

Food and Food Systems

Applying for this course:

This course is targeted at those learners who would like to work as a Gardener, Landscaper, Farmer or Horticulturalist. To successfully complete this course, learners need to learn about the various tasks and methods used in this field of work. This course is aimed at those individuals who wish to work in this profession for the very first time, or for those persons who are already working in this line of profession but wish to further enhance their existing skills.

Trainees should be 16 years of age, have an MQF Level 1 school leaving certificate and have an MQF level 2 qualification in Award in Principles of Gardening and Landscaping or other similar qualifications including the Certificate of Competence for Gardener and Horticulturalist.

Course Duration

This course is of 12 hours duration and consists of one Module - (including 2-hours assessment).

General pedagogical guidelines and procedures for this course:

The delivery of this Course will be mainly held through a series of discussions, hands-on exercises and fieldwork. The trainer will also be holding lessons with the learners which will consist of various presentations. Since this course will be pegged to MQF level 3, learners will be expected to do further research on the topics dealt with during the classroom activities.

General assessment policy and procedures for this course:

The assessment will vary from one module to the other. The learner will be assessed through written assessments that will take place by the end of each module, to assess and consolidate the learning being covered. Assessments include written assessments, case studies, and projects.

Ongoing assessments will also take place throughout each module. These do not have a weighting on the total mark obtained.

For this module, the learner will be assessed through a written assessment.

Module 9 Learning Outcomes – Food and Food Systems

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| <ul style="list-style-type: none">✓ Monitor the sustainability of various food systems and propose improvements to enhance their environmental, economic, and social sustainability.✓ Ensure processing techniques and certification standards to ensure the quality and compliance of processed foods.✓ Implement practices related to fermented products, understanding their production processes and benefits | <ul style="list-style-type: none">✓ Advise on the key components of food systems, including production, processing, distribution, consumption, and waste management.✓ Create strategies to improve food system sustainability from an environmental, economic, and social perspective |
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Module 9 Assessment:

Learners will be assessed through ongoing assessment by way of oral exercises and practical/hands-on sessions throughout the entire course. The Ongoing Assessment will not have a weighting on the total mark obtained.

By the end of the module, learners will also be assessed through a multiple-choice written assessment. It is 2 hours long and the pass mark is that of 45%.

The Malta Further and Higher Education Authority (MFHEA) deems this certificate to be at Level 3 of the Malta Qualifications Framework and the European Qualifications Framework for Lifelong Learning. This course comprises study modules to which a total of 28 ECTS points are assigned.