. Petrushenko. – Sumy: SumDU, 2020. – 122 p.

16. Hrynyova M. V., Kononets N. V. Competency-based approach in professional training. Electronic manual for independent work of applicants of the third educational and scientific level (Doctor of Philosophy)

17. Methodological recommendations for higher education institutions to support the principles of academic integrity https://drive.google.com/file/d/1IJtjefmfqO1uNCn4p9cT5g6_58h0Cxq9/view

18. Recommendations for higher education institutions on the development and implementation of a university system for ensuring academic integrity. Available at: <https://naqa.gov.ua/>

19. Pentylyuk M.I., Oleksenko V.P., Gaidaenko I.V. Educational and research work of students: teaching and methodological manual. – Kherson, 2020. – 158 p.

20. Food technologies. Part 1. Innovations in the food industry: a textbook for graduate students / O.Yu. Melnyk, M.Yu. Savchenko-Pererva, T.M. Stepanova and others. ; ed. O.Yu. Melnyk. - Odesa: Oldi+, 2024. - 145 p.8. Molecular cuisine: advantages and disadvantages, as well as the effect on the body of a specific cooking technology. URL: <https://ukr.media/food/386564/>.