



No _____ from _____

Form code USAMV-CN- 0701030323

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 Engineering
1.4. Study field	Food Engineering
1.5. Level field ¹⁾	Level 1.Bachelor
1.6. Specialization/ Study Program	Technology of Agricultural Products Processing
1.7. Form of education	IF

2. Information on the discipline

2.1. Name of the course	Global food security policies and strategies							
2.2. Course leader	Lectures PhD Marc Romina							
2.3. Coordinator of seminary/laboratory activity/project	Lectures PhD Marc Romina							
2.4. Year of study	III	2.5. Semester	VI	2.6. Type of evaluation	continue	2.7. Course regime	Content ²	DD
							Level of compulsory ³	DFac

3. Total estimated time (teaching hours per semester)

3.1. Number of hours/week – frequency form	3	of which : 3.2. course	2	3.3. seminary/ laboratory/ project	1
3.4. Total hours in the curricula	42	of which: 3.5.course	28	3.6.seminary/laboratory	14
Distribution of time					Hours
3.4.1. Study based on handbook, notes, bibliography					2
3.4.2. Extra documentation in the library, on specific electronic platforms and on field					2
3.4.3. Preparation of seminars/ laboratories/ projects, themes, papers, portfolios and essays					2
3.4.4.Tutorial					0
3.4.5. Examination					2
3.4.6. Other activities					0
3.7. Total hours of individual study	8				
3.8. Total hours per semester	50				
3.9. Number of ECTS ⁴	2				

4. Prerequisites (if applicable)

4.1. of curriculum	Food biochemistry, Food chemistry, Food microbiology, Technology for obtaining foodstuffs of plant and animal origin, Machinery and Operations, Food quality control.
4.2. of competences	The student must have knowledge related to the technological flow of food, machinery, process biochemistry, food microbiology and quality parameters

5. Conditions (if applicable)

5.1. of course development	The course is interactive, students can ask questions about the content of the presentation. The university discipline requires the observance of the start and end
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	time of the course. No other activities are tolerated during the lecture, telephone conversations during the course or the students leaving the classroom in order to take personal phone calls. Projector, support ppt. In the case of conducting online teaching activities, the teaching methods will be adapted.
5.2. of seminary/laboratory/ project development	Projector, computers, standards In the case of conducting online teaching activities, the teaching methods will be adapted

6. Specific competences acquired

Professional competences	C5.1 Identify the specialized terminology regarding the quality, standards and good practices of food hygiene in order to collaborate and cooperate with the responsible institutions in the field of food quality and safety. C5.3 Identify issues specific to food safety and the responsibilities associated with solving them.
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. Subject objectives (as a result of the specific acquired competences)

7.1. Subject general objectives	Acquisition of knowledge regarding the knowledge of international policies and strategies regarding food security, in order to achieve safe products
7.2. Specific objectives	Assimilation by students of international policies and strategies on food security, the legislative framework in this field, knowledge of current international directives and regulations on food safety, which fully comply with the requirements of the European Union.

8. Contents

8.1.COURSE Number of hours – 28	Methods of teaching	Observations
Defining notions of global food security policies and strategies	Lecture, Heuristic conversation, Explanation	2 Lecture
The agri-food system in the equation of economic growth, interests and globalization	Lecture, Heuristic conversation, Explanation	2 Lecture
Supporting arguments and objectives of food security policies	Lecture, Heuristic conversation, Explanation	2 Lecture
Actors of global food security policies and strategies	Lecture, Heuristic conversation, Explanation	2 Lecture
Equity and effectiveness - the dilemma of global food security strategies	Lecture, Heuristic conversation, Explanation	2 Lecture
Price - market - producer - consumer policies and strategies	Lecture, Heuristic conversation, Explanation	2 Lecture
Economic and social efficiency of global food security policies and strategies Food safety and regulations EU regulations	Lecture, Heuristic conversation, Explanation	2 Lecture



8.2. PRACTICAL WORK Number of hours – 28		
Defining notions of global food security policies and strategies	Heuristic conversation, working group	1 seminar
The agri-food system in the equation of economic growth, interests and globalization	Heuristic conversation, working group	1 seminar
Supporting arguments and objectives of food security policies	Heuristic conversation, working group	1 seminar
Actors of global food security policies and strategies	Heuristic conversation, working group	1 seminar
Equity and effectiveness - the dilemma of global food security strategies	Heuristic conversation, working group	1 seminar
Price - market - producer - consumer policies and strategies	Heuristic conversation, working group	1 seminar
Economic and social efficiency of global food security policies and strategies	Heuristic conversation, working group	1 seminar
Compulsory Bibliography: <ol style="list-style-type: none"> 1. Marc Romina, 2021-<i>Notite de curs</i> 2. Davidovici I. Și colab., 2002 – <i>Economia creșterii agroalimentare</i>. Editura „Expert” București. 3. Ștefan G., 2006 – <i>Economie agrară</i>. Editura „Junimea” Iași 4. Ștefan G., 2011 – <i>Economia și filiera produselor agroalimentare</i>. Editura „ALFA” IAȘI. 5. http://www.anpcnet.ro/ro/ 6. http://www.ansv.ro/ 7. Muresan Crina, Marc Romina, 2021, <i>Siguranța alimentară-trecut și prezent</i>, Editura Risoprint Cluj Napoca 		
Facultative Bibliography: <ol style="list-style-type: none"> 1. Ileana Pascal, Monica Vlad, 2006 - <i>Protecția Consumatorilor și a Sănătății</i>, București 2. Ștefan Deaconu, Codru Vrabie, 2008 - <i>Politici și strategii de siguranță alimentară</i>, București 3. Carmen Hura, 2001 - <i>Contaminarea chimică a alimentelor în România</i>, vol. 1;2, București 4. http://ec.europa.eu/food/index_en.htm 		

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

In order to identify ways to modernize and continuously improve teaching and course content, with the latest topics and practical issues, teachers participate in the annual meeting of the Association of Food Industry Specialists in Romania, where they meet with food industry specialists in private environment and with teachers from other higher education institutions in the country. The meetings aim to identify the needs and expectations of employers in the field and coordinate with other similar programs within 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	Assessment of theoretical knowledge related to the course content	Continuous assessment	50 %
10.5. Seminary/Laboratory	Assessment of knowledge related to seminars, oral assessment during the semester.	Portfolio presentation	50 %



10.6. Minimal standard of performance

Mastery of scientific information transmitted through lectures and creation of the portfolio at an acceptable level.
Obtaining a grade of 5 (minimum) when verifying knowledge is a condition of passability.

- 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

06.09.2021

Course coordinator

Lectures PhD Marc Romina

Laboratory work/seminar coordinator

Lectures PhD Marc Romina

Subject coordinator

Assoc. Prof.PhD. Mureșan Crina

Approved by the

Department on

22.09.2021

Head of the Department

Prof. univ. dr. Sevastița Muste

Approved by the Faculty

Council on

28.09.2021

Dean

Prof. univ. dr. Elena Mudura