No._____of _____ USAMV form 0706020206

SUBJECT OUTLINE

1. Information on the programme

1.1. Higher education institution	University of Agricultural Sciences and Veterinary Medicine Cluj Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	Food products Engineering
1.4. Field of study	Food products Engineering
1.5.Cycle of study[1]	Master
1.6.Specialization/ Study programme	Food safety and consumer protection
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Baby Food and Child Nutrition							
2.2. Course coordinator				Prof. Phd. Adriana Paucean				
2.3. Seminar/ laboratory/ project coordinator				Ass. Prof. Phd. Simona Man				
2.4. Year of study	II	2.5. Semester	III	2.6. Type of evaluation	sumative	2.7. Discipline status	Content[2]	DS
							Compulsoriness[3]	DO

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	2	out of which: 3.2. lecture	1	3.3. seminar/ laboratory/ project	1
3.4.Total number of hours in the curriculum	28	Out of which: 3.5.lecture	14	3.6. seminar/laboratory	14
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					30
3.4.2. Additional documentation in the library, specialized electronic platforms and field					30
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					20
3.4.4.Tutorials					10
3.4.5.Examinations					7
3.4.6. Other activities					
3.7. Total hours of individual study	97				
3.8. Total hours per semester	125				
3.9. Number of credits[4]	5				

4. Prerequisites (is applicable)

4.1. curriculum-related	Raw materials, Biochemistry, Nutrition Basics, Food chemistry, , Microbiology, Vegetable products technology
4.2. skills-related	Identification, description and appropriate use of specific concepts for food science and food safety. Engineering processes management.

5. Conditions (if applicable)

5.1. for the lecture	Projector, presentation. In the case of the didactic activity carried out online, the teaching methods are adapted.
5.2. for the seminar/ laboratory/ project	Seminar hall . In the case of the didactic activity carried out online, the teaching methods are adapted.

6. Specific competences acquired

Professional competences	C5.3 Integrated use of new technologies and concept to obtain functional products C5.5 Development of projects for the development of a new product in a food industry unit C5.4 Use of high-performance criteria and methods for the periodic evaluation of the quality and safety of processes and products
Transversal competences	CT1 Realization of complex, interdisciplinary, individual projects

7. Course objectives (based on the list of competences acquired)

7.1. Overall course objective	Design of new food products for healthy children with special nutritional needs, implementation and project management
7.2. Specific objectives	Identifying the types of baby food in accordance with the nutritional needs according to age and the principles of children's nutrition Management of baby food production and product quality control

8. Content

8.1.LECTURE **Number of hours – 14**	Teaching methods	Notes
Legislative issues on baby food		1 lecture
Basics of child nutrition from infant to little child	Lecture, explanation,	2 lectures
Infant formula and follow-up formula	heuristic conversation	1 lecture
Baby food types for child solid food		1 lecture
Baby food from fruits and vegetables		1 lecture
Baby food from cereal		1 lecture

8.2. PRACTICAL WORK **Number of hours – 14**		
Nutritional needs in child nutrition (case study)	Explanation, heuristic	1 practical laboratory
Food design for children's diversified diets	conversation, case study	2 practical laboratory
Special purpose food (obesity, constipation, celiac diseas, renal disease, lactose intolerance etc)		2 practical laboratories
Exam-test		2 practical laboratory

Compulsory bibliography:

1. *Costin, Gh., 1987, Tehnologia produselor destinate alimentatiei copiilor, Rd. Tehnica, Bucuresti*
2. Costin, G., Segal, R., *Alimente functionale- alimentele si sanatatea- 1999, Editura Academica, Galati*
3. Mincu, I., Segal, B., Segal, R., *Orientari actuale in nutritie, 1989, Editura Medicala, Bucuresti*
4. *Costin, G.,Segal,R., Alimente pentru nutritie speciala, 2001, Editura Academica, Galati*
5. *4 Segal, B., Segal, R., Tehnologia produselor alimentare de protective, Ed. Ceres, 1991, Bucuresti.*

Facultative bibliography

1. *Costin, G., M., Tehnologia produselor destinate alimentatiei copiilor, 1987, Editura Tehnica, Bucuresti*

2. *Banu, C., Biotehnologii in industria alimentara*

9. Corroborating the course content with the expectations of the epistemic community representatives, of the professional associations and of the relevant employers in the corresponding field

Course content is consistent with national professional associations specific applications

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Lecture	Correct and coherent application of the knowledge acquired in the course	examination	30%
10.5. Seminar/Laboratory	Assessment of practical knowledge and interpretation of results, degree of involvement, presence	test	70%
10.6. Minimum performance standards			
Mastering scientific information transmitted through lectures and practical work at an acceptable level Getting the pass mark at the end of testing the laboratory work is the condition of graduation			

[1] Level of study- to be chosen one of the following - Bachelor/Post graduate/Doctoral

[2] Course regime (content) – for bachelor level it will be chosen one of the following - **DF** (fundamental subject), **DD** (subject in the domain), **DS** (specific subject), **DC** (complementary subject).

[3] Course regime (compulsory level) - to be chosen one of the following - **DI** (compulsory subject), **DO** (optional subject), **DFac** (facultative subject)

[4] One ECTS is equivalent with 25-30 de hours of study (didactical and individual study).

Course coordinator
Prof. Phd. Adriana Paucean

Laboratory work/seminar coordinator
Assoc. prof. Phd. Simona Man

Filled in on
8.09.2021

Subject coordinator
Prof. Phd. Adriana Paucean

Head of the Department
Prof. Phd Sevastita Muste

Approved by the department on
22.09.2021

Approved by the Faculty Council on
28.09.2021

Dean
Prof. Phd. Elena Mudura