

SUBJECT OUTLINE**1. Information on the programme**

1.1. Higher education institution	University of Agricultural Sciences and Veterinary Medicine Cluj Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	Food products Engineering
1.4. Field of study	Food products Engineering
1.5. Cycle of study ¹	Master
1.6. Specialization/ Study programme	Gastronomy, Nutrition and Dietetics
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline		Gastronomy and catering						
2.2. Course coordinator				As.Prof. Phd. Adriana Paucean				
2.3. Seminar/ laboratory/ project coordinator				Lecturer Phd. Simona Chis Lecturer Phd. Liana Salanta				
2.4. Year of study	I	2.5. Semester	II	2.6. Type of evaluation	summative	2.7. Discipline status	Content ²	DS
							Compulsoriness ₃	DI

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	6	out of which: 3.2. lecture	3	3.3. seminar/ laboratory/ project	3
3.4. Total number of hours in the curriculum	42	Out of which: 3.5. lecture	28	3.6. seminar/ laboratory	14
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					13
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					13
3.4.4. Tutorials					1
3.4.5. Examinations					4
3.4.6. Other activities					
3.7. Total hours of individual study	41				
3.8. Total hours per semester	125				
3.9. Number of credits ⁴	5				

4. Prerequisites (is applicable)

4.1. curriculum-related	Food chemistry and biochemistry
4.2. skills-related	Quality of raw materials used in gastronomy Basic culinary techniques and hand tools

5. Conditions (if applicable)

5.1. for the lecture	Projector, presentation. In the case of the didactic activity carried out online, the teaching methods are adapted
5.2. for the seminar/ laboratory/ project	Laboratory. In the case of the didactic activity carried out online, the teaching methods are adapted

6. Specific competences acquired

Professional competences	C2.1 Identification of specific gastronomic techniques and technologies for implementation in profile units C3.2 Use of specialized knowledge in the field of gastronomic production and nutrition in order to develop and optimize projects C3.3 Trans and interdisciplinary application of the methodology specific to the design of new products
Transversal competences	CT1 Realization of complex, interdisciplinary, individual projects

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

7.1. Overall course objective	Organization, management and control of the production process in catering units
7.2. Specific objectives	● Identification of the basic principles of kitchen's fitting out ● Characterisation of technological processes for the main dishes ● Describe biochemical transformation in raw materials and dishes ● Identify doneness in dishes

8. Content

8.1. LECTURE Number of hours – 42 Planning and organizing the gastronomic production activity Catering systems Technological equipment specific to catering and catering units Management of specific menus, recipes and utensils Classification of the main culinary preparations Semi-prepared stocks and sauces Liquid preparations: soups, broths, borscht Meat preparations, organs, game Fish and seafood preparations Vegetable preparations. Salads Culinary preparations such as legumes, groats, vegetables, pasta Snack dishes Breakfast dishes Pastries and sweets	Teaching methods Lecture, explanation, heuristic conversation	2 lectures 2 lectures 3 lectures 2 lectures 1 lecture 1 lecture 2 lectures 1 lecture 1 lecture 1 lecture 1 lecture 1 lecture 2 lectures 1 lecture
8.2. PRACTICAL WORK Number of hours – 42		

Management of menus, recipes and costs Preparation of the technological location plan of the kitchens Establishment of losses in the primary processing and heat treatment of plant foods (vegetables, fruits, cereals) Determination of losses in primary processing and treatment and animal (meat, eggs) Types of menus and their functions. Variety and balance in the preparation of menus Criteria for preparing menus Menus and facilities specific to catering systems (hospital, bistro, kindergartens, schools, transport, etc.) Making assortments of sauces: cold sauces, hot sauces and dessert sauces. Nutritional and sensory appreciation Making snacks and entrees. Checking recipes and establishing technological losses Making liquid preparations. Checking recipes and establishing technological losses Making basic preparations. Checking recipes and establishing technological losses Making kitchen sweets. Nutritional and sensory appreciation Support case studies for the preparation of the student / project portfolio Knowledge verification - project support	Explanation, heuristic conversation, case study	2 practical works 2 practical works 1 practical work 1 practical work 2 practical works 1 practical work 2 practical works 1 practical work 1 practical work 1 practical work 2 practical works 1 practical work 3 practical works 2 practical works
<i>Compulsory bibliography:</i> 1. Paucean Adriana, 2011, <i>Principii de baza in tehnica culinara</i>, Ed. Risoprint Cluj-Napoca 2. Parjol, Gabriela si altii, <i>Tehnologie culinara, manual</i>, Ed. Didactica si Pedagogica, 1997, Bucuresti 3. Berechet, Gabriela, 2006, <i>Manualul practic al bucatarului</i>, ed. Centrul National de Invatamant Turistic, Bucuresti <i>Facultative bibliography</i> 1. Florea, C, Belous, M, 2004, <i>Organizarea evenimentelor si banquetingului in structuri de primire</i>, ed. Centrul National de Invatamant Turistic, Bucuresti 2. Segal, Rodica si altii, <i>Valoarea nutritiva a produselor agroalimentare</i>, Ed. Ceres, 1983, Bucuresti 3. Vizireanu, C., Istrati, D., 2006, <i>Elemente de gastronomie si gastrotehnie</i>, Editura Fundației universitare "Dunăreade Jos", Galați. 4. *** Hotarare de Guvern privind aprobarea normelor de igiena a produselor alimentare, MO 866/2002		

9. Corroborating the course content with the expectations of the epistemic community representatives, of the professional associations and of the relevant employers in the corresponding field

Course content is consistent with national professional associations specific applications

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
5	Correct and coherent application of the knowledge acquired in the course	examination	50%

10.5. Seminar/Laboratory	Assessment of practical knowledge and interpretation of results, degree of involvement, presence	Oral examination / Presentation ppt	50%
10.6. Minimum performance standards			
Mastering scientific information transmitted through lectures and practical work at an acceptable level Getting the pass mark at the end of testing the laboratory work is the condition of graduation			

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).

Course coordinator
Prof. Phd. Adriana Paucean



Laboratory work/seminar coordinator
Lecturer Phd. Simona Chis



Lecturer phd. Liana Salanta



Filled in on
8.09.2021

Subject coordinator
Prof. Phd. Adriana Paucean



Approved by the
department on
22.09.2021

Head of the Department

Prof. Phd Sevastita Muste



Dean

Approved by the Faculty
Council on
28.09.2021

Prof. Phd. Elena Mudura

