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Research Article The Personnel Model of Food Professional Practice Based on ERP Simulating Experience Platform

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Abstract: This study has clear understanding on features of experiencing education which is based on ERP on account of the ERP simulation with sand table experiment. Then we established strategic position to applied personnel majoring in food professional practice on account of ERP, so as to establish the practicing platform of experiments, practical practice as well as practice for students majoring in food professional practice, to improve the application ability of students. We put forward practicing discovery on model of applied personnel majoring in food professional practice.

Keywords: ERP simulation, food professional practice, practical platform

INTRODUCTION

There are many concepts of food professional practice model. Generally we think the food professional practice model is a stable configuration state and operating mechanism in order to achieve a certain training goal on the guidance of certain educational ideology or thinking, including educational ideology, training objective, training process, training mechanism, training evaluation. Among them, educational ideology is the education idea as well as principle which is obeyed in food professional practice activities, ruling the property and developing direction of food professional practice activities; training objective makes the direction of food professional practice activities clear; training process is intermediate links to execute educational ideology; training mechanism is behavior pattern that makes the food professional practice exist steadily as well as develop constantly; training evaluation is judging link of food professional practice activities, weighing whether the food professional practice activity is successful or not and the formation of the food professional practice model (Pritchard, 2013).

Application of ERP food professional practice system is very extensive, which has played an important role in various industries and various areas, specifically in the following aspects:

• Office: Automatic control system can automatically start and run, which can ensure the whole process of work conducted in the automatic mode. At the same time, it can automatically repeat records of operation, which can be used in products and software presentation. It can completely replace the human operation, assisting the allocation of human resources. Therefore, the computer program can easily improve the efficiency of the office automation in many aspects.

• Application of family: As people's living standards and cultural accomplishment enhanced, people have paid more and more attention to the quality of life to face the fast pace of life, the computer assisted food professional control system is applied more and more widely in family life. Moreover, the computer automatic control system can broadcast any multimedia entertainment, which can connect with an environmental sensor, automatic operation control system. This study makes brief statements on the design and application of computer assisted food professional practice system Based on ERP Simulating Experience Platform.

MATERIALS AND METHODS

The establishment of ERP experiment practice platform: ERP experiment practice is an important part of food professional practice experiment practice. ERP is the short name of Food professional laboratory Resource Planning. The function of ERP practical practice includes food professional laboratory strategy, organizing, planning, leading and controlling. Analyzing from experimental contents, it includes production operation management, supply chain management, human resources management and products management etc. ERP practical practice can make students understand the environment as well as contents of food professional laboratory operating

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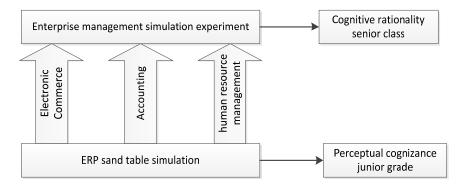


Fig. 1: ERP simulation with sand table practice

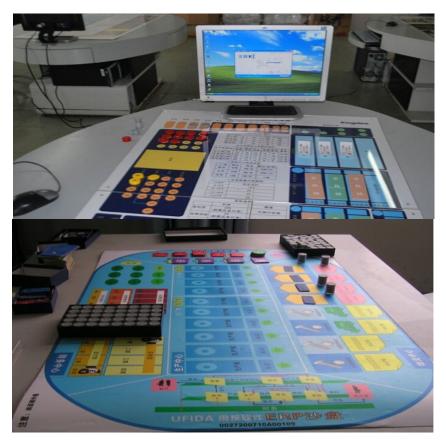


Fig. 2: Sand simulation

comprehensively and truly, so it plays an important role in improving students' practical applied ability. The system of ERP practical practice platform is shown in Fig. 1.

ERP simulation with sand table practice is an experiential dynamic practice method which is burgeoning in our country (Chen, 2014). It truly shows professional knowledge involving food professional laboratory structure and management in sand table, which can be seen and touched by students, thus creates a simulated emulational experiment environment for learning and experiencing the groundbreaking management knowledge. It not only makes students

understanding the essence of operational management activities, but also strengthens their food professional laboratory consciousness, thus makes every student directly taking part in simulated food professional laboratory operation, experiencing complex as well as abstract operational management theory. ERP simulation with sand table is an experimental platform pointing at advanced modern food professional laboratories' operation and management skill, as well as the role that they design (Wang *et al.*, 2006).

The practice aids of ERP simulation with sand table mainly include 6 sand table disks, representing 6 food professional laboratories that is competitive with

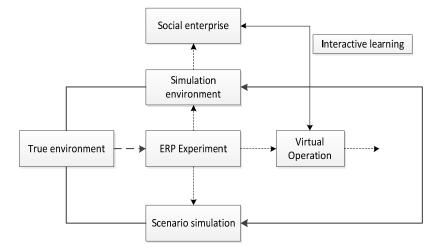


Fig. 3: The experimental practice system based on ERP

each other. As shown in Fig. 2. According to function departments of manufacturing food professional laboratories, simulation with sand table has divided into the function center, including marketing and programming center, producing center, logistics center and financing center (Xu, 2007). Each function center covers all the key links of food professional laboratory function, such as strategy programming, products' research and development, producing and organizing, material purchasing, equipment investing and reforming, finance checking and management etc. At the same time, these parts are the designing main line and abstractly consider the inner and outer environment of food professional laboratory operation as a series of rules. Trainee will form 6 food professional laboratories that are competitive with each other, simulating the 5 to 6 year-operation of food professional laboratories, in which the experimental practice links are students involving-sand table carrier-simulating operationopposed drill-instructor evaluation-students sentiment etc., (Zhang, 2008). The designing idea that combining groundbreaking theory with practice, as well as integrating role playing and position experiencing makes trainee understanding scientific management regulation, team work spirit and improving their management ability comprehensively in activities such as analyzing market, making strategy, marketing planning, organizing producing and finance management etc. At the same time, it is a practical experience for the management process of food professional laboratory's resources.

ERP simulation with sand table practice is popular among students majoring in food professional practice and other specialties. Students master more theoretical knowledge which is taught in class through ERP experiment, which greatly improves students' perceptual cognizance to management theory. However, at present we use industrial sand table to simulate ERP operating environment, which makes the simulation of

food professional laboratory operating environment has some limitations, so we need to upgrade and improve present ERP experiment, making rational the knowledge and perceptual cognizance unified. As for students majoring in food professional practice and other specialties, "management" is a totally strange field in which students have neither practical experience, nor the speculative knowledge. On that occasion, we need to start from offering a perceptual cognitive environment so as to educate these students with management knowledge. In the eyes of educational psychology, the process that individual has cognition on stuff and knowledge firstly comes from perceptual cognizance and then goes to stage of rational knowledge. ERP simulation with sand table obeys that rational (Fig. 3). Through simple simulation to real environment, ERP simulation with sand table will produce an operating process of a subjunctive food professional laboratory and then it will transit from subjunctive operation to real operation. This process is not only the process of cognition management, learning management knowledge and improving management skill for students, but also the development process for students' thinking logicality.

Junior students can understand the conception of management, contents that management includes, what is food professional laboratory and works that a food professional laboratory needs to do through the study of ERP simulation with sand table experiment. Though this field is totally strange to junior students, they acquire a very significant thing through ERP simulation with sand table experiment, it is the curiosity, which has greatly aroused students' interest of management and food professional laboratory and they will have strong will to learn in order to fulfill the curiosity (Yin, 2010). Thus it requires teachers to guide this kind of curiosity to learning knowledge. In a word, ERP simulation with sand table experiment in junior students offers stimulant environment to cognize food professional laboratory management and arouses students' interest.

However, with the increase of students' knowledge and ability, ERP simulation with sand table cannot fulfill the requirements of senior students to improve their practical ability, which requires us to offer them a management environment that is more realistic, more closer to food professional laboratories' realistic situation, so we can equipment students with ability and skill to enter into the stage of employment and entrepreneurship. Emulational experiment of food professional laboratory management we launch in this stage can make students improve their knowledge and skill in all aspects through comprehensive practice, which can meet the objective law, namely their cognitive development, knowledge accumulation and practical requirements in college. Food professional laboratory management emulational experiment truly simulates the process of an food professional laboratory from establishment to products marketing, including food professional laboratory founding, business registration, tax registration, organization construction, personnel recruitment, food professional laboratory operation, products making, market investigation, client service, marketing and so on (Meng, 2013). The simulation of a food professional laboratory's real activity can make students understanding the process of food professional laboratory's management activity vividly and comprehensively, thus they can apply the knowledge they learned to management practice and greatly improve students' ability of management practice.

RESULTS AND DISCUSSION

The practice system of experiment and practice: According to the personnel practice target and features of students majoring in food professional practice, in order to arouse their learning enthusiasm, improve students' practice quality and strengthen their corecompetitiveness, we need to pay attention to students' characters in practice process and design personnel practice scheme that suits their characters except for strengthening theoretical practice. Compared to class practice, learning in practice can better reflect students' characters differences, better arouse their innovation awareness and better improve their ability. Thus, we put more proportion of practical and experimental practice in personnel practice scheme of food professional practice specialty, at the same time, strengthen their practical operation ability through learning of practical and experimental courses.

Features of students majoring in food professional practice: Compared with students majoring in science and engineering, students majoring in food professional practice have obvious features, which are shown in the following aspects.

Firstly, students majoring in food professional practice have wide interests and active thoughts. Hence,

abstract formula, theoretical derivation and model establishment in practice activity cannot arouse their learning enthusiasm and interest. What's more, these theories and models don't have direct impact on later job of students majoring in business administration. Thus, it makes students feel "what I learned is not what I am using and what I am using is not what I learned," which bruises students' learning enthusiasm.

Secondly, students majoring in food professional practice usually start from lower management and service work in future job and they associate with "people" more, while students majoring in science and engineering associate with "affair" more in their future job. To adapt to the working environment and objective, students are required to have better interpersonal skill. Thus, in the process of practice students, we should put emphasis on practice of interpersonal interaction and making students better fit for the needs of society and food professional laboratories.

Thirdly, the curriculum design of food professional practice puts more emphasis on practice of personnel on all aspects, not personnel on certain specialty, which fulfills the requirement of management practice. However, it requires school to offer many courses for students during the academic year, which makes most courses fail to go deep. Generally speaking, food professional practice exchanges the depth of professional knowledge for the width of knowledge, which meets the requirements of student's work in future. However, the disadvantage of this course design is that it make students feel they have learned everything, but nothing deep, which makes this major become "Jack of all trades".

Fourthly, cultivation of students majoring in food professional practice emphasizes on combination of management thinking practice with professional knowledge and skill applying ability. However, students' thinking method and knowledge applying are recessive knowledge which cannot be acquired by teacher's procedural practice, so it needs students to improve their ability of knowledge integration and interpersonal interaction through some basic item practices.

Knowledge-oriented experiment, skill-oriented experiment, case-oriented experiment and practiceoriented experiment are four parts of the establishment of practice system of practice majoring in food professional practice, as shown in Fig. 4.

The establishment of practical and experimental practice platform is the combination of practice as well as learning, practicing as well as using and modeling and imitating. Through the establishment of practical and experimental practice platform, we combine practice, imitation with simulation, thus achieve the target of students' practice majoring in food professional practice through programming and integrating systematically. And also, we can provide students with such environment that students can freely

Adv. J. Food Sci. Technol., 9(9): 672-678, 2015

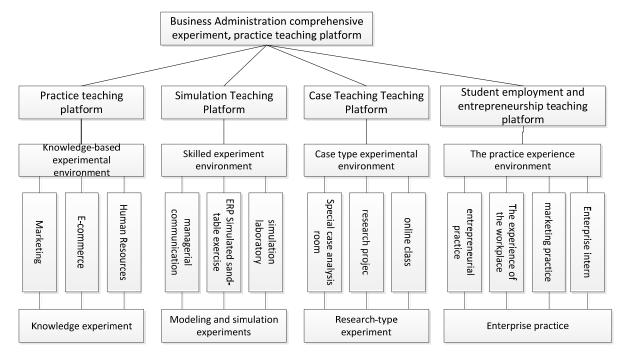


Fig. 4: Practice platform

choose to verify, apply, research scientifically and start a business. In the practice system of practice and experiment majoring in food professional practice, we highlight the platform establishment of simulation and food professional laboratory's practice, especially the founding of food professional laboratory simulate labs in simulate experimental platform. In food professional laboratory practicing platform we put emphasis on the practice of practice of starting a business, practice of employment and practice of marketing. Usually, food professional laboratory practice requires students to find internship units on their own and undertake some management as well as work task to carry on internship, then acquire the opportunity of food professional However, there are laboratory practice. many difficulties in detailed implementation process. For example, it is difficult for students to find an internship unit therefore they cannot meet the requirements of internship. In order to solve this problem, we project emulational food professional laboratory lab in the system of practical practice, which is a new experimental project we put forward on the basis of emulational experiment. The fit between emulational experiment and operation environment of food professional laboratories is very good, which provides a vivid situation for student as if they were in real food professional laboratory, so it can similarly replace the need for students to start food professional laboratory internship.

Emulational experiment not only can finish internship process as well as working mission of a real food professional laboratory, but also can provide more food professional laboratory management problems which are set up by teachers for students to think over and solve. Also, teachers can make different problems that food professional laboratories faced concentrating on emulational experiment of a food professional laboratory for students to learn and solve. This is an advantage that a single food professional laboratory doesn't have and also a difference from a real food professional laboratory internship. At the same time, there is no time and place limitation for food laboratory emulational experiment, professional students can experience on their own during a holiday and weekends, thus improve the efficiency of emulational experiment and solve the problem that food professional laboratory internship units are not inadequate. Food professional laboratory emulational experiment is developed and took part in by students and teachers, so the process which it attracts students to participate in the establishment of emulational experiment is also the process that students' quality is trained and developed. Through students' participation of this project, their learning interest and ability of understanding as well as application of knowledge are also improved, thus solve the problem that practice and learning are not in the same step in a sense. The procedure of food professional laboratory emulational experiment is shown in Fig. 5.

The advantage of entrepreneurial personnel practice model based on ERP emulational experiment platform: Under the impacts of globalization tidal wave, information technology has totally integrated into the current commercial environment. Popularizing ERP management concept and fostering inter-disciplinary

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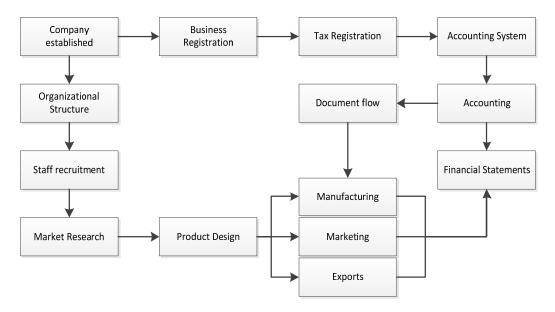


Fig. 5: The procedure of food professional laboratory emulational experiment

innovative talent is an important strategic mission and responsibility faced by food professional laboratories, institutions of higher learning and the society. We should strengthen the establishment of entrepreneurial practice system, create strong atmosphere and cultural environment for the growing of entrepreneurial talent and establish a wholesome practice system for entrepreneurial talent. Strengthening the entrepreneurial practice has particularly great impact on deepening reform of experiment practice. As the important part of practical practice, experiment practice researches systematically and explores practically the issue that in what way the experiment practice functions on aspects of knowledge establishment, developing theoretical practice, improving students' entrepreneurial ability and quality. We carry forward experiment practice reform of food professional practice specialty and improve practice quality of entrepreneurial talent using ERP emulational experiencing practice as a pawn:

- Launching ERP emulational experiencing experiment practice is an effective way to foster entrepreneurial talent. Students can acquire professional education and skill practice through ERP integrative experiment practice, at the same time, they can get systematical understanding of professional knowledge of food professional practice and professional basic theory, thus found a real emulational platform of fostering interdisciplinary innovative talent on the basis of modern educational technology.
- The launching of ERP emulational experiencing experiment practice breaks through time and space limitation of practical practice of food professional practice specialty. ERP emulational practical

practice platform is the extension of computer emulational technology on higher education, which makes practical practice activity of food professional practice specialty breaking through time and space limitation and creating condition to shake off present difficulty for the practice of food professional practice specialty, at the same time, founding important support and offering proper platform.

• The launching of ERP emulational experiencing experiment practice shortens the fostering period of food professional practice talent. ERP experimental practice not only can establish rational knowledge structure and theoretical system of food professional practice specialty undergraduates, but also can greatly improve practical ability of them. ERP emulational experiment practice is definitely a shortcut of fostering professional talent on food professional practice efficiently.

CONCLUSION

In a short, the establishment of the experiencing experiment practice system of food professional practice specialty can combine skill, knowledge and ability together, arouse students' interest and respect students' characters and creation. We can greatly improve the practice quality of students majoring in food professional practice; further fulfill the needs of society and food professional laboratory.

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