

Lessons learnt, recommendations

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Main recommendation:

There is not one single recipe for a joint meal.

Ask yourself why you are doing it, what do you want to achieve in the short and long run and make treasure of mistakes







Some recommendations and decisions to take



Who's the chef – is somebody in charge of the kitchen?

Decision 1

- Who's coordinating the curriculum development project at which HEI?
- Deciding on roles...



What sort of menu do you want?

Decision 2

- Joint, double or multiple degree?
- Does the legislation of all the partner countries allow for joint degrees?



Will this be nouvelle cuisine or traditional fare?

Decision 3

- Is the course new or are existing national degree courses to be combined?



Are you catering for local or international clients?

Decision 4

- Does the course meet local demand, international demand or both – is it designed only for external (e.g. EM) funding?
- Can the course stand alone without external funding?



Do too many cooks spoil the broth?

Decision 5

Number of partners

- An ideal number?
 - Does each partner HEI require a certain number of credits to award a degree?
 - Implication for the type of degree (double, multiple or joint)



Which ingredients can you source locally?

Which Subject area(s) are involved?

- Can all partners be involved in the same subject areas?
- Is it desireable?



Who will be designing the menu?

Developing the curriculum I Actors involved

- Teaching staff
- Students
- International office
- Administration & accreditation services
- Employers and professional associations



Tableware

Developing the curriculum II Language of delivery

- Do international courses always have to be in English?
- What other options are there?



How many and what sort of courses will the meal have?

Developing the curriculum III Course structure

- Course duration / credits (national differences per cycle)
- Course trajectories (semesters spent at each partner HEI
- Contact hours (national differences with regard to ECTS)



How many and what sort of courses will the meal have?

Developing the curriculum III Course structure

- Master thesis (credits, length, time and facilities available for research)
- Internship (and Report)



The ingredients...

Developing the curriculum III Course content

- Syllabus
 - –Overall learning outcomes?
 - -Subjects / Modules
 - » Learning outcomes per subject /module
 - » Taught at which partner HEI and why?
 - » Where is the best expertise?
- Credits per subject area
 - Do partner HEIs / Ministries / Professional bodies have specific requirements?



How will you be cooking?

Teaching methodology

- Common understanding of what constitutes theoretical / practical class, lecture, seminar, tutorial, fieldwork, ...
 - –Contact hours / overall workload
- Team-teaching
- Online components



How will you be 'tasting' the students' results?

Evaluation / exams

- Common understanding of what constitutes an exam, an essay, a project, ...
- Exam conditions and times
- Marking and classifications
- Conversion of marks



Costing the meal: What will the final bill come to?

Money

- Can tuition fees be charged?
- How can you include tuition fees in a joint programme?
- What can you include in 'participation costs'?
- What other costs are involved
 - For the students?
 - For the institution?



The Cook Book I

The Partner Agreement

- The Agreement must reflect:
 - Legal frameworks
 - » Different national / institutional requirements
 - -Specificities of the developed curriculum
 - » Degree programme, structure, duration; content and class-type; examination form



The Cook Book II

The Partner Agreement

- Coordination mechanisms
 - —Who will be coordinating? What committees reporting to whom? Decision-making? Dispute resolution?
- Funding
 - -Tuition fees,
 - -Grants
 - Division of partner funds



The Cook Book III

The Partner Agreement

- Student entrance requirements & selection criteria
- Student registration, administration
- Academic regulations & degree(s) awarded
- Dissemination, quality assurance & sustainability



Will the new menu be approved?

Accreditation

- Different national accreditation processes
 - HEI administration
 - National Agencies
 - Ministry
- How long does the process take?
 - Timescale
- What documents do you need?



Will the new menu be approved?

- Mundus Application
 - Will new courses must be accredited by the time of application?



Running the kitchen smoothly...

Managing the consortium I

- Trust between partners
- Management structure
 - Based on the Partner Agreement
 - Coordinator and Steering Committee
- Meetings
 - Regularity of meetings (+ skype, e-mail, ...)
 - Accountability



Running the kitchen smoothly...

Managing the consortium II

- Academic planning
 - Who will be teaching what, when and where?
- Quality control and evaluation
- Dissemination and sustainability strategies
- Financial management
 - Managing the payment of tuition fees (who will be collecting them, how will they be distributed?)
 - Managing grants
 - Operational costs
- Reporting





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