UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
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Nr._____din _____ **Form code USAMV - 0704010106**

COURSE DESCRIPTION

1. General data

1.1. Higher Education Institution	University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca
1.2. Faculty	Faculty of Food Science and Technology
1.3. Department	Food Science
1.4. Study field	Food Engineering
1.5. Study level[1)]	Cycle 2. Master studies
1.6. Specialization/ Study Program	Food Quality Management (English)
1.7. Teaching Form	IF

2. Course Characteristics

2.1. Name of the course	**Biological hazard assessment and control in food quality management**							
2.2. Course leader				Proffesor PhD. Ancuţa M. Rotar				
2.3. Coordinator of the laboratory/seminar activity				Lecturer PhD. Georgiana Cătunescu				
2.4. Year of study	I	2.5. Semester	II	2.6. Type of Evaluation	Summative	2.7. Course regime	Content[2]	DS
							Level of compulsory[3]	DI

3. Total estimated time (hours/semester for the teaching activities)

3.1. Number of hours/week– frequency form	3	of which care: 3.2. course	1	3.3. seminar/ laboratory/ project	2
3.4. Total hours in the curricula	42	Of which: 3.5.course	14	3.6. seminar/laboratory	28
Distribution of time					hours
3.4.1. Study based on handbook, notes, bibliography					20
3.4.2. Extra documentation in the library, on specific electronic platforms and on field					20
3.4.3. Prepare the seminars / laboratories / projects, theme, essays,reports, portofolio					26
3.4.4. Tutorial					22
3.4.5. Examination					20
3.4.6. Other activities					
3.7. Total hours of individual study	108				
3.8. Total hours per semester	150				
3.9. Number of ECTS [4]	6				

4. Pre-conditions (where is the case)

4.1. of curriculum	Getting base of: Managent systems, Biochemistry food, Food Chemistry, Food Microbiology,
4.2. of competences	The student must have knowledge of leadership throughout the organization in a planned and systematic according principles of quality management and creating a framework for continuous improvement of internal processes.

5. Conditions (where is the case)

5.1. of course development	Space and facilities; Classroom equipped with board, projector and computer The course is interactive, the student can participate directly through questions and comments regarding the content exposure. Academic discipline requires presence of student min. 50% compliance time start and end of the course, appropriate attire

	and behavior of the teachers and students in terms of a partnership between the student and professor.
5.2. of seminar/laboratory/project development	Practical and project work conducted on related topics, in conjunction with the information from the course, encouraging independent thinking and self are students. Observe the academic discipline and learning outcomes are explained and discussed with the students in terms of their relevance for specific skills training, professional and transversal.

6. Specific acquired competences

Proffesional competences	C2.1 Knowledge and deepening of scientific research methods of food quality and safety C2.3 Use of specific research methodologies to increase food quality and safety C2.5 Elaboration of research projects / studies specific to food quality and safety
Transversal competences	CT2. Applying interrelationship techniques within a team; amplifying and refining the empathic capacities of interpersonal communication and of assuming specific attributions in carrying out the group activity in order to treat / solve individual / group conflicts, as well as the optimal time management.

7. Suject Objectives (as a result of the specific acquired competences)

7.1. Subject general objectives	The course aims to contribute to the formation of a modern and up to date on the principles of quality management and food safety. It is contemplated the increasing knowledge on the implementation of quality management systems and identify potential risks
7.2. Specific objectives	Development of the documents specific by quality management standards in force The course presents concepts, principles, methods and techniques of total quality management and potential risks biological

8. Content

Crt. No.	**8.1.COURSE** **Number of hours – 14**	Methods of teaching Lectures	Observations 1 lecture
1.	Introduction to Total Quality Management	Lectures, heuristic conversation, explanation	1 lecture (2 hours)
2.	The types of risks encountered 1. Biological risks	Lectures, heuristic conversation, explanation	1 lecture (2 hours)
3.	The types of risks encountered 2. Microbial risks	Lectures, heuristic conversation, explanation	1 lecture (2 hours)
4.	The types of risks encountered 3. Parasitic and viral risks	Lectures, heuristic conversation, explanation	1 lecture (2 hours)
5.	Risk identification. Establish the critical limits and control their	Lectures, heuristic conversation, Explanation	3 lectures (6 hours)

Crt. No.	8.2. PRACTICAL WORK Number of hours – 28	Teaching Method: Case Study	Observations
1.	Identification of the microbial risks	Case study, simulation of situations, methods of group work, individual	4 hours
2.	Identification of the parasitic risks	Case study, simulation of situations, methods of group work, individual	6 hours
3.	Identification of the viral risks	Case study, simulation of situations, methods of group work, individual	6 hours
4.	Procedures involved in the prevention of biological risks	Case study, simulation of situations, methods of group work, individual	6 hours
5.	Quality Management - Good Practices responsible for biological risks Methods to prevent the biological risks	Case study, simulation of situations, methods of group work, individual	6 hours

Compulsory bibliography

1. Gabriella Caruso,Giorgia Caruso,Pasqualina Lagana,Antonino Santi Delia,Salvatore Parisi,Caterina Barone Melcame,Francesco Mazzù (2015); Microbial Toxins and Related Contamination in the Food Industry; Springer
2. Georgi Popov, Bruce K. Lyon, Bruce Hollcroft (2016), Risk Assessment: A Practical Guide to Assessing Operati Risks, John Wiley et Sons Inc.
3. Apostu S.(2009) Managementul calitaţii totale, Editura Risoprint Cluj-Napoca

Optional bibliography

1. P.A. Luning, W.J. Marcelis, W.M.F. Jongen, (2008) – Managementul calităţii alimentelor o abordare tehno-managerială
2. Biological Risk Engineering Handbook: Infection Control and Decontamination (2016); editors Martha J. Boss, Dennis W. Day;
3. Plant Defence: Biological Control (2011) editors Jean Michel Mérillon, Kishan Gopal Ramawat; Springer

9. Correlations between the subject against the expectations of the epistemic communitiy representatives, of the professional associations and employers' representatives in the domain

- Achieving the teaching objective with interdisciplinary implications,
- Involvement of students in the activity and discussions on practical aspects

10. Evaluation

Type of activity	10.1. Evaluation criteria	10.2. Evaluation methods	10.3. Percent of the final grade
10.4. Course	Evaluation the knowledge acquired	Oral examinations	70%
10.5. Seminar/Laboratory	Evaluation the knowledge acquired, evaluation the practical knowledge, degree of involvement and individual study	Presenting an individual project	30%

10.6. Minimal standard of performance :
Evaluation the knowledge and competences acquired by students is done in accordance with Article 144 of the. (3) of the Education Law, the whole notes at 10-1, Note 5 certifying minimal competences acquisition related discipline and passing the exam. Obtain the pass mark to verify knowledge and competences acquired by students in practical work in the evaluation during or colloquium is prerequisite to presenting the final examination (summative) and respectively condition preliminary
on which the promotion rate.

[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).

Filled in on
08.09.2021

Course coordinator
Proffesor PhD. Ancuta M. Rotar

Laboratory work/seminar coordinator
Lecturer PhD. Georgiana Cătunescu

Subject coordinator
Proffesor PhD. Ancuta M. Rotar

Approved by the
Department on
22.09.2021

Head of the Department
Proffesor PhD. Ramona Suharoschi

Approved by the Faculty
Council on
28.09.2021

Dean
Proffesor PhD. Elena Mudura