



No. _____ of _____

USAMV form 0704010219

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 Science
1.4. Field of study	Food engineering
1.5. Education level	Bachelor / Master
1.6. Specialization/ Study programme	Food engineering
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. Lucian Cuibus							
2.3. Seminar/ laboratory/ project coordinator	Sl.Ph-D. Lucian Cuibus							
2.4. Year of study	1	2.5. Semester	VI	2.6. Type of evaluation	summative	2.7. Discipline status	Content ²	FD
							Compulsoriness ³	CD

3. Total estimated time (teaching hours per semester)

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					10
3.4.2. Additional documentation in the library, specialized electronic platforms and field					10
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					10
3.4.4. Tutorials					2
3.4.5. Examinations					2
3.4.6. Other activities					2
3.7. Total hours of individual study	36				
3.8. Total hours per semester	50				
3.9. Number of credits ⁴	2				

4. Prerequisites (is applicable)

4.1. curriculum-related	
4.2. skills-related	General and fundamental scientific culture

5. Conditions (if applicable)

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	Competence to identify by students situations with ethical implications in scientific research activities; skills of analysis, interpretation, elaboration and implementation of codes of ethics and of academic or professional conduct;
Transversal competences	Competence to understand the need for ethical behavior in teaching, scientific research specific to food engineering, as well as its implementation in academic, social and professional life.

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 –	Teaching methods	Notes
The object and issue of ethics and academic deontology specific to food engineering	Lecture	1 lecture
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
Plagiarism and other forms of lack of academic integrity in the context of undergraduate research.	Lecture	1 lecture

8.2. PRACTICAL WORK Number of hours –	Theoretical presentation of practical works	1 lab work (2 hours / work)
Compulsory bibliography: <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 		
Optional bibliography: 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 <ol style="list-style-type: none"> 2. Singer, P. (2006), <i>Tratat de Etică</i>, București: Editura Polirom. 3. Constantinescu, Mihaela Mureșan, Valentin. (2013). <i>Instituționalizarea eticii -mecanisme și instrumente</i>; Editura Universității din București, București; 		

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

The content of the discipline is in line with what is done in other university canterers in the country and abroad.



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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 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
Sl.Ph-D. Lucian Cuibus

Laboratory work/seminar coordinator
Sl.Ph-D. Lucian Cuibus

Subject coordinator
Sl.Ph-D. Lucian Cuibus

Approved by the
Department on
22.09.2021

Head of the Department
Prof. Ph-D. Ramona Suharoschi

Approved by the Faculty
Council on
28.09.2021

Dean
Prof. Ph-D. Elena Mudura