



No _____ from _____

Form code USAMV–CN-0704010103

COURSE DESCRIPTION

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. Study field	Food Engineering
1.5. Level field ¹⁾	Post graduate
1.6. Specialization/ Study Program	Food Quality Management
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the course	Food Quality and Quality Control							
2.2. Course leader	Prof. PhD Sonia Socaci							
2.3. Coordinator of seminary/laboratory activity/project	Prof. PhD Sonia Socaci							
2.4. Year of study	I	2.5. Semester	I	2.6. Type of evaluation	Summative	2.7. Course regime	Content ²	DS
							Level of compulsory ³	DI

3. Total estimated time (teaching hours per semester)

3.1. Number of hours/week – frequency form	4	of which : 3.2. course	2	3.3. seminary/ laboratory/ project	2
3.4. Total hours in the curricula	56	of which: 3.5.course	28	3.6.seminary/laboratory	28
Distribution of time					Hours
3.4.1.. Study based on handbook, notes, bibliography					35
3.4.2. Extra documentation in the library, on specific electronic platforms and on field					20
3.4.3. Preparation of seminars/ laboratories/ projects, themes, papers, portfolios and essays					20
3.4.4.Tutorial					15
3.4.5. Examination					15
3.4.6. Other activities					14
3.7. Total hours of individual study	119				
3.8. Total hours per semester	175				
3.9. Number of ECTS ⁴	7				

4. Prerequisites (if applicable)

4.1. of curriculum	Food chemistry, food control and safety
4.2. of competences	Identification, description and appropriate use of specific concepts of food science and food safety

5. Conditions (if applicable)

5.1. of course development	Projector, ppt presentation
5.2. of seminary/laboratory/ project development	Laboratory with appropriate analytical equipment, glassware, consumables

6. Specific competences acquired

Professional competences	C3.3. Use of modern equipment for evaluation and analysis of food quality and safety C 3.4. Use of the most modern techniques, standards and evaluation and analysis criteria for food quality and safety, authenticity and traceability of food C3.5. Development, implementation and validation of new control methods and techniques on food quality and safety
Transversal competences	CT1 Realization of complex, interdisciplinary, individual projects CT2 Realization of complex, interdisciplinary projects, with the coordination of a team

7. Subject objectives (as a result of the specific acquired competences)

7.1. Subject general objectives	Rationalizing the necessity of controlling different factors/parameters in order ensure food safety and quality
7.2. Specific objectives	Highlighting the different food quality concepts; intrinsic and extrinsic attributes in food chain; technological tools and methods for ensuring food safety and quality; relation between food quality and efficient management

8. Contents

8.1.COURSE Number of hours – 28 Quality definition and concepts (zip model; quality view points; quality dimensions). Quality attributes of food (intrinsic and extrinsic attributes) Factors affecting the physical features of the food products in the agri-food chain (factors in primary production, processing, retail steps). Quality control process in the agri-food production. Analytical methods used in quality control. Quality control and business performance. The relations between quality and management of agri-food by-products	Methods of teaching Lecture, heuristic conversation, debate, algorithmic, case study, directed observation Lecture, heuristic conversation, debate, algorithmic, case study, directed observation	Observations 2lectures 2lectures 2 lectures 1 lectures 3 lectures 1 lectures 3 lectures
8.2. PRACTICAL WORK Number of hours – 28 Case studies – food quality and safety from different perspectives	Conversation, argumentation, debate	3 lectures



Case studies – ensuring food quality	Debate, algorithmic, case study, heuristic conversation	3 lectures
Case studies – relation between food quality and circular management/economy	Learning by discovery,	3 lectures
Case studies - re-use of by-products and quality concept	debate, case study,	2 lectures
Case studies - cost and quality control of products	conversation, argumentation	2 lectures
Knowledge verification.		1 lecture
Compulsory Bibliography: 1. Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a technomanagerial approach, Wageningen Pres, 2002 2. Early R., Guide to quality management systems for the food industry, 1995, Springer Science + Business Media, LLC, New York		
Facultative Bibliography: 1. Froman B. . Manualul Calitatii., Ed. Tehnic, Bucure ti, 1998. 2. Multon J.L., La Qualite Des Produits Alimentaires, Technique & Documentation .Lavoisier, 1994		

9. Correlations between the subject against the expectations of the epistemic community representatives, of the professional associations and employers' representatives in the domain

Course content is congruent with the applications of professional national specific companies. In order to identify ways of modernization and continuous improvement of teaching and course content with the current issues and practical problems, teachers attend the annual meeting of the Association of Food Industry Specialists in Romania, where they meet with specialists from the private sector of food industry and with teachers from other higher education institutions in the country. Meetings aimed identifying the needs and expectations of employers in the field and to coordinate the curricula with similar programs in other higher education institutions.

10. Evaluation

Type of activity	10.1. Evaluation criteria	10.2. Evaluation methods	10.3. Percent of the final grade
10.4. Course	Logic, correct and coherent application of the concept learned	Exam	60%
10.5. Seminary/Laboratory	Ability to appropriate interpret the result obtained from food safety and control studies/analyses	Continuous assessment / project	40%
10.6. Minimal standard of performance Solving a concrete problem / case study regarding the quality and quality control of food products including the argumentation of the applied methods, techniques, procedures and / or instruments. Carrying out an individual project by efficiently using relevant and current documentation sources and resources (including internet, databases, online courses, etc.) Obtaining the pass mark at the knowledge verification at the end of the laboratory works is a condition for obtaining an overall passing grade.			

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
Prof. Sonia Socaci, PhD
Socaci Sonia

Laboratory work/seminar coordinator
Prof. Sonia Socaci, PhD
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Subject coordinator

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Approved by the
Department on 22.09.2021

Dean

Prof. Elena Mudura, PhD

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Approved by the Faculty
Council on 28.09.2021