

## EMNERAPPORT

Emnekode: NUTR150	Semester:	Institutt:				
Emnetittel: Matvarekunnskap	Våren 2022	Klinisk institutt 1				
Emneansvarlig: Josef Daniel Rasinger	Godkjent i:					
Dato: 21.10.2022	PU					
INNLEDNING:						
<ul style="list-style-type: none"><li>• Oppfølging fra tidligere evalueringer: The stepwise transformation from the 'summative' to the 'formative' end of the teaching spectrum was continued. I.e., the first steps in this direction taken after the previous evaluation (e.g., in class use of Kahoot/Sokrative etc.) were extended using MittUiB more interactively, lectures were divided into smaller chunks, and short question and answer sessions were implemented to facilitate student participation (both online and in class). In addition, the final exam was shortened from 4 to 2,5 hours and grades of individual student reports submitted during the term were incorporated into the final grade.</li></ul>						
STATISTIKK:						
Antall vurderingsmeldte studenter: 34		Antall studenter møtt til eksamen: 27				
Karakterfordeling ->:	A: 9	B: 16	C: 1	D: 0	E: 0	F: 1
Eller ->:	Bestått:			Ikke bestått:		
SAMMENDRAG AV STUDENTENE SIN EMNEEVALUERING (hovedpunkt):						
<ul style="list-style-type: none"><li>• Metode - gjennomføring: Anonym nettbasert spørreundersøkelse</li><li>• Studentenes vurderinger og tilbakemeldinger: Only 3 replies (survey was sent to students well after the final exam)</li><li>• Faglærers kommentar: With only 3 out of 34 students replying, no meaningful conclusion can be drawn from the survey. I recommend posting future versions of this survey before the final exam.</li></ul>						
EMNEANSVARLIG SIN EVALUERING:						
<ul style="list-style-type: none"><li>• Evaluering basert på læringsutbyttebeskrivelsen: Based on ad hoc short pre/post module questionnaires (performed and available on MittUiB), the modules of the course seemed to fulfill their objectives (most students improved from 'no/little' knowledge to 'some/good' knowledge of the respective subject areas covered). Also, the course syllabus/contents seemed to be in line with students' expectations voiced at the beginning of this course (also available on MittUiB).</li><li>• Undervisnings- og vurderingsformer: In-class lectures, online lectures, invited lectures, self-study, practical course work (individual and in groups), interactive use of MittUiB, student workshops, and site visits. Evaluation of individual reports and final exam.</li><li>• Pensum: Lecture slides and hand-outs, interactive material on MittUiB, Essentials of Food Science, 4th Edition</li><li>• Studieinformasjon: <a href="https://www.uib.no/emne/NUTR150">https://www.uib.no/emne/NUTR150</a></li><li>• Karakterfordeling: Skewed towards the higher end of the grade spectrum (i.e As and Bs). Examination modality could be updated and a more continuous cumulative evaluation after each module could be considered.</li><li>• Lokale og utstyr: OK</li></ul>						

- Utplussing/felt (hvis relevant): Site visits in general were well received by the students. Organization/logistics challenges were manageable thanks to the involvement/help of postgraduate students assisting the course management.
- Endringer gjort underveis: None.

**MÅL FOR NESTE EVALUERINGSPERIODE - FORBEDRINGSTILTAK:**

The ongoing transformation (from summative to formative) should be continued to eventually, turn NUTR150 into an interactive partially flipped classroom environment with portfolio evaluation. Unfortunately, the current practice of intermittent teaching/contracts issued for the lecturers in this course obstructs a sustainable implementation of the envisaged continuous updates to NUTR150.