



No. _____ of _____

USAMV form 0706010104

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	Master
1.6. Specialization/ Study programme	Food Safety and Consumer Protection
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Ethics and Academic Integrity							
2.2. Course coordinator	Sl.Ph-D. Borsa Andrei							
2.3. Seminar/ laboratory/ project coordinator								
2.4. Year of study	1	2.5. Semester	1	2.6. Type of evaluation	VP	2.7. Discipline status	Content ²	DC
							Compulsoriness ³	CD

3. Total estimated time (teaching hours per semester)

4. Prerequisites (is applicable)

3.1. Hours per week – full time programme	1	out of which: 3.2. lecture	1	3.3. seminar/ laboratory/ project	0
3.4.Total number of hours in the curriculum	14	Out of which: 3.5.lecture	14	3.6.seminar/laboratory	0
Distribution of the time allotted					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					20
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					20
3.4.4.Tutorials					10
3.4.5.Examinations					4
3.4.6. Other activities					2
3.7. Total hours of individual study	86				
3.8. Total hours per semester	100				
3.9. Number of credits ⁴	4				
4.1. curriculum-related	General and fundamental scientific culture				
4.2. skills-related					

5. Conditions (if applicable)



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5.1. for the lecture	The course is interactive; students can ask questions regarding the content of lecture. Academic discipline requires compliance with the start and end of the course. We do not allow any other activities during the lecture, mobile phones will be turned off.
5.2. for the seminar/ laboratory/ project	During practical works, each student will develop an individual activity with laboratory materials (made available in the book that describes the laboratory work). Academic discipline is imposed throughout the course of practical works.

6. Specific competences acquired

Professional competences	C5 Implementation and monitoring of policies on food quality and safety C1 Evaluation, processing and interpretation of human nutrition data
Transversal competences	CT3 Carrying out a complex, interdisciplinary scientific work

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

7.1. Overall course objective	The acquisition by students in an adequate way of the concepts and norms specific to ethics and academic integration for their application in the development of a professional career characterized by competence and moral probity.
7.2. Specific objectives	The students' ability to understand the need for an ethical behavior, the assumption of ethical values, their acquisition and application, as well as the acquisition of the competence to carry out scientific research and studies by respecting the ethical norms.

8. Content

8.1.LECTURE Number of hours – 14	Teaching methods	Notes
The object and issue of ethics and academic deontology specific to food engineering	Lecture	2 lectures
Fundamentals of ethics, interdisciplinary approaches. Codification of ethics. The ethical code of USAMV Cluj.	Lecture	1 lecture
Ethical principles of scientific research. Licensed scientific research methods and techniques	Lecture	1 lecture
Social responsibility and academic ethics.	Lecture	1 lecture
Intellectual property. Copyright issues.	Lecture	1 lecture
	Lecture	1 lecture



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Plagiarism and other forms of lack of academic integrity in the context of undergraduate research.		
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8.2. PRACTICAL WORK Number of hours –	Theoretical presentation of practical works	1 lab work (2 hours / work)
<p><i>Compulsory bibliography:</i></p> <ol style="list-style-type: none"> 1. Legea 206/2004 privind buna conduită în cercetarea științifică, dezvoltarea tehnologică și inovare, http://www.lib.ugal.ro/Legislatie/legislatie_resurse_umane/Legea_206_27_mai_2004.pdf 2. Legea 8/1996 a drepturilor de autor și drepturilor conexe, http://www.orda.ro/fisiere/2015/Legislatie/Lege_8_1996_ultima_modificare_9%20nov_2015.pdf 3. Oficiul European pentru Drepturi de Autor, https://www.eucopyright.com/ro/ce-este-proprietatea-intelectuala 4. Sercan Emilia, Deontologie academică, Ghid practice http://www.ftcub.ro/doctorat/Ghid-Practic-Deontologie-Academica.pdf 5. Codul de etiă și deontologie universitară al USAMV Cluj-Napoca, http://www.usamvcluj.ro/index.php/codul-de-etica 		
<ol style="list-style-type: none"> 1. <i>Optional bibliography:</i> Manualul european privind etica în cercetare elaborat de Comisia Europeană, https://ec.europa.eu/research/science_society/document_library/pdf_06/textbook-on-ethics-report_en.pdf 2. Singer, P. (2006), <i>Tratat de Etică</i>, București: Editura Polirom. <p>Constantinescu, Mihaela Mureșan, Valentin. (2013). <i>Instituționalizarea eticii -mecanisme și instrumente</i>; Editura Universității din București, București;</p>		

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

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10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Lecture	Knowledge of the object and issue of academic and professional ethics and deontology, methods and techniques of scientific research, as well as the main ethical issues related to scientific activity in the university.	An on-the-spot check is provided	100%
10.5. Seminar/Laboratory			
10.6. Minimum performance standards			
Mastery of scientific information transmitted through lectures at an acceptable level.			

¹ Education levels- choose of the three options: Bachelor/* Master/Ph.D.

² Discipline status (content)- for the undergraduate level, choose one of the options:- **FD** (fundamental discipline), **BD** (basic discipline), **CS** (specific disciplines-clinical sciences), **AP** (specific disciplines-animal production), **FH** (specific disciplines-food hygiene), **UO** (disciplines based on the university's options).

^{3/} Discipline status (compulsoriness)- choose one of the options – **CD** (compulsory discipline) **OD** (optional discipline) **ED** (elective discipline).

⁴ One credit is equivalent to 25-30 hours of study (teaching activities and individual study).

^{5/}* Disciplines: AK- Advanced knowledge, CT- Complementary Training, S- Synthesis



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Filled in on
10.09.2021

Course coordinator
SI.Ph-D. Borsa Andrei

Laboratory work/seminar coordinator

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Subject coordinator
SI. Dr. Borsa Andrei

Approved by the
Department on

Head of the Department
Prof. Ph-D. Muste Sevastita

Approved by the Faculty
Council on

Dean
Prof. Ph-D. Elena Mudura