



# UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINĂ VETERINARĂ CLUJ-NAPOCA

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No. \_\_\_\_\_ of \_\_\_\_\_

USAMV form - CN-0703020217

## SUBJECTIVE 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 Science
1.4. Field of study	Food Engineering
1.5. Education level	Bachelor
1.6.Specialization/Study programme	Food Engineering
1.7. Form of education	Full time

### 2. Discipline data

2.1. Name of the discipline	ELEMENTS OF ELECTRICAL ENGINEERING							
2.2. Course coordinator	Lect. eng. PhD. Adriana-Pula DAVID							
2.3. Seminar/laboratory/ project coordinator	Lect. eng. PhD. Adriana-Pula DAVID							
2.4. Year of study	II	2.5. Semester	II	2.6. Evaluation type	Summative	2.7. Discipline status	Content <sup>2</sup>	DD
							Compulsoriness	DI

### 3. Total estimated time (hours per semester of teaching activities)

3.1. Hours per week – full time programme	2	out of which: 3.2. lecture	2	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 books, textbooks, bibliography and notes					23
3.4.2. Additional documentation in the library, electronic platforms and field experiences					12
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					10
3.4.4. Tutorials					4
3.4.5. Examinations					18
3.4.6. Other activities					
3.7. Total hours of individual study	31				
3.8. Total hours per semester	90				
3.9. Number of credits <sup>4</sup>	3				

### 4. Preconditions (where applicable)

4.1. curriculum-related	Knowledge of Mathematics, Biophysics
4.2. skills-related	Understanding physical phenomena and reading electrical diagrams

### 5. Conditions (if applicable)

5.1. for the course	Classroom equipped with projection system; internet connection The course is interactive, being supported with the help of the video projector through ppt and video presentations.
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	Students can ask questions about the content of the presentation. The university discipline requires the observance of the start and end time of the course. No other activities are tolerated during the lecture, mobile phones should be closed.
<b>5.2. for the seminar/ laboratory/ project</b>	Laboratory equipment: sectioned devices, operating devices, electrician's kit, assemblies, multimeters, models At the practical works it is mandatory to consult the guide of practical works / documentation sheets, each student will carry out an individual activity with the laboratory materials provided. Academic discipline is required throughout the development of practical work

In the case of online teaching, the teaching methods are adapted to the conditions and online platforms used

## 6. Cumulated specific competences

<b>Professional competences</b>	C1.1. Describe and use the concepts, theories and methods underlying the use of electricity in the food industry C1.3. Apply the basic principles and methods of Electrical Engineering and Applied Electronics in the food industry to solve engineering and technological problems 2-3. To apply the specific principles and methods for solving the technological problems that appear in food processing
<b>Transversal competences</b>	CT2 Applying interrelationship techniques within a team; amplifying and refining the empathic capacities of interpersonal communication and assuming specific attributions in carrying out the group activity in order to treat / resolve individual / group conflicts, as well as the optimal management of time both in individual and group activities.

## 7. Discipline objectives (based on the cumulated specific competences)

<b>7.1. General objective</b>	To acquire knowledge regarding technical systems and methods of using electrical devices in the food industry.
<b>7.2. Specific objectives</b>	Knowledge of the general notions regarding the principles underlying the production of electricity, basic principles in the operation of electric machines, methods of automation of processes in the food industry Study of the effects of electricity use and the effects of electricity on food quality

## 8. Content

<b>8.1.COURS</b>	<b>Teaching method</b>	<b>Observation</b>
Electrostatics: electric charge, electric dipole, Coulomb's law, capacitors Electrokinetics: electric current, Ohm's law, resistors, thermal effect of electric current, gull elements, semiconductor electric current, vacuum, gas and electrolytes DC electrical networks: Kirchhoff's theorems Electrodynamics: stationary magnetic field, magnetic circuits, electromagnets. the law of the magnetic circuit, the law of electromagnetic induction Single-phase circuits in permanent sinusoidal regime: production of alternating current, a.c. circuits, power and electricity in a.c., improvement of the power factor. Three – phase electrical networks: phase connection. Electrical measurement of non-electrical physical size Electricity on food industry applications	Lecture; explication; problem solving; case study; conversation	1 Lecture  1 Lecture  1 Lecture  1 Lecture  1 Lecture  1 Lecture

<b>8.2. PRACTICAL WORK</b> <b>Number of hours – 14</b>		
General rules for protection against electric shock and measurement of the body's electrical resistance	Study constructive functional	1 laboratory work
Study of circuit devices: resistors potentiometers, semiconductors, capacitors and galvanic elements Thyristor testing	Case Study	2 laboratory work
Construction and operation of electric motors		1 laboratory work
Use of three-phase asynchronous motor in single-phase capacitor		

schemes		1 laboratory work
Reading electrical diagrams		1 laboratory work
Colloquy		1 laboratory work
<b>Compulsory bibliography:</b> 1. Livia Naghiu, și colab., (2001) <i>Utilizarea energiei electrice în industria laimentară</i> , Ed. RisoPrint 2. LIVIA NAGHIU, ILIE SUĂRĂȘAN, (2011), <i>Electrotehnică aplicată în industria alimentară</i> , Ed. RisoPrint		
<b>Optional bibliography:</b> 1. N. Bogoevici, (1979) <i>Electrotehnică și măsurări electrice</i> , Editura Didactică și Pedagogică, București		

**9. Corroborating the discipline content with the expectations of the epistemic community representatives, of the professional associations and of the relevant employers in the corresponding field**

- Knowledge by students of all important aspects presented in the practical works, project and course;
- Mastering good craftsmanship and fully understanding the importance of knowing this discipline,
- Achieving the teaching objective with interdisciplinary implications, ie understanding and placing Electrotechnics and electronics applied in the food industry and other related disciplines in the practical aspects of the chosen profession,
- Involvement of students in the activity and discussions as numerous as possible on the theoretical and pre-practical aspects presented

**10. Evaluation**

Type of activity	10.1. Evaluation criteria	10.2. Evaluation type	10.3. Percentage of the final grade
<b>10.4. Course</b>	Logical, correct and coherent application of the acquired notions	Written exam (Evaluation of the answers given to the subjects on the exam ticket)	70%
<b>10.5. Seminar/Laboratory</b>	Ability to perform analyzes and interpret the results obtained.	Final oral colloquium (Test of practical evaluation of the acquired professional competences)	30%

**10.6. Minimum performance standard**

- Description of a specific process, including the argumentation of the methods, techniques, procedures and apparatus or equipment and installations used.
- Elaboration of a team solution for the most efficient use of electrical devices and the effects of use

- 1 Cycle of studies - choose one of the three options: Bachelor/Master/Ph.D.
- 2 Discipline regim (content) – for the license level one of the variants is chosen / DF (fundamental discipline), DD (discipline in the field), DS (specialized discipline), DC (complementary discipline)
- 3 Regime of the discipline (compulsory) – choose on of the variants – DI (compulsory discipline) DO (optional discipline) DFac (optional discipline)
- 4 One credit is equivalent to 25-30 hourse of study (teaching activities and individual study)

Filled in on  
08.09.2021

Course coordinator  
Lect. PhD. eng. Adriana-Paula DAVID



Laboratory work/seminar coordinator  
Lect. PhD. eng. Adriana-Paula DAVID



Subject coordinator  
Lect. PhD. eng. Adriana-Paula DAVID



Lect. PhD. eng. Adriana-Paula DAVID

Head of the Department  
Prof. PhD. Ramona SUHAROSCHI

Lect. PhD. eng. Adriana-Paula DAVID

Dean  
Prof. PhD. Elena MUDURA