UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
Calea Mănăştur 3-5, 400372, Cluj-Napoca
Tel: 0264-596.384, Fax: 0264-593.792
www.usamvcluj.ro

No._____of _____ **USAMV form 0701030219**

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	Agri-food engineering
1.5.Education level	Bachelor / Master
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	**Ethics in food industry**							
2.2. Course coordinator				SL. dr. Lucian Cuibus				
2.3. Seminar/ laboratory/ project coordinator				SL. dr. Lucian Cuibus				
2.4. Year of study	III	2.5. Semester	VI	2.6. Type of evaluation	Continue	2.7. Discipline	Content[2]	DC
							Compulsorine ss[3]	DO

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	2	out of which: 3.2. lecture	1	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 book, textbook, bibliography and notes					6
3.4.2. Additional documentation in the library, specialized electronic platforms and field					5
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					5
3.4.4.Tutorials					2
3.4.5.Examinations					4
3.4.6. Other activities					
3.7. Total hours of individual study	22				
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	.

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	C1 Identify, describe and use the appropriate notions specific to food science and food safety. Development of the capacity for a multidisciplinary approach (biology, philosophy, anthropology, food engineering, etc.) of ethical aspects resulting from biotechnological applications;
Transversal competences	CT1 Applying strategies of perseverance, rigor, efficiency and responsibility in work, punctuality and taking responsibility for the results of personal activity, creativity, common sense, analytical and critical thinking, problem solving, etc., based on the principles, norms and values of the code of professional ethics in the food field. Critical approach of some case studies on the approached topic; Clarification and analysis of their own ethical and bioethical opinions regarding the applications of biotechnology in bio industry, medicine, agriculture, environment, based on bioethical principles and risk-benefit analysis.

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

7.1. Overall course objective	Familiarizing students with the fundamental concepts of methods and principles that guide research in the field of food biotechnology
7.2. Specific objectives	Problematizing the conflicting aspects of scientific progress and cutting-edge technologies in relation to established ethical values Sensitizing future specialists to comply with the rules of commercial, legal or self-regulatory communication

8. Content

8.1.LECTURE **Number of hours –**	Teaching methods Lecture	Notes 1 lecture = 2 hours
Elements of classical and modern ethics; origins, issues and definitions	Lecture	1 lecture = 2 hours
Various ethical models and issues of meta-ethics Cognitivism and non-cognitivism: Hume's law Descriptive ethics and the sociobiological model The subjectivist or liberal-radical model The pragmatic-utilitarian model The personalist model	Lecture	1 lecture = 2 hours
Natural Vs. Artificial Ethnobotany. Improved food Genetically modified foods	Lecture	1 lecture = 2 hours
Formation of bioethical thinking and research methodology in biosafety History on the evolution of issues and concepts	Lecture	1 lecture = 2 hours

Ethics in biotechnology - economics, biotechnology and bioethics; bioethics and modern biotechnology techniques; genetically modified organisms - risks or actual or potential benefits of their use in bioindustry, agriculture, animal husbandry and the environment; Research ethics	Lecture	1 lecture = 2 hours
Biopirateria. Bioprospectarea. Biodiplomatia Studii de caz	Lecture	1 lecture = 2 hours
Elements of classical and modern ethics; origins, issues and definitions	Lecture	1 lecture = 2 hours

8.2. PRACTICAL WORK **Number of hours –**	Theoretical presentation of practical works	1 lab work (2 hours / work)
Introduction and presentation of the object Bioethics vs. Ethics. Presentation of the topics for the essay Information resources. Database. Professional bodies and organizations The relations between ethics, bioethics, politics and economics.	Lecture, case studies	1 lecture = 2 hours
Food ethics and biotechnology	Lecture	1/2
Food ethics and research in agro-food industry	Lecture	1/2
Ethics and genetically modified organism	Debate	1/2
Food safety	Debate	1/2
Food sovereignty	Debate	1/2
Slow Food vs Fast food	Debate	1/2
Fair Trade	Debate	1/2
Production of local organic food	Debate	1/2
Thematic seminar at the proposal of the students (essay established in the first meeting).	Debate	1
Final colloquium		1

Compulsory bibliography:

1. Corina Cătană, suport de curs disponibil pe platforma e-learning
2. Catana Corina, 2012 Bioetica. BioArt (spre publicare)
3. Ion Copoeru, 2007, Societatea românească post-totalitară: resemnificarea autonomiei individuale şi a practicilor morale în profesii (with Nicoleta Szabo), in : Ion Copoeru, Nicoleta Szabo (coord.), *Dileme morale şi autonomie în contextul democratizării şi al integrării europene* [*Moral Dilemmas and Autonomy in the Contxt of Democratization and of the Access to EU*], Casa Cărţii de Stiinţă, Cluj-Napoca, pp. 15-25.
4. Ion Copoeru, 2007, *Despre anonimitate. Încercare de explicare ontologic-fenomenologică a teoriei blagiene a Marelui Anonim*, in : Meridian Blaga II, CCS, Cluj-Napoca, 2002, p. 47-53.
5. Fraslin J.M., 2007, *Bioethics in life and environmental sciences*, Brumar, Timisoara, România;
6. Glenn, McGee, 2003, Pragmatic Bioethics Basic Bioethics, MIT Press;

Jamieson D., 2002, *Morality's Progress*. *Essays on Humans, Other Animals, and the Rest of Nature*. Oxford, Oxford University Press.

Optional bibliography:

* http://bioethics.od.nih.gov;
* Bio-Science Law Review
* Ethical Theory and Moral Practice: An International Forum
* http://ec.europa.eu/european_group_ethics/index_en.htm;
* REVISTA ROMANA DE BIOETICA http://www.bioetica.ro.

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 canters in the country and abroad.

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Lecture	To understand the evolution of bioethical concepts reflected in national and international regulations specific to the field of biotechnology; To identify the legislative requirements and the limits of the current regulations; To develop specific skills as opinion formers in the issue of bioethics and biotechnology;	Verification (min 2.)	80%
10.5. Seminar/Laboratory	Development of critical thinking.	Final colloquium	20%
10.6. Minimum performance standards			
Minimum grade 5. Mastery of scientific information transmitted through lectures at an acceptable level and completion of an essay. Obtaining the passing grade for the ongoing checks is a condition of passability.			

[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 25-30 de hours of study (didactical and individual study).

Filled in on
8.09.2021

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