

Survey Analysis Report — Module Satisfaction Survey

Master's Programme in Dairy and Meat Products Technology (TAPLC / DMPT)

Academic year 2025-2026 — Survey ref.: ENR-PES-16

1. Background and methodology

As part of ISBB's quality assurance framework, a module satisfaction survey was conducted among students using the ENR-PES-16 questionnaire.

The questionnaire includes 20 items across five areas (teaching quality, course content and learning, student engagement, overall satisfaction, and assessment) rated on a 5-point Likert scale from 1 (Strongly disagree) to 5 (Strongly agree), plus two open questions on weekly workload.

2. Survey participation

Cohort	Semester(s) covered	Number of respondents
TAPLC - Master 1	S1 - S2	25
TAPLC - Master 2	S3 - S4	20

3. Results by module

The overall average score across all cohorts and modules is 4.22/5, with an average score above 3.5/5 for every module surveyed.

Module	Average score /5	Student observations
Semester 1		
Physiology of lactation	4.1	Good overall appreciation, no blocking issue reported.
Dairy breeds health and management	4.4	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Milk microbiology	4.0	Good overall appreciation, no blocking issue reported.
Microbiology of meat products	4.6	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Industrial health, safety and environment (HSE)	4.6	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Standards, legislation and food traceability II	4.5	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Elective Module 1 (S1)	4.2	Good overall appreciation, no blocking issue reported.
Elective Module 2 (S1)	4.3	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Scientific English	3.7	Adequate satisfaction; recurring request for increased teaching hours and more oral practice.

Module	Average score /5	Student observations
Economics and Management of a Food Company	3.8	Good overall appreciation, no blocking issue reported.
Bioinformatics II	4.2	Good overall appreciation, no blocking issue reported.
Semester 2		
Biotechnology and genetic improvement of livestock	4.4	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Livestock Reproductive Technologies	4.1	Good overall appreciation, no blocking issue reported.
Physico-chemical analysis of milk and meat products	4.3	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Food biochemistry	4.3	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Dairy and Meat products Formulation and Innovation Process	4.1	Good overall appreciation, no blocking issue reported.
Dairy and Meat Product Technology	4.4	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Elective Module 1 (S2)	4.2	Good overall appreciation, no blocking issue reported.
Elective Module 2 (S2)	4.3	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Business English	3.8	Adequate satisfaction; recurring request for increased teaching hours and more oral practice.
Professional project	4.6	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Bioethics and biosecurity II	4.1	Good overall appreciation, no blocking issue reported.
Semester 3		
Cheese- and butter-making technologies	3.9	Good overall appreciation, no blocking issue reported.
Fermented and artisanal dairy product technologies	4.4	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Properties of meat products	4.3	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Processing of meat products	4.1	Good overall appreciation, no blocking issue reported.
Nutritional value of milk and meat products	4.4	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Safety and toxicology of dairy and meat products	4.1	Good overall appreciation, no blocking issue reported.
Elective Module 1 (S3)	4.2	Good overall appreciation, no blocking issue reported.
Elective Module 2 (S3)	4.3	Very positive appreciation; teaching methods and hands-on supervision praised by students.

Module	Average score /5	Student observations
Food marketing	4.2	Good overall appreciation, no blocking issue reported.
Innovation and entrepreneurship II	4.2	Good overall appreciation, no blocking issue reported.
Biostatistics II	4.5	Very positive appreciation; teaching methods and hands-on supervision praised by students.
Internship in a professional setting (Year 1)	4.1	Good overall appreciation, no blocking issue reported.
Semester 4		
Final internship and Master's Thesis	4.1	Good overall appreciation, no blocking issue reported.

4. Summary by thematic area

- Teaching quality: instructor supervision and availability rated very satisfactory.
- Course content and learning: teaching materials and difficulty level generally well suited.
- Student engagement: good motivation, group work well received.
- Overall satisfaction: a majority of students would recommend their programme.
- Assessment: grading criteria seen as clear; feedback on exams generally timely.
- Workload: generally seen as reasonable, with some variation across modules to be further monitored (see requirement 1.5).

5. Improvement recommendations

- Increase the number of teaching hours dedicated to English (Master DMPT) and continue presenting Master's Theses in English.
- Introduce, starting in Year 1 (common core), a “Study Skills” module (learning how to learn) to strengthen study methods, note-taking, time management and learning autonomy.
- Improve the teaching methodology of the Agri-food law, Food legislation and General economics modules: reinforce hands-on practice and add guided case studies in class rather than a purely lecture-based approach.
- For the Applied mathematics module: connect linear systems to concrete applications in biological sciences, and organise short in-class group activities on matrix reduction.
- Prepare guidelines for software use to support digital modules (C2i, ICT multimedia, Bioinformatics).

6. Action plan — Monitoring and Evaluation

Component	Detail
Monitoring tools	Feedback surveys; Module reports
Evaluation metrics	Change in average item score per module; Rate of timely feedback delivery; Student satisfaction with revised courses

7. Closing the feedback loop

In line with ASIIN Requirement A2, the results of this survey and the resulting improvement measures will be communicated to students through the ISBB institutional website and via student representatives on the Scientific Council.

8. Figures

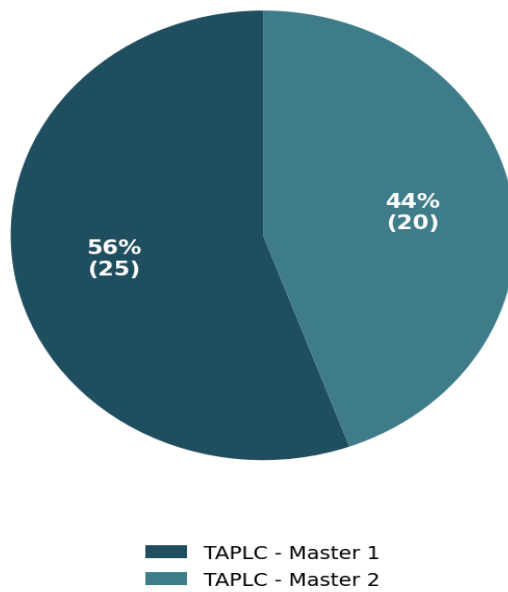


Figure 1. Survey respondents by cohort

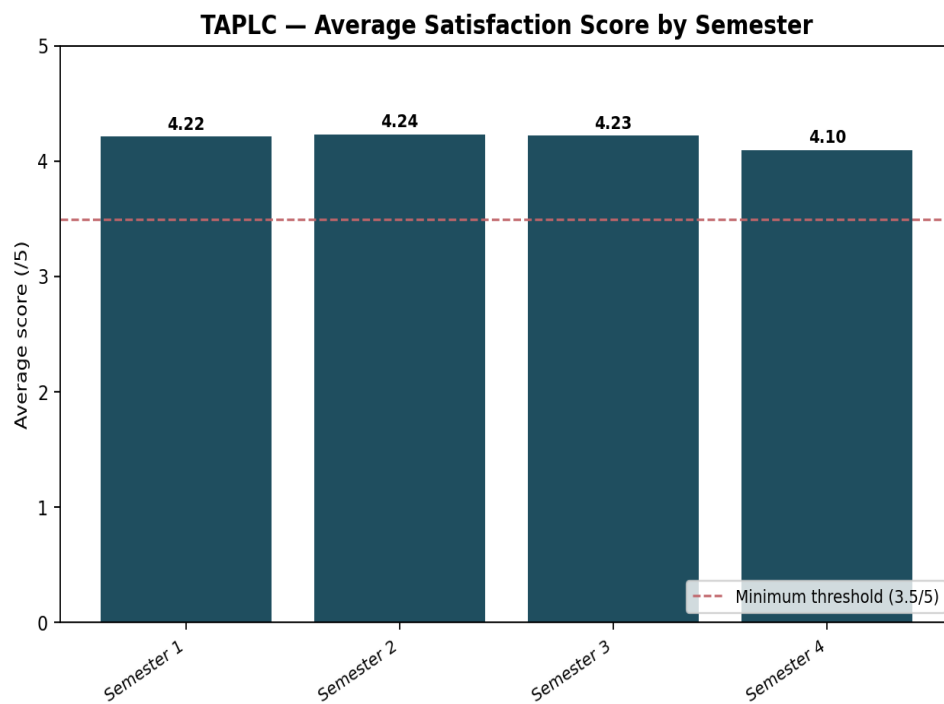


Figure 2. Average satisfaction score by semester

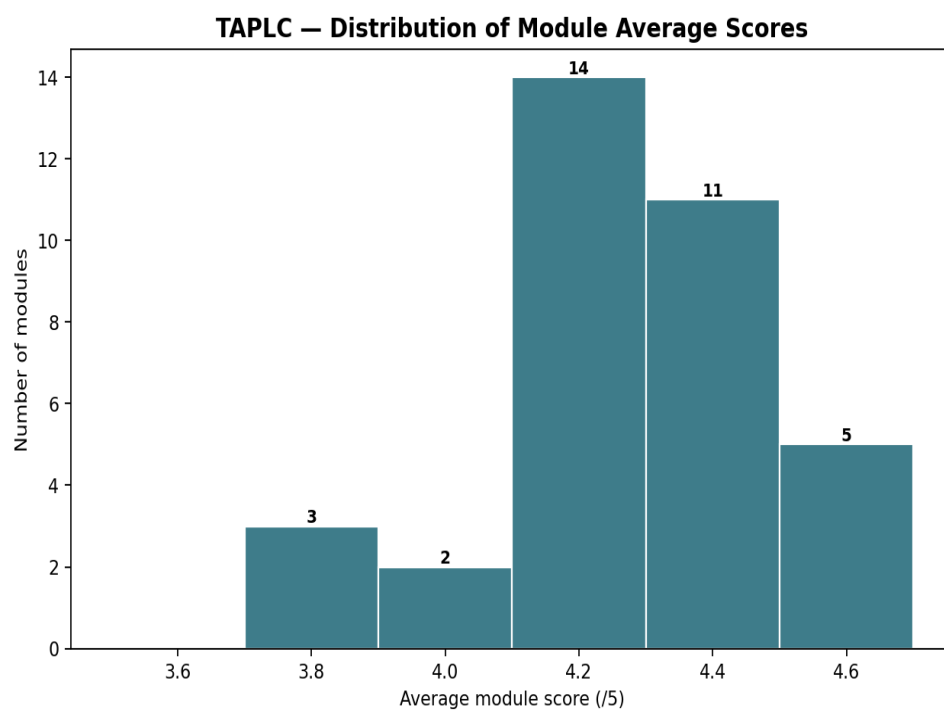


Figure 3. Distribution of module average scores