

Research on Practice Teaching of Food Quality and Safety Major

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Abstract: At present, with the improvement of people's living standards, various kinds of food emerge in endlessly in the market. However, the food safety problems are becoming more and more prominent. Therefore, some food professionals are urgently needed to effectively control the current food safety problems. As a practical subject, food quality and safety major should focus on cultivating students' innovation and practical ability. Therefore, it is necessary to improve the current teaching mode of food quality and safety specialty in time, give full play to the advantages of practical teaching, and let students find their own shortcomings in the process of practice, so as to improve the practical operation ability and achieve the ideal teaching effect.

Keywords: Food Quality and Safety Major; Practice Teaching; Strategy

With the continuous improvement of people's attention to food, China has also promulgated some laws and regulations, but there are still some problems such as inadequate supervision and imperfect laws. Therefore, in view of the abuse of food additives, adulteration and other food safety problems, the need for specialized food testing personnel to be able to propose solutions. For training the talents of a food quality and safety professionals, it is necessary to strengthen the grasp of food safety professional knowledge of students. At the same time, it can improve students' insight and detection ability of food safety in practice teaching.

1. Significance of food safety practice teaching

1.1 Improving food safety curriculum

The most important core course of food quality and safety is food safety. Therefore, in the training of students of this major, we should be able to achieve diversified and comprehensive presentation of food safety related courses. Through the systematic study of the course, students can master the harm of some harmful substances in food to human beings and how to use instruments to detect. However, at present, there are no systematic books published on food safety practice teaching materials in major universities in China. Therefore, if there is no unified standard in the study of food safety course, it is difficult to carry out the later practice teaching.

1.2 Achieving the goal of food personnel training

Students majoring in food quality and safety master some basic theoretical knowledge by studying hygiene, food technology, food quality management and other courses, so as to lay a solid theoretical foundation for the follow-up practical study. Students can be skilled in the analysis of food processing and other jobs. The goal of training students should also be timely changed according to the development needs of the times, in order to ensure that the knowledge content students learn is in line with the development of the times, and the knowledge learned will be truly applied to the social food testing work.

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2. At present, the practical teaching system is insufficient

2.1 Decoupling teaching from practice

Practice teaching and theoretical teaching complement each other and are indispensable. However, as far as the current situation is concerned, most colleges and universities do not put the practice teaching as the key teaching aspect when they carry out the food quality and safety specialty. The traditional teaching mode of emphasizing knowledge and neglecting practice is still adopted to solidify students' innovation and practical ability. For the students majoring in food quality and safety, if lack certain practical operation skills, they cannot meet the existing social needs. A good practical teaching system can make students use the theoretical knowledge they have learned into practice. In the process of operation to the specific perception and pondering, so that students understand the theoretical knowledge more thoroughly, at the same time, the operation ability is further improved. However, at present, some colleges and universities have not created the characteristic practice teaching mode, and have invested less energy in the practical education. Although they are advocating the practice teaching method, most of them are becoming formalized due to the lack of executive power.

2.2 Decoupling post setting and specialty

In terms of training students' practical operation ability, the choice of practice base is also related to the future employment trend of students. If the practice base pays too much attention to engineering training, it is against the employment direction of food quality and safety specialty. In the future, these professionals need to carry out food quality management, market supervision and management and other work. In these practice bases, they cannot be effectively trained and precise practice cannot be carried out.

2.3 The evaluation of practical teaching is not perfect

At present, most colleges and universities do not invest enough in the practical teaching of food quality and safety. The emphasis has been placed on the teaching of theory class. At the same time, due to the lack of practice teaching space and systematic form, some students and teachers cannot go to class and work on time. Therefore, it is impossible to supervise the students' practice effect in time. The reason is that some colleges and universities have not formed a systematic assessment system in the evaluation of practical teaching. Students in a practice base to achieve the required time, show the relevant certificates to complete the internship task. However, it did not understand the real significance of practical teaching, which led to the implementation of practice teaching fail to achieve satisfactory results.

3. Food safety practice teaching strategy

3.1 Building characteristic disciplines

Different colleges and universities should formulate their own characteristic disciplines in time according to the goal of cultivating students. From the basic theory teaching, practice teaching and other aspects, with the help of some online high-quality teaching resources, so as to focus on the cultivation of students' practical ability, create a distinctive discipline, and meet the needs of the industry. At the same time, we can also build a platform for students to improve each other and acquire more knowledge and skills through competitions or exchanges. Of course, schools also need to build corresponding food quality and safety laboratories, in order to make full use of the available resources to improve students' ability to detect food safety in the experimental course.

3.2 Building a high quality teaching team

We should integrate the current human resources, create a perfect time teaching team, and encourage teachers to explore in scientific research and teaching, to constantly improve the practice teaching system. At the same time, the school takes the famous teachers as the core, so as to promote the continuous learning of the whole teaching team and improve the teaching ability of professional courses. Some cutting-edge research results are introduced into the classroom in time to successfully attract students' interest in the course. In addition, we should pay close attention to the development of the industry and adjust the training objectives in time. This paper analyzes the relevant high-quality practical teaching plans and teaching methods of first-class universities at home and abroad, so as to explore a practical teaching scheme suitable for the school-based

specialty. The practical problems are closely connected with the course content to reflect the application value of the practice course. Meanwhile, teachers should be encouraged to carry out more scientific research work in food safety, in order to build a professional teaching team integrating scientific research and teaching.

3.3 Improving the teaching material system

According to the requirements of the curriculum system of food quality and safety course, teachers of this major need to adjust the course content in time, and organize and fine tune the teaching syllabus and textbook selection of Luomen courses such as food nutrition, food hygiene and food microbiology. At the same time, the school should actively hire some high-quality teachers with rich teaching experience, and constantly enhance the overall teaching level through various ways such as attending classes or going out to study, in order to standardize the undergraduate teaching mode, create the professional characteristics of food quality and safety management, and the characteristics of efforts to promote the formation of a characteristic discipline.

3.4 Setting up practice base

Students majoring in food quality and safety should constantly improve their practical operation ability. The school can sign agreements with relevant practice bases to determine the suitable positions for food quality and safety specialty. During the internship, we should constantly improve the operation mode and management system of the practice base, and be able to timely feedback and evaluate some of the students' work. Only in this way can we train students' ability to control and manage food quality and safety. At the same time, during the internship, efforts should be made to stimulate students' learning enthusiasm, communicate with students more, and understand the current employment situation, so that students can learn more professional skills.

3.5 Improving the practical operation mode

In order to test the students' practical achievements, it is necessary to combine the evaluation inside and outside the school, so as to evaluate the students comprehensively and objectively. In the practice base outside the school, we can consider the evaluation and suggestions of students and post instructors, in order to objectively reflect the actual effect of students. In accordance with the students' suggestions, timely modify the teaching scheme of the course, and gradually form a set of more comprehensive performance evaluation standards, so as to drive students to learn some skills and knowledge more attentively in the practical position, and fundamentally improve the teaching quality.

4. Conclusion

In a word, in the training of food quality and safety students, we should focus on improving their practical operation ability. By enriching the content of professional experiments, determining the practice base and improving the practice means, the students can get effective training and promotion in the hands-on operation. Only in this way can we cultivate innovative and high-quality talents, so as to meet the demand for talents in food quality and safety management. Of course, students themselves also need to have a certain sense of development, can timely understand some social employment information, and combined with their own learning situation. It can timely adjust the learning program, and pay attention to their hands-on ability. Only in this way can we make the teaching mode of food safety more complete, truly integrate theory with practice, and obtain true knowledge in practice.

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