



No. _____ of _____

Formular USAMV-CN- 0709010215

SUBJECT OUTLINE**1. Information on the programme**

1.1. Higher education institution	University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	Food Science
1.4. Field of study	Food Engineering
1.5. Cycle of study ¹	Master
1.6. Specialization/ Study programme	Gastronomy, Nutrition and Dietetics Food
1.7. Form of education	FT

2. Information on the discipline

2.1. Name of the discipline	Databases in nutrition and dietetics							
2.2. Course coordinator	Assoc. Prof. PhD. Rodica Sobolu							
2.3. Seminar/ laboratory/ project coordinator	Assoc. Prof. PhD. Rodica Sobolu							
2.4. Year of study	I	2.5. Semester	II	2.6. Type of evaluation	continue	2.7. Discipline status	Content ²	FD
							Compulsoriness ³	DC

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					20
3.4.2. Additional documentation in the library, specialized electronic platforms and field					15
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					15
3.4.4. Tutorials					15
3.4.5. Examinations					10
3.4.6. Other activities					15
3.7. Total hours of individual study	50				
3.8. Total hours per semester	140				
3.9. Number of credits ⁴	5				

4. Prerequisites (is applicable)

4.1. curriculum-related	Applied computer science
4.2. skills-related	The student needs basic computer usage skills.

5. Conditions (if applicable)

5.1. for the lecture	The course is interactive, students can ask questions regarding the content of exposure. Academic discipline requires compliance of the start and end of the course. We do not allow any other activities during the lecture, mobile phones will be closed down.
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5.2. for the seminar/ laboratory/
project

At practical each student will develop an individual activity with laboratory materials (made available in the book that describes the laboratory work). Academic discipline is imposed throughout the development of practical work.



6. Specific competences acquired

Professional competences	The ability to collect, organize and assess data relating to the health and nutritional status of individuals, groups and populations The ability to interpret and translate scientific knowledge and principles related to nutrition into practice.
Transversal competences	The ability to analyze nutrition concerns of the community and to contribute constructively to the debate of these issues. Skills in the recording, organization and management of information including the use of appropriate information technology.

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

7.1. Overall course objective	Learning basic database programming and management concepts.
7.2. Specific objectives	Acquiring the ability to design relational databases.

8. Content

8.1. LECTURE Number of hours – 28 Basic database concepts. MySQL system description. Tables and field data types. Constraints and default values. Connecting to specialized nutrition databases (http://ndb.nal.usda.gov/ - USDA Food Composition Databases). Searching information on the nutrient content of certain foods (name, description, brand, factory). Analysis of the ingredients contained in a product. PHP MyAdmin web based MySQL management tool description. SQL database structure definition commands. Basic SQL data query commands. Avoiding data redundancy in relational databases. Using JOIN clauses and MySQL functions in queries. Table Update SQL commands. Creating and using indexes. MySQL aggregation functions. Creating and using views. Stored procedures. MySQL Triggers. User access control. User rights settings. Transactions.	Teaching methods Lecture Class will generally begin with questions. An overview of the new material will be given. The students will actively participate in the development of the new material. Then the students will be given problems similar to the homework.	Notes 1 lecture = 2 hours 2 lectures 2 lectures 1 lecture 1 lecture 1 lecture 1 lecture 2 lectures 1 lecture 1 lecture 1 lecture 1 lecture
8.2. PRACTICAL WORK Number of hours – 28	Theoretical presentation of practical work	

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Basic database concepts. MySQL system description. Tables and field data types. Constraints and default values.	Theoretical presentation of practical work Class will generally begin with questions about homework. An overview of the material will be given. The students will actively participate in the development of this review. Then the students will be given problems similar to that have made on courses.	1 lab work (2 hours / work) 1 practical work
Connecting to specialized nutrition databases (http://ndb.nal.usda.gov/ - USDA Food Composition Databases). Searching information on the nutrient content of certain foods (name, description, brand, factory). Analysis of the ingredients contained in a product.		2 practical works
PHP MyAdmin web based MySQL management tool description.		1 practical work
SQL database structure definition commands. Basic SQL data query commands.		1 practical work
Avoiding data redundancy in relational databases. Using JOIN clauses and MySQL functions in queries.		1 practical work
Table Update SQL commands. Creating and using indexes.		1 practical work
MySQL aggregation functions.		1 practical work
Creating and using views.		1 practical work
Stored procedures. MySQL Triggers.		1 practical work
User access control. User rights settings.		1 practical work
Transactions.		1 practical work
<i>Compulsory bibliography:</i> <i>Learning MySQL.</i> O'Reilly. 2007 (http://dl.finebook.ir/book/55/10625.pdf) <i>J. Mann and S. Truswell (2nd edition, 2002). Essentials of Human Nutrition.</i> Oxford University Press. <i>Shils, Olson, Shike, and Ross (Eds.), (1999). Modern Nutrition in Health and Disease, 9th edition.</i> Williams and Wilkins. http://dev.mysql.com/tech-resources/articles/ <i>Optional bibliography:</i> 1. Thomas B. & British Dietetic Association. <i>Manual of Dietetic Practice.</i> Blackwell Science, 2001 2. http://www.w3schools.com/sql/		

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

The course content is according to the content of the courses in other Romanian and foreign universities.
For a better matching with the market requests the bussines environment was involved in the practical works definition.

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Lecture	I expect that all the student to be able to manage in the scientific literature. Also, I expect that all students have basic concepts about the material presented on course.	Tests and quizzes are based on the material in the textbook, covered in class, assigned to students to solve,	30%

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		learn, review prior to the test/quiz Homework will be assigned approximately every week and is due at the beginning of class on the day it is due	
10.5. Seminar/Laboratory	1 project	Project exposure	70%
10.6. Minimum performance standards			
Knowledge of the matter presented during the courses and practical works equivalent to the 5 mark. Obtaining passing mark at the intermediate evaluation is needed for taking the exam.			

¹ Cycle of studies- choose of the three options: Bachelor/Master/Ph.D.

² Discipline status (content)- for the undergraduate level, choose one of the options:- **FD** (fundamental discipline), **BD** (basic discipline), **CS** (specific disciplines-clinical sciences), **AP** (specific disciplines-animal production), **FH** (specific disciplines-food hygiene), **UO** (disciplines based on the university's options).

³ Discipline status (compulsoriness)- choose one of the options – **CD** (compulsory discipline) **OD** (optional discipline) **ED** (elective discipline).

⁴ One credit is equivalent to 25-30 hours of study (teaching activities and individual study).

Filled in on
8.09.2021

Course coordinator
Assoc. Prof. PhD Rodica Sobolu

Laboratory work/seminar coordinator
Assoc. Prof. PhD Rodica Sobolu

Approved by the
Department on
22.09.2021

Head of the Department

Prof. PhD Ramona Suharoschi

Approved by the Faculty
Council on
28.09.2021

Dean

Prof. PhD Elena Mudura