UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
Calea Mănăştur 3-5, 400372, Cluj-Napoca
Tel: 0264-596.384, Fax: 0264-593.792
www.usamvcluj.ro

No._____of _____ **USAMV form 0702040216**

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 Engineering
1.4. Field of study	Food Engineering
1.5.Cycle of study[1]	Bachelor
1.6.Specialization/ Study programme	Control and expertise of food products
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Basic principles in culinary technique							
2.2. Course coordinator				Lecturer. Phd. Maria Simona Chiș				
2.3. Seminar/ laboratory/ project coordinator				Lecturer. Phd. Liana Salanță				
2.4. Year of study	IV	2.5. Semester	**VII**	2.6. Type of evaluation	continue	2.7. Discipline status	Content[2]	DS
							Compulsoriness[3]	CO

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	4	out of which: 3.2. lecture	2	3.3. seminar/ laboratory/ project	2
3.4.Total number of hours in the curriculum	56	Out of which: 3.5.lecture	28	3.6.seminar/laboratory	28
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					4
3.4.2. Additional documentation in the library, specialized electronic platforms and field					4
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					3
3.4.4.Tutorials					2
3.4.5.Examinations					4
3.4.6. Other activities					2
3.7. Total hours of individual study	19				
3.8. Total hours per semester	75				
3.9. Number of credits[4]	3				

4. Prerequisites (is applicable)

4.1. curriculum-related	Raw materials, Biochemistry, Nutrition, Hygiene
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
5.2. for the seminar/ laboratory/ project	Pilot plant, raw materials, recipes

6. Specific competences acquired

Professional competences	C 1.2 Explanation and interpretation of concepts, processes, models and methods in food science, using basic knowledge of the composition, structure, properties and transformations of food components and their interaction with other systems throughout the agri-food chain C2.3 Application of basic engineering principles and methods for solving technological problems in the agri-food chain
Transversal competences	CT1.Applying strategies of perseverance, rigor, efficiency and responsibility at work, punctuality and accountability for the results of personal activities, creativity, common sense, analytical and critical thinking, solving matters etc, by principles, norms and values of the professional ethics code in food area

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

7.1. Overall course objective	Organise, lead and control the production in food service
7.2. Specific objectives	• Basic cooking principals • Principals of the technological arrangement and improvement of the cuisines • Characterisation of the technologies for the main culinary techniques and culinary equipments • Importance of the food safety and hygiene in food service

8. Content

8.1.LECTURE **Number of hours – 28**	Teaching methods	Notes
Planning and organising the production in food service		2 lectures
Professional equipments in culinary techniques	Lecture, explanation,	
Preliminary processing in culinary technique	heuristic conversation	3 lectures
Seasoning and flavouring in culinary techniques		1 lecture
Chemical compounds in food		1 lecture
Heat treatments and cooking methods		
Food safety and sanitation in food service		2 lectures
Food preservation and storage		2 lectures
		2 lectures
		1 lecture

8.2. PRACTICAL WORK **Number of hours – 28**		
Professional equipments and tools in culinary techniques	Explanation, heuristic conversation, case study	1 practical laboratory
Preliminary and thermal processing for cereals		1 practical laboratory
Preliminary and thermal processing for meat and meat products		1 practical laboratory
Preliminary and thermal processing for eggs		1 practical laboratory
Preliminary and thermal processing for milk and milk products		1 practical laboratory
Preliminary and thermal processing for fish and shellfish		1 practical laboratory
Preliminary and thermal processing for fruits and vegetables		1 practical laboratory
Heat treatments and their influence : boiling, steaming, roasting, backing, broiling, braising, grilling, sauté etc.		7 practical laboratories

Compulsory bibliography:

1. *Paucean Adriana, 2011, Principii de baza in tehnica culinara, Ed. Risoprint Cluj-Napoca*
2. *Parjol, Gabriela si altii, Tehnologie culinara, manual, Ed. Didactica si Pedagogica,1997, Bucuresti*
3. *Berechet, Gabriela, 2006, manualul practic al bucatarului, ed. Centrul National de Invatamant Turistic, Bucuresti*

Optional bibliography:

1. *Florea, C, Belous, M, 2004, Organizarea evenimentelor si banquetingului in structure de primire, ed. Centrul National de Invatamant Turistic, Bucuresti*
2. Segal, Rodica si altii, Valoarea nutritiva a produselor agroalimentare, Ed. Ceres, 1983, Bucuresti
3. Vizireanu, C., Istrati, D., 2006, *Elemente de gastronomie şi gastrotehnie*, Editura Fundaţiei universitare "Dunăreade Jos ", Galaţi.
4. *** Hotarare de Guvern privind aprobarea normelor de igiena a produselor alimentare, MO 866/2002

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	Identify the main elements necessary for planning and organization of production Explain and describe the main culinary techniques and equipment specific professional	examination	70%
10.5. Seminar/Laboratory		Portfolio presentation and test	30%
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
Lecturer. Phd. Maria Simona Chiș

Laboratory work/seminar coordinator
Lecturer Phd. Liana Salanta

Filled in on
06.09.2021

Subject coordinator
Prof. PhD Adriana Paucean

Approved by the department on 22.09.2021

Head of the Department
Prof. Sevastita Muste

Approved by the Faculty Council on 28.09.2021

Dean
Prof. PhD Elena Mudura