



No. _____ of _____

USAMV form–CN-0701040320

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 Engineering
1.4. Field of study	Food Engineering
1.5. Education level ¹⁾	Bachelor
1.6. Specialization/ Study programme	Technology of Agricultural Products Processing
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Consumer protection							
2.2. Course coordinator	Prof. Dr. habil. Cristina Anamaria Semeniuc							
2.3. Seminar/ laboratory/ project coordinator	Asist. Dr. Maria-Ioana Socaciu							
2.4. Year of study	IV	2.5. Semester	VII	2.6. Type of evaluation	Continuous	2.7. Discipline status	Content ²	DS
							Compulsorine ss ³	DF ac

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	1	out of which: 3.2. lecture	-	3.3. seminar/ laboratory/ project	1
3.4. Total number of hours in the curriculum	14	out of which: 3.5. lecture	-	3.6. seminar/ laboratory/ project	14
Distribution of the time allotted					ore
3.4.1. Study based on book, textbook, bibliography, and notes					11
3.4.2. Additional documentation in the library, specialized electronic platforms, and field					-
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios, and essays					-
3.4.4. Tutorials					-
3.4.5. Examinations					-
3.4.6. Other activities					-
3.7. Total hours of individual study	11				
3.8. Total hours per semester	25				
3.9. Number of credits ⁴	1				

4. Prerequisites (if applicable)

4.1. curriculum-related	Not applicable
4.2. skills-related	Not applicable

5. Conditions (if applicable)

5.1. for the lecture	Not applicable
5.2. for the seminar/ laboratory/ project	Classroom, equipped with: blackboard, video projector, and computer In the case of carrying out online didactic activities, the teaching methods will be adapted



6. Specific competences acquired

Professional competences	C4.1. Interpreting legislation in the food industry field C5.2. Identifying institutional responsibilities referring to food safety and consumer protection
Transversal competences	CT2. Assuming some specific attributions in conducting group activity in view to achieve certain case studies

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

7.1. Overall course objective	To give students an overview of in force consumer protection legislation
7.2. Specific objectives	Ability to analyse legislative acts in the consumer protection field Understanding the impact of regulations on food safety and consumer protection

8. Contents

8.1. LECTURE	Teaching methods	Notes
Not applicable	-	-
8.2. SEMINARS	Teaching methods	Notes
Ordinance no. 21 of August 21, 1992	Presentation, explanation, demonstration, case study	1 seminar
Decision no. 106 of February 7, 2002		2 seminars
Regulation (EC) no. 1924/2006		
Decision no. 723 of July 20, 2011		
Order no. 45 of March 14, 2012		
Law no. 363 of December 21, 2007		1 seminar
Law no. 363 of December 21, 2007		1 seminar
Framework procedure regarding the activity of supervision and control		1 seminar
General procedure regarding the solution of consumer petitions		
Compulsory bibliography: - Ordonanță nr. 21 din 21 august 1992 (**republicată*)(*actualizată*) privind protecția consumatorilor (actualizată până la data de 9 aprilie 2016*) - Hotărâre nr. 106 din 7 februarie 2002 (*actualizată*) privind etichetarea alimentelor (actualizată până la data de 11 august 2011*) - Regulation (EC) no. 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods - Hotărâre nr. 723 din 20 iulie 2011 privind stabilirea cadrului legal necesar pentru aplicarea Regulamentului (CE) nr. 1.924/2006 al Parlamentului European și al Consiliului din 20 decembrie 2006 privind mențiunile nutriționale și de sănătate înscrise pe produsele alimentare - Lege nr. 150 din 14 mai 2004 (*republicată*) privind siguranța alimentelor și a hranei pentru animale*) - Lege nr. 363 din 21 decembrie 2007 privind combaterea practicilor incorecte ale comercianților în relația cu consumatorii și armonizarea reglementărilor cu legislația europeană privind protecția consumatorilor - Ordin nr. 45 din 14 martie 2012 privind controlul pe piață al mențiunilor nutriționale și de sănătate înscrise pe produsele alimentare		
Optional bibliography: -		

9. Corroborating the course content with the expectations of the epistemic community representatives, of the professional associations and of the relevant stakeholders in the corresponding field

In outlining the seminars content were considered recommendations of food industry employers.



10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Lecture	Not applicable	-	-
10.5. Seminar/ Laboratory	Gaining professional skills	Continuous assessment	100%
10.6. Minimum performance standards			
At least a grade 5 in the evaluation process			

¹ 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 hours of study (didactical and individual study).

Filled in on

06.09.2021

Course coordinator

Prof. Dr. habil. Cristina Anamaria Semeniuc

Laboratory work/ seminars coordinator

Asist. Dr. Maria-Ioana Socaciu

Course coordinator

Prof. Dr. habil. Cristina Anamaria Semeniuc

Approved by the Department on

22.09.2021

Head of the Department

Prof. Dr. Sevastița Muste

Approved by the Faculty Council on

Dean

Prof. Dr. habil. Elena Mudura

28.09.2021