



FINNISH NATIONAL
AGENCY FOR EDUCATION

Joint degree workshop

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The workshop covers the following areas:

Legal framework

Joint degree programme development

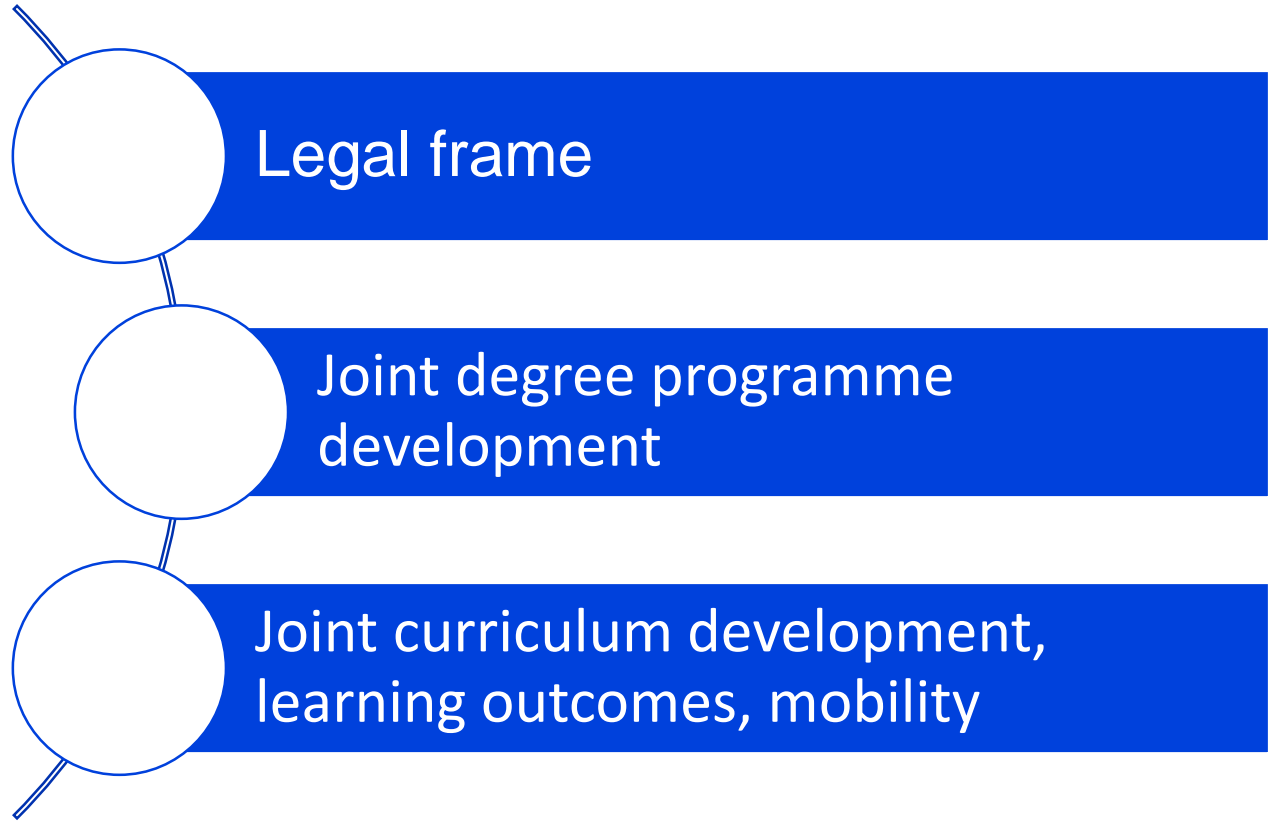
Joint curriculum development, learning outcomes

Mobility paths

Joint degree programme management

Quality assurance





Legal framework

National legislation

Institutional guidelines

Financing and tuition fees – Eurydice

National Student Fee and Support

Systems in European Higher Education

2018/19



Legal framework - checklist

- **Legal status** of the partners
- **Right to award the degree** and recognized
- **International joint awarding**
- Programme-level **accreditation**, if required
- **National and institutional** regulations
(admissions, fees etc)
 - Ministries of Higher Education
 - ENIC/NARIC <http://www.enic-naric.net/>





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Relationship?



Development

- Strategic alignment
- Reasons
- Institutional support
- Know yourself



Partners

- academic expertise
- mutual trust
- open communication and a shared understanding
- institutional strategic commitment
- administrative skills



Getting started

Take your time

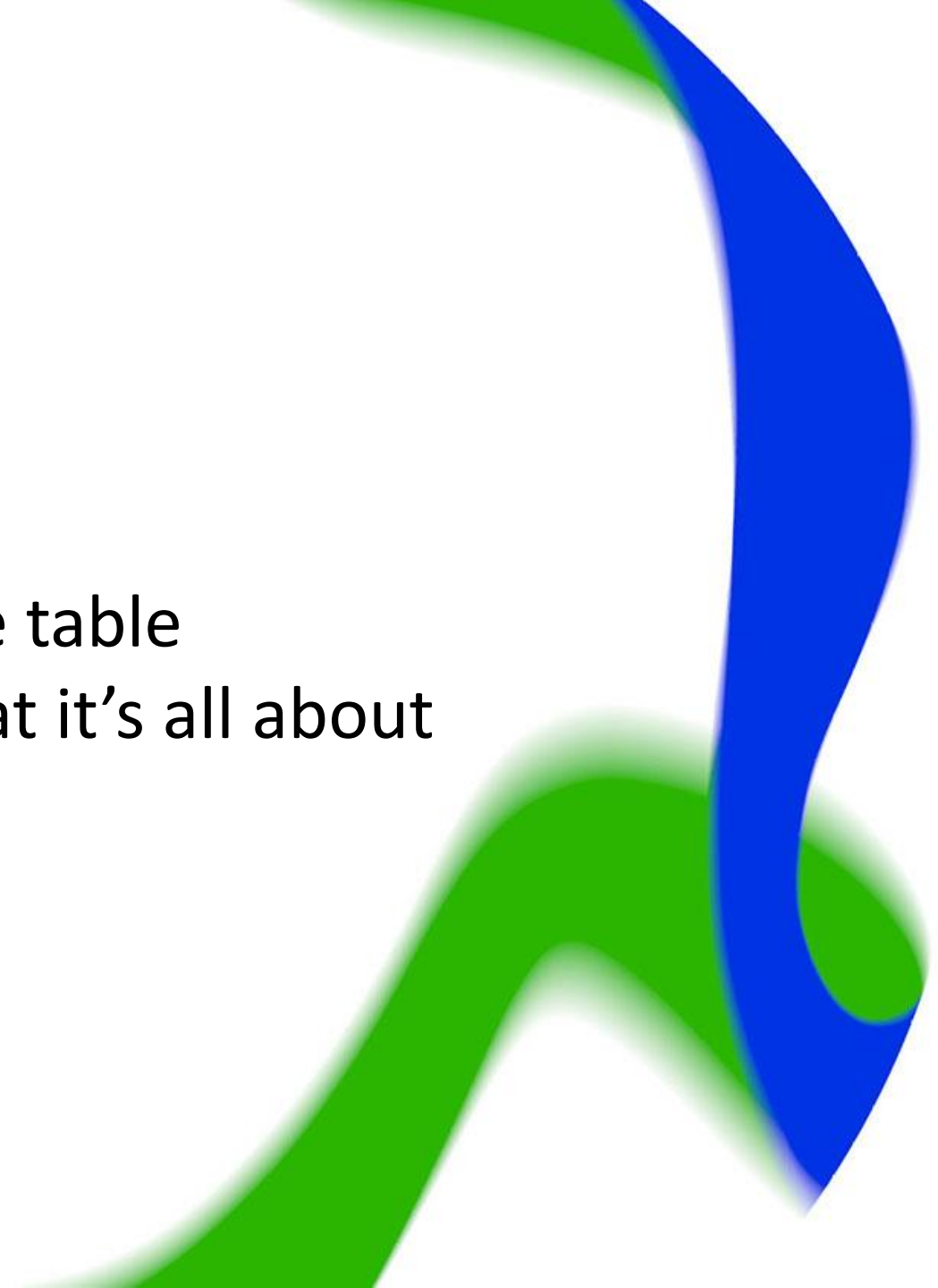
Get the right people around the table

Make sure everyone knows what it's all about

Set milestones

Meet regularly

Legal support



Key players

Legal support

Admissions

International office

Marketing department

Finances

Leadership

An experienced colleague!





LOST

CONFUSED

UNSURE

UNCLEAR

PERPLEXED

DISORIENTED

BEWILDERED

Comparison table (inspired by the JOICON project)

Description of the task - Joint study programmes

Based on your knowledge and experience, exchange information in small groups of 3 persons and fill in the table.

The objective of the exercise is to make you aware of your knowledge about joint programmes both regarding the national requirements of your country and those of your institution. This is an essential exercise if you consider to develop a joint programme in an international context.

Question	Partner 1	Partner 2	Partner 3	Partner 4	Partner 5
Extent and structure of the Master-level study programmes					
Specific content requirements (thesis length or defense, compulsory courses or internship etc)					
Who gives permission for setting up new programmes? Process?					
Which is the national quality assurance system? Programme-level accreditation, institutional or other?					
Possibility to jointly award degrees, rules related to issuing a joint diploma (language, signatures etc)					

Designing the programme



Designing the programme

Academics core business

The design will take into account:

Jointly developed **learning outcomes**

- Course **module** offer (present and new)
- Possible joint components
- **Mobility**



European and national qualifications frameworks

Describes all education levels, based on **achieved learning outcomes**

Based on learning outcomes as:

- knowledge and understanding
- applying knowledge and understanding
- making judgements
- communications skills
- learning skills



The project **TUNING Educational Structures in Europe** started in 2000 following the Bologna Process of creating the EHEA and a comparable degree structure.

Method to understand and compare subject-specific curricula

Bottom-up approach

Comparison on the basis of diversity and autonomy

Identifying points of reference

TUNING's guidelines on setting learning outcomes can be useful in joint programmes.

<http://www.unideusto.org/tuningeu/subject-areas/architecture.html>

Mobility models

Large variety

To be tackled during programme design

- Partnership composition
- Academic design
- Logistic constraints
- Attractiveness
- Programme identity



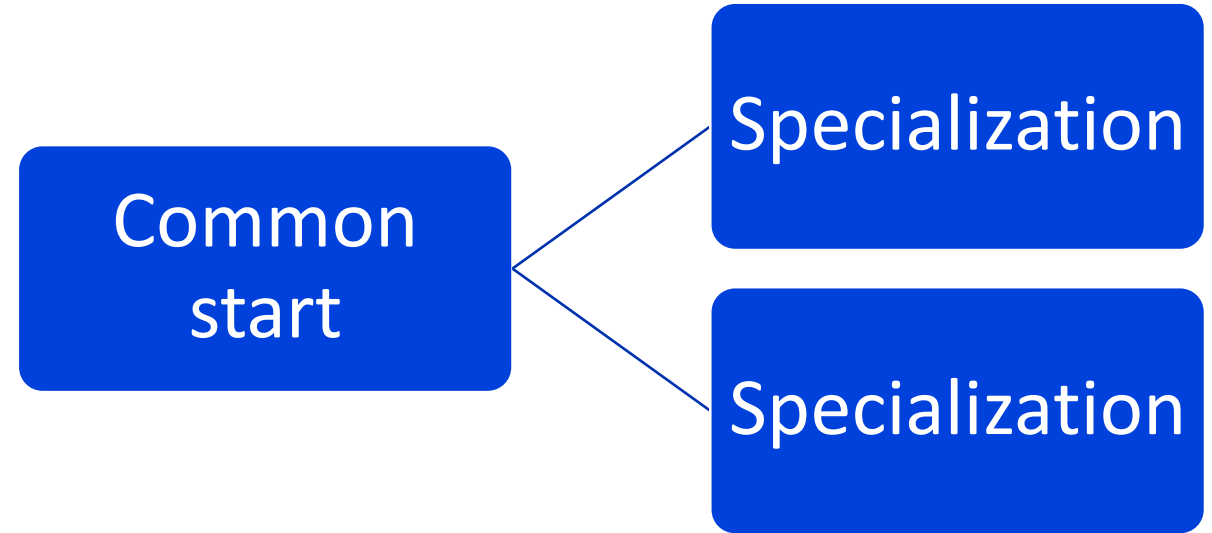
MODEL 1 All students move together across the consortium (eg. Semester-based)

Group cohesion; common curriculum

Clear programme identity and fully shared ownership

Administratively and logistically easier, providing sufficient capacity at all partners

MODEL 2



Common start, mobility according to specialisation

Some group cohesion (to be enhanced through eg.

Summer School)

More specialisation options

Rationalisation argument

Possible solution for capacity problems

MODEL 3

The 'common course catalogue' system

- No clear modular pathways
- Strong individual freedom for students
- Tough to administrate
- Little 'jointness'

CHEE CARRY-OUT	
SOUPS	
	Small Large
Wonton	1.50 3.00
House Special	2.25 4.50
APPETIZERS	
Pu Pu Platter (for 2)	8.50
Fried Wontons (6)	1.95
Egg Rolls (2)	1.95
Shrimp Toast	2.25
Vegetarian Spring Rolls (2)	1.95
★ Fire Cracker Shrimp	9.50
BEEF AND PORK	
★ Hot Crispy Beef - Crispy shredded beef sautéed with carrots and celery in hot pepper sauce.	8.95
Pork, Hunan Style - Sliced pork sautéed with fresh broccoli, baby corn and straw mushrooms in chef's hot sauce.	6.75
Orange Beef - Crispy beef chunks sautéed in spicy orange sauce.	8.95
★ Beef, Hunan Style - Hot! Sliced beef sautéed with broccoli, baby corn, and straw mushrooms in chef's hot spicy sauce.	7.50
Beef with Spring Onion - Sliced beef sautéed with spring onions.	7.50
CHICKEN	
General Tso's Chicken - General's favorite dish. Tender chunks of marinated boneless chicken sautéed in chef's red hot sauce.	8.95
Honey Sesame Chicken - Chunks of marinated chicken sautéed with sesame in chef's honey sweet sauce.	8.95
Empress Chicken - Chicken chunks dipped in egg batter and lightly fried, then sautéed in chef's delicious sauce. Served on a bed of steamed broccoli.	8.95
★ Tangerine Chicken - Crispy chunks of boneless white meat chicken sautéed with peppers and orange curls in a special sauce.	8.95
SEAFOOD	
Manor Shrimp - Delicately seasoned jumbo shrimp lightly battered, fried to a golden brown in natural sweet and sour sauce.	12.95
Shrimp with Cashew Nuts - Baby shrimp sautéed with crispy cashew nuts in a tasty brown sauce.	8.50
Kung Pao Shrimp - Baby shrimp sautéed in rich brown sauce with red pepper and peanuts.	8.50
Imperial Shrimp - Jumbo shrimp sautéed with broccoli and snow peas in creamy garlic sauce.	8.50
HOUSE SPECIALTIES	
Happy Family	
Jumbo shrimp, scallop and chicken, snow peas, mushrooms, bamboo shoots and broccoli.	
8.95	
★ Double Delight	8.95
Shredded beef and chicken with snow peas and bamboo shoots in Peking sauce.	
7.50	
★ Cleopatra Chicken	8.95
Golden fried white meat chicken showered with chef's spicy ginger, sweet and sour sauce.	
8.95	
Lamb of Two Seasons	
One mild and delicate, the other hot and spicy.	
9.50	
★ Supreme Crispy Eggplant	8.95
Sliced eggplant dipped in egg batter and fried till crispy then tossed in chef's spicy sauce.	
8.95	
BEVERAGES	
Coca Cola, Diet Coke	1.25
Fresh Decaf	1.00
Chinese Beer	2.95
Domestic Beer	1.95
★ Hot and Spicy	
House Specialty	