UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
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No._____of _____ **USAMV form 0706010105**

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]	Bachelor
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	Organic Food							
2.2. Course coordinator				Prof.dr. Sevastiţa Muste				
2.3. Seminar/ laboratory/ project coordinator				Lecturer PhD. Anamaria Pop				
2.4. Year of study	**I**	2.5. Semester	**II**	2.6. Type of evaluation	Sumative	2.7. Discipline status	Content[2]	DS
							Compulsoriness [3]	DI

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					10
3.4.2. Additional documentation in the library, specialized electronic platforms and field					10
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					33
3.4.4.Tutorials					20
3.4.5.Examinations					10
3.4.6. Other activities					
3.7. Total hours of individual study	83				
3.8. Total hours per semester	125				
3.9. Number of credits[4]	5				

4. Prerequisites (is applicable)

4.1. curriculum-related	Knowledge: Chemistry and biochemistry of foods, Food Technology, Principles and methods of conservation of agro-food products, Food Microbiology.
4.2. skills-related	The student must have basic knowledge on human nutrition, toxicology. - Know the chemical composition and characteristics of the main food groups.

5. Conditions (if applicable)

5.1. for the lecture	The course is interactive, students can ask questions regarding the content of the exposure. Academic discipline enforce Time start and end of the course. Space and facilities: • Classroom equipped with: whiteboard, projector and computer Obligations of students:

	We do not allow any other activities during the lecture, mobile phones are closed.
5.2. for the seminar/ laboratory/ project	Space and facilities: • seminar room equipped with: board, projector and computer Obligations of students: • Each student will complete and present, on the basis of preset themes, a case study on the use of plants in food Condiment. • academic disciplines is required during the entire progress of the work.

6. Specific competences acquired

Professional competences	C 6.2. Explaining and interpreting the way in which agri-food production is integrated in the global circuit of consumer goods. C 6.3 Use of management and marketing strategies for the development of the sustainable agri-food market
Transversal competences	Able scientific thinking on obtaining various organic food. Demonstrate concern about professional development by engaging in investigations on technological impacts on the quantity and quality of organic products. To participate in research activities within the research team. Demonstrate concern for professional development by engaging critical thinking skills. Demonstrate involvement in scientific activities such as the development of articles and studies.

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

7.1. Overall course objective	To acquire knowledge of the technologies of production and quality control of organic products of animal and vegetable.
7.2. Specific objectives	Knowledge of the principles of organic production; To know the nutritional characteristics of organic food vs. conventional foods; To know the general and specific private national and international market of organic products; Know the local market trends and European organic food products; Correlation with other specific disciplines of specialization; Clear expression, correct; Explain and exemplify the notions; Fostering active participation of students.

8. Content

8.1.LECTURE **Number of hours – 28**	Teaching methods	Notes
Food security and ecological agricultural production Motivation to obtain ecological products. The main objectives of organic farming.	Lecture, explanation, heuristic conversation	2 lectures (4 hours)
The concept of ecological agri-food product in Romania European regulations on organic products Trends in the domestic and European market for organic agri-food products.		2 lectures (4 hours) 3 lectures (6 hours)
Organic cereals and derived products Organic wheat production. The quality of organic cereals. The quality of organic wheat flour. The quality of organic bakery products.		4 lectures (8 hours)
Organic vegetables and fruits Obtaining and characterizing organic vegetables and fruits. Processing of ecological vegetable raw materials. Organic products obtained from vegetables and fruits. Quality characteristics of ecological finished products.		2 lectures(4 hours)

Organic medicinal and aromatic plants Ecological cultivation of medicinal and spicy plants The period and time of harvesting medicinal plants and Seasoning. General techniques for harvesting medicinal plants and seasoning Transport of freshly harvested medicinal and spice plants Conditioning of the raw material. Processing of organic spices. Quality conditions of spicy plants and organic spices and derivatives. Certification of organic food. The structure of certification of agri-food products internationally Regulations regarding the certification of ecological products		1 lecture (2 hours) 3 lecture(6 hours) 3 lecture(6 hours)

8.2. PRACTICAL WORK **Number of hours – 14**		
Case studies - Good practices specific to organic farming. Practical guide for crop production in organic farming	Simulation of situations, methods of group work, individual and frontal methods of developing critical thinking	1 lab work (2 hours / work)
Case studies - Legislation on organic farming		1 lab work (2 hours / work)
Case studies - Regulation (EU) 2018/848 of the European Parliament on organic production and labeling of organic products. Labeling and marketing of organic agricultural products.		2 lab work (4 hours / work)
Case studies - Control system for organic food		1 lab work (2 hours / work)
Case studies - Consumer training on the identification of organic food products		1 lab work (2 hours / work)
Case studies on the certification of organic agri-food products.		1 lab work (2 hours / work)

Compulsory bibliography:

1. G.M. Costin 2008, Alimente ecologice Editura academica
2. Muste, Sevastita, 2010, Materii prime vegetale. Editura Rizoprint, Cluj-Napoca;
3. APAHIDEAN S, 2004, Tratat de legumicultură.
4. Reglementari CEE nr. 2092/1991
5. http://www.soilassociation.org/

Optional bibliography:

1. Muntean., L., S., şi colab, 2003, Fitotehnie, Editura didactică şi pedagogică Bucureşti
2. muntean, l., s, borcean, i., axente, m., roman, g., Fitotehnie, Editura Didactică şi Pedagogică, Bucureşti, 1995.
3. **http://www.eco-food.eu/**
4. http://ec.europa.eu/news/agriculture/130116_ro.htm
1. **http://www.soilassociation.org/foodforlifescotland**

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

In order to identify ways of modernization and continuous improvement of teaching and course content with the current issues and practical problems teachers participate in various national and international conferences, workshops (with guests from the economic environment), the exhibition stand food industry (eg agriculture, Festival food, Veterinary Medicine Cluj-Napoca) and meetings of professional associations (eg ASIAR Romania) being debated current issues and future food production in Romania and the European Union and which interacts with the private / prospective

employers of graduates. Knowledge taught in the discipline are necessary to knowledge and improve the quality of organic food.

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Lecture	Familiarize students with the general and specific aspects of obtaining and characterization of organic food. Knowing the organoleptic, physicochemical and microbiological quality assessment of organic food and the changes that may occur during processing, storage and sale of organic products.	exam	50%
10.5. Seminar/Laboratory	Understanding the good practices specific to obtaining organic food (obtaining, certification, marketing and control)	Lecture support	50 %
10.6. Minimum performance standards			
Stapanirea informatiei stiintifice transmisa prin prelegeri si studii de caz la nivel acceptabil.			

[1] Education levels- 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).

[5 / *] Disciplines: AK- Advanced knowledge, CT- Complementary Training, S- Synthesis

Filled in on
10.09.2021

Course coordinator
Prof dr. Muste Sevastița

Laboratory work/seminar coordinator
Lecturer Dr. Anamaria Pop

Subject coordinator
Prof dr. Muste Sevastița

Approved by the
Department on
22.09.2021

Head of the Department
Prof dr. Muste Sevastița

Dean

Approved by the Faculty
Council on
28.09.2021

Prof dr. Mudura Elena