



# Master in Agroindustrial Science and Food Safety

## Student Achievement

### Degree Profile for the Master in Agroindustrial Science and Food Safety

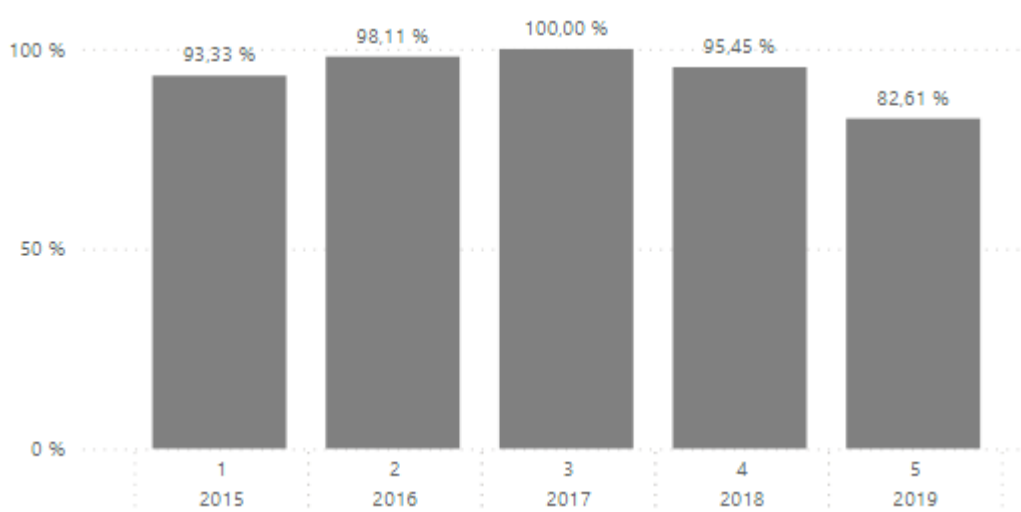
At UDLA, the graduate of the Master in Agroindustrial Science and Food Safety program is capable of critically analyzing and evaluating concepts, methodologies and techniques in order to create food products that comply with high quality standards. He/she proposes improvements to food production processes and develops procedures aimed at ensuring agroindustrial quality, safety and hygiene, in accordance with the country's productive capacity and needs.

The graduate will be able to lead multidisciplinary teams in the design of processes that enable the creation of nutritious products, offering feeding alternatives consistent with current global trends in food production while boosting the organizational competitiveness at a local, regional and international level. Additionally, graduates will design innovative entrepreneurship projects centered on food quality improvement.

Graduates will update, share, and apply knowledge through an integral understanding of their field of study, demonstrating academic skills together with a mastery of procedures and research methods. A graduate from the program will explore the impact of agro-industrial processes, quality techniques and food safety on the growth of organizations.

It is expected that graduates will reflect on the social, ethical, political, and economic implications of their research. Further, they will act as leaders and responsible citizens with ethical and civil values, cultural identity as well as respect for diverse perspectives. Graduates will support their actions on paradigms that regard the individual and society as the center of development.

### GRADUATION



## Program Learning Outcomes

In every semester, the program provides assessment results according to its Multiannual Assessment Plan (MAP), which typically considers one or more of its program learning outcomes (PLOs). Most programs utilize the platform Brightspace to collect and assess student work and to present the data and evidence of student achievement. These results and their analysis, with the objective of identifying areas for improvement, are presented in the program's annual assessment report.

In the graphic below, the most recent period in which a PLO has been assessed is indicated, with the percentage indicating achievement of the expected performance standard for that PLO, according to the rubric used to evaluate the student work. This standard can be designated at an introductory, intermediate, or final level, depending upon how the course learning outcomes (CLOs) align to each PLO in the program's curriculum map.

### A graduate of the Master in Agroindustrial Science and Food Safety will be able to:

1. Analyze and evaluate agroindustrial concepts together with quality and food safety techniques, applying them to Ecuadorian industrial sector companies.
2. Lead change processes in the Ecuadorian food industry, engaging in collaborative work while integrating academic and experiential knowledge in decision-making processes.
3. Design innovative entrepreneurial projects oriented to improve industrial practices in agro-food enterprises.
4. Demonstrate commitment and responsibility as a citizen by engaging in projects that contribute to social development.
5. Propose improvements to local and national agro-production chains by complying with regulations in force.
6. Develop research projects oriented to improve local food safety processes.

