UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
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No._____of _____ **USAMV form 0702040215**

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]	Bachelor
1.6.Specialization/ Study programme	Control and expertise of food products
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Gastro-technique and catering							
2.2. Course coordinator				Lecturer Phd. Maria Simona Chiș				
2.3. Seminar/ laboratory/ project coordinator				Lecturer Phd. Liana Salanta				
2.4. Year of study	IV	2.5. Semester	**VII**	2.6. Type of evaluation	continue	2.7. Discipline status	Content[2]	DS
							Compulsoriness[3]	DO

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	4	out of which: 3.2. lecture	2	3.3. seminar/ laboratory/ project	2
3.4.Total number of hours in the curriculum	56	Out of which: 3.5.lecture	28	3.6.seminar/laboratory	28
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					4
3.4.2. Additional documentation in the library, specialized electronic platforms and field					4
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					3
3.4.4.Tutorials					2
3.4.5.Examinations					4
3.4.6. Other activities					2
3.7. Total hours of individual study	19				
3.8. Total hours per semester	75				
3.9. Number of credits[4]	3				

4. Prerequisites (is applicable)

4.1. curriculum-related	Raw materials, Biochemistry, Nutrition, Hygiene
4.2. skills-related	Identification, description and appropriate use of specific concepts for food science and food safety. Engineering processes management.

5. Conditions (if applicable)

5.1. for the lecture	Projector, presentation
5.2. for the seminar/ laboratory/	Pilot plant , raw materials, recipes

project	

6. Specific competences acquired

Professional competences	C 1.2 Explanation and interpretation of concepts, processes, models and methods in food science, using basic knowledge of the composition, structure, properties and transformations of food components and their interaction with other systems throughout the agri-food chain C2.3 Application of basic engineering principles and methods for solving technological problems in the agri-food chain
Transversal competences	CT1.Applying strategies of perseverance, rigor, efficiency and responsibility at work, punctuality and accountability for the results of personal activities, creativity, common sense, analytical and critical thinking, solving matters etc, by principles, norms and values of the professional ethics code in food area

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

7.1. Overall course objective	Organising, lead and control the production in food service
7.2. Specific objectives	• Basic cooking principals • Principals of the technological arrangement and improvement of the cuisines • Characteristics of the raw materials • Describing the technologies for different types of dishes • Justification of transformations and qualitative defects with indication of remediation possibilities • Calculating the nutritional and energy value of culinary preparations

8. Content

8.1.LECTURE **Number of hours – 28**	Teaching methods	Notes
		1 lecture
Technological arrangement of the kitchen of public catering units (food services industry)	Lecture, explanation, heuristic conversation	1 lecture
Catering activity - specific notions		1 lecture
Planning and organizing the production activity		1lecture
Quality indices of raw and auxiliary materials used in gastronomy		1 lecture 1 lecture
The technology of culinary semi-preparations: funds, aspics, sauces. Transformations and qualitative defects		1 lecture 1 lecture
The technology of entrees and salads. Transformations and qualitative defects		1 lecture
Liquid preparation technology Transformations and quality defects		1 lecture 1lecture
Garnish and steak technology. Transformations and qualitative defects		1 lecture 1 lecture
Breakfast technology. Transformations and quality defects		1 lecture
The technology of culinary dishes served as the first course. Transformations and qualitative defects		
The technology of the basic culinary preparations from the menu component. Transformations and qualitative defects		

Technology of culinary preparations from edible slaughterhouse by-products. Transformations and qualitative defects Technology of special preparations of fish, crustaceans, mollusks and batrachians. Transformations and qualitative defects The technology of kitchen sweets. Transformations and qualitative defects		

8.2. PRACTICAL WORK **Number of hours –28**		
Endowment plan of the public catering unit.	Explanation, heuristic conversation, case study	1 practical laboratory
Equipment, dishes, utensils. The main groups of raw materials used in gastronomy.		1 practical laboratory
Types of menus. Criteria for drawing up menus.		1 practical laboratory
Analysis of the nutritional and energy quality of the menus		3 practical laboratories
Preparation of technological sheets and technology for obtaining different groups of culinary preparations. Technological features.		1 practical laboratory
Technology for obtaining breakfast preparations - practical applications / examples		1 practical laboratory
Snack technology - practical applications / examples		1 practical laboratory
The technology of obtaining salads - practical applications / examples		1 practical laboratory 1 practical laboratory
Entrance technology - practical applications / examples		
Sauce technology - practical applications / examples		
Liquid preparation technology - practical applications / examples		1 practical laboratory
Technology for obtaining basic preparations - practical applications / examples		1 practical laboratory
Gasket technology - practical applications / examples		
Technology for obtaining kitchen sweets - practical applications / examples		1 practical laboratory
Verification of knowledge		

Compulsory bibliography:

1. *Paucean Adriana, 2011, Principii de baza in tehnica culinara, Ed. Risoprint Cluj-Napoca*
2. *Parjol, Gabriela si altii, Tehnologie culinara, manual, Ed. Didactica si Pedagogica,1997, Bucuresti*
3. *Berechet, Gabriela, 2006, manualul practic al bucatarului, ed. Centrul National de Invatamant Turistic, Bucuresti*

Optional bibliography:

1. *Florea, C, Belous, M, 2004, Organizarea evenimentelor si banquetingului in structure de primire, ed. Centrul National de Invatamant Turistic, Bucuresti*
2. Segal, Rodica si altii, Valoarea nutritiva a produselor agroalimentare, Ed. Ceres, 1983, Bucuresti
3. Vizireanu, C., Istrati, D., 2006, *Elemente de gastronomie şi gastrotehnie*, Editura Fundaţiei universitare "Dunăreade Jos ", Galaţi.
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
10.4. Lecture	Identify the main characteristics of the raw materials used for cooking Explain and describe the main cooking technologies Quality parameters of dishes	examination	70%
10.5. Seminar/Laboratory		Portfolio presentation and test	30%
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
Lecturer. Phd. Maria Simona Chiș

Laboratory work/seminar coordinator
Lecturer Phd. Liana Salanta

Filled in on
06.09.2021

Subject coordinator
Prof. PhD Adriana Paucean

Approved by the
department on
22.09.2021

Head of the Department
Prof. PhD Sevastita Muste

Approved by the Faculty
Council on
28.09.2021

Dean
Prof. PhD Elena Mudura