

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

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 Engineering
1.4. Field of study	Food Engineering
1.5. Cycle of study <sup>1</sup>	Cycle 2. Master studies
1.6. Specialization / Study programme	SPCCA
1.7. Form of education	IF

**2. Information on the discipline**

2.1. Name of the discipline	<b>Certification of food products</b>							
2.2. Course coordinator	<b>Lecturer dr. Crina Mureşan</b>							
2.3. Seminar/ laboratory/ project coordinator	<b>Lecturer dr. Crina Mureşan</b>							
2.4. Year of study	<b>II</b>	2.5. Semester	<b>III</b>	2.6. Type of evaluation	<b>Continue</b>	2.7. Discipline status	Content <sup>2</sup>	<b>DS</b>
							Compulsoriness <sup>3</sup>	<b>DI</b>

**3. Total estimated time (teaching hours per semester)**

3.1. Hours per week – full time programme	3	Out of which: 3.2. lecture	2	3.3. seminar/ laboratory/ project	1
3.4. Total number of hours in the curriculum	42	Out of which: 3.5. lecture	28	3.6. seminar/ laboratory	14
<b>Distribution of the time allotted</b>					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					10
3.4.6. Other activities					8
3.7. Total hours of individual study	108				
3.8. Total hours per semester	150				
3.9. Number of credits <sup>4</sup>	6				

**4. Prerequisites (is applicable)**

4.1. curriculum-related	Basics of chemistry and biochemistry as well food quality control
4.2. skills-related	The student should have knowledge of the chemical composition of food, changes during processing, quality parameters for raw material and finished product

**5. Conditions (if applicable)**

5.1. for the lecture	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
5.2. for the seminar/ laboratory/ project	The seminar academic discipline is required throughout the deployment.

## 6. Specific competences acquired

Professional competences	CP 5. Implementation and monitoring of EU policies and strategies on food quality, safety and security
Transversal competences	CT1. Realization of complex, interdisciplinary, individual projects

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

7.1. Overall course objective	The course aimed at acquiring the certification process characteristics of food.
7.2. Specific objectives	Know the requirements of the standards underlying the certification. How to acquire the preparation a procedure of quality and safety manual. To understand the terms and certification stages. To identify the types of certification. Understand the stages of an audit.

## 8. Content

8.1.LECTURE Number of hours – 28	Teaching methods	Notes
Certification - definition, terminology, symbols, certification organization, types of certifications	Lectures, heuristic conversation, explanation	1 lecture
SR EN ISO 22000, EN ISO 9001, Product standard: requirements	Lectures, heuristic conversation, explanation	3 lectures
Quality and safety manual. Types of procedures. Preliminary Program (PRP)	Lectures, heuristic conversation, explanation	4 lectures
Certification of a management system (integrated); Stages of certification; Forms Certification (examples for management system certification and product certification)	Lectures, heuristic conversation, explanation	2 lectures
Certification of organic products Certification organizations; The responsibilities of the certification organizations in Romania	Lectures, heuristic conversation, explanation	1 lecture
Audit of organic products Audit planning, audit organic products opening session of the audit procedure, the actual examination, inspection itself, reporting results	Lectures, heuristic conversation, Explanation	2 lectures
Market organic products domestic and European	Lectures, heuristic conversation, explanation	1 lecture

<b>8.2. PRACTICAL WORK</b> <b>Number of hours – 14</b>  Quality Manual- case studies   System procedures, operational, specific, work instructions- case studies   Case studies: identification of certified products (type of certification, certification organization, marks)	Heuristic conversation, how teamwork   Heuristic conversation, how teamwork   Heuristic conversation, how teamwork	3 seminars   3 seminars   1 seminar
<b>Compulsory bibliography:</b> 1. Muresan Crina, 2021, Lecture notes 2. Apostu, S., 2009, Managementul calității alimentelor, Editura Risoprint, Cluj-Napoca		
<b>Optional bibliography:</b> 1. P.A.Luning, W.J.Marcelis, W.M.F. Jongen, 2008, Managementul calității alimentelor -o abordare tehnico-managerială, Editura Casa Cărții de Știință, Cluj Napoca. 2. G.M. Costin , 2008, Alimente ecologice , Editura Academica, Galati.		

**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.
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**10. Assessment**

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
<b>10.4. Lecture</b>	Acquiring certification process characteristics of the food.	Verification	50%
<b>10.5. Seminar/Laboratory</b>	Learning concepts related to developing quality and safety manual, procedures, identifying food certification	Presenting an individual project	50%
<b>10.6. Minimum performance standards</b> Knowledge of scientific information conveyed through lectures and seminar at an acceptable level.			

<sup>1</sup> Level of study- to be chosen one of the following - Bachelor/Post graduate/Doctoral

<sup>2</sup> 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).

<sup>3</sup> Course regime (compulsory level) - to be chosen one of the following - **DI** (compulsory subject), **DO** (optional subject), **DFac** (facultative subject)

<sup>4</sup> One ECTS is equivalent with 25 hours of study (didactical and individual study).

**Filled in on**  
6.09.2021

**Course coordinator**  
Assoc. Prof. PhD. Crina Muresan



**Laboratory work/seminar coordinator**  
Assoc. Prof. PhD. Crina Muresan

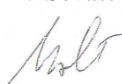


**Subject coordinator**  
Assoc. Prof. PhD. Crina Muresan



**Approved by the Department on**  
22.09.2021

**Head of the Department**  
Prof. PhD. Sevastița Muste



**Approved by the Faculty**

**Council on 28.09.2021**

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**Dean**

Prof. PhD. Elena Mudura

