

UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINĂ VETERINARĂ CLUJ-NAPOCA

Calea Mănăștur 3-5, 400372, Cluj-Napoca Tel: 0264-596.384, Fax: 0264-593.792

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USAMV form 0704010108

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 | Post graduate |
| 1.6.Specialization/ Study programme | Food Quality Management |
| 1.7. Form of education | Full time |

2. Information on the discipline

| 2.1. Name of the discipline | | Food marketing (retails, catering) and consumer protection (Marketing alimentar și protectia consumatorului) | | | | | | |
|---|---|--|----------|-------------------------|------------------------|----------------------|----------------------|----|
| 2.2. Course coordinator | | | | Sl.Ph-D. | Sl.Ph-D. Lucian Cuibus | | | |
| 2.3. Seminar/ laboratory/ project coordinator | | | Sl.Ph-D. | Sl.Ph-D. Lucian Cuibus | | | | |
| 2.4. Year of study | 1 | 2.5. Semester | 2 | 2.6. Type of evaluation | Summativ | 2.7. | Content ² | DD |
| | | | | evaluation | e | Discipline status | Compulsoriness 3 | DI |

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, bib | 3.4.1. Study based on book, textbook, bibliography and notes | | | | |
| 3.4.2. Additional documentation in the library, specialized electronic platforms and field | | | | | 30 |
| 3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays | | | | | 25 |
| 3.4.4. Tutorials | | | | | 20 |
| 3.4.5.Examinations | | | | | 8 |
| 3.4.6. Other activities | | | | | 9 |
| 3.7. Total hours of individual study 122 | | | | | |
| 3.8. Total hours per semester | 150 | | | | |
| 3.9. Number of credits ⁴ | 6 | | | | |

4. Prerequisites (is applicable)

| 4.1. curriculum-related | Food chemistry, |
|-------------------------|--|
| 4.2. skills-related | Bachelor diploma or equivalent |
| | Certificate of language competence (english) |

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. |



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www.usamvcluj.ro naooratory materiais (made avanaore in the book that deserioes the naooratory work). Academic discipline is imposed throughout the course of practical works.

6. Specific competences acquired

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| i | |
| 0 n | Interpretation of the legislation in the field of food industry as well as of the basic notions of management and |
| n a | marketing, for the strict observance of the principles of human nutrition and of the regulations in force regarding |
| 1 | food additives; |
| c | - Realization of a management or marketing project with application in the food industry |
| 0 | - Objective evaluation of the way of elaboration and application of the marketing strategy; |
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| а | - Applying strategies of perseverance, rigor, efficiency and responsibility in work, punctuality and taking |
| 1 | responsibility for the results of personal activity, creativity, common sense, analytical and critical thinking, |
| c | problem solving, etc., based on the principles, norms and values of the code of professional ethics in the food |
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7. Course objectives (based on the list of competences acquired)

| 7.1. Overall course objective | The object of the study discipline is the acquisition by the students of the |
|-------------------------------|--|
| | necessary knowledge of Food marketing (retails, catering) and consumer |

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8. Content

| 8.1.LECTURE | Teaching methods | Notes |
|---------------------------------------|------------------|-------|
| Number of hours –14 | Lecture | |
| Introduction to Marketing | | 2 |
| Principles of Marketing | | 2 |
| Consumer Behavior | | 2 |
| Marketing Research | | 2 |
| Marketing Communications | | |
| Marketing and distribution principles | | 2 |
| Principles of Customer Service | | 2 |
| International Marketing | | 2 |

| 8.2. PRACTICAL WORK | Theoretical presentation of | 1 lab work (2 hours / work) |
|--|-----------------------------|-----------------------------|
| Number of hours –14 | practical works | |
| 1. The concept of management, management | practical works | 1 |
| approaches | _ | |
| 2. Management functions | practical works | 1 |
| 3. Human resources management | practical works | 1 |
| 4. Decision, methods of management and | practical works | 1 |
| substantiation of decisions | _ | |
| 5. The enterprise as an object of management | practical works | 1 |
| 6. Enterprise strategy and policy | practical works | 1 |
| 7. Marketing management | practical works | 1 |
| 8.Marketing- general considerations. | practical works | 1 |
| Market.Competition | | |
| 9. Marketing mix. Agri-food product and innovative | practical works | 1 |
| products | | |
| 10. Marketing mix. Price of agri-food products | practical works | 1 |
| 11. Marketing mix. Placement of agri-food products | practical works | 1 |
| 12. Marketing mix. Promotion of agri-food products | practical works | 1 |
| 13Marketing information and research. Methods | practical works | 1 |
| and techniques of gathering information | | |
| 14. Presentation of the projects | Presentations | 1 |
| Compulsory bibliography: | | |

1. Kotler, PH., Managementul marketingului / Kotler ; trad. de Smaranda Nistor. - Ediţia a 3-a. - Bucureşti : Teora, 2002.

URBAN, G.L., HAUSER, J.R. (1993) Design and marketing of new products, 2nd edition, Englewood Cliffs, Prentice Hall
 Becker, T., 1998, Lebensmittelmarketing (WS 1998/1999), Universitat Hohenheim

Becker, T., 1996, Lebensmittermarketing (WS 1996/1999), Universität Hohennenn
 Hehoe, D.F. (1995) The Fundamentals of quality management, Chapman and Hall, London



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 order to identify ways to modernize and continuously improve teaching and course content, with the latest topics and practical issues, teachers participate in annual meetings of various organizations and professional societies, where they meet with farmers and other economic agents, being debated current and perspective aspects of the existing trends in Romania and Europe

10. Assessment

| Type of activity | 10.1. Assessment criteria | 10.2. Assessment methods | 10.3. Percentage of the final grade |
|--------------------------|---|--------------------------|---|
| 10.4. Lecture | Knowing the motivations and limitations in the purchase decision Factors that influence the acceptance or rejection of a product on the market Elaboration of a complete agricultural product as well as the completion of the marketing mix Knowing the types of information and the ways of elaborating a questionnaire | Oral examination | 60% |
| 10.5. Seminar/Laboratory | Preparing and launching a new product Marketing plan for the entire activity | 2 examinations | 40% |
| 10.6. Minimum performanc | | | |
| | dy;Mastery of scientific information transme passing grade for the ongoing checks is : Admitted | • • | ical papers at an |

Seminars: Minimal standard: mark 5

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).



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Filled in on 8.09.2021

Course coordinator Sl.Ph-D. Lucian Cuibus

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

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Subject coordinator SI.Ph-D. Lucian Cuibus

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

Dean Prof. Ph-D. Elena Mudura

Department on 22.09.2021

Approved by the

Approved by the Faculty Council on 28.09.2021