UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
Calea Mănăştur 3-5, 400372, Cluj-Napoca
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No._____of _____ **USAMV–CN-0706010101**

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	Faculty of Food Science and Technology
1.3. Department	Food Engineering
1.4. Field of study	Food Engineering
1.5.Education level	Master
1.6.Specialization/Study programme	Food safety and consumer protection
1.7. Form of education	Full time

2. Information on the discipline

2.1.Name of the discipline	Integration of ISO9000 system with HACCP in food industry							
2.2.Course coordinator				Lecturer PhD. Teodora Emilia Coldea				
2.3.Seminar/ laboratory/ project coordinator				Lecturer PhD. Teodora Emilia Coldea				
2.4. Year of study	I	2.5. Semester	I	2.6. Type of evaluation	continuous	2.7. Discipline status	Content[2]	DS
							Compulsoriness[3]	CD

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	1/1
3.4.Total number of hours in the curriculum	56	Out of which: 3.5.lecture	2	3.6.seminar/laboratory	28
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					80
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					15
3.4.4.Tutorials					10
3.4.5.Examinations					4
3.4.6. Other activities					
3.7. Total hours of individual study	119				
3.8. Total hours per semester	175				
3.9. Number of credits[4]	7				

4. Prerequisites(is applicable)

4.1. curriculum-related	Food quality and safety, Food quality management, Food regulation, Food chemistry and biochemistry, Food microbiology, Food hygiene, Toxicology, Food preservation methods
4.2. skills-related	Bachelor diploma or equivalent Certificate of language competence (English)

5. Con

5.1. for the lecture	Classroom equipped with video projector
5.2. for the seminar/ laboratory/ project	Seminar room equipped with projector; food technologies pilot plants Safety and secure rules for laboratory/ pilot plants must be respected. The access is not allowed without safety equipment.

6. Specific competences acquired

Professional competences	C1.1 Description of food quality and safety management systems, national and international regulation in food quality and safety C1.2 Design of food quality and safety management systemsin different organizations C1.3 To use specific methodology for the assessment and control of hazards associated to agro-food production C1.4 The using of knowledge of food quality and safety management systems to implement the system traceability and GMP, GLP, HACCP programs in food industry C1.5 Conducting the speciality expertizes in the field of food quality and safety
Transversal competences	CT1 Conducting complex, inter-disciplinary, individual projects CT2 Conducting complex, inter-disciplinaryprojects by coordinating a team CT3 Conducting complexinter-disciplinaryscientific papers

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

7.1. Overall course objective	Good Manufacturing Practices course provides knowledge's and skills to ensure quality assurance, compliance and good manufacturing practices within the food industry. Projecting and implementing of an integrate management system, and the understanding , knowledge and using of adequate terminology specific to discipline, explanation and interpretation of some ideas, processes and the theoretical and practical content related to this discipline
7.2. Specific objectives	To understand the specific standards for food quality and safety integrated management To project a management system of SMI according to existing standards To apply and coordinate the functioning of integrated management system To establish and create integrate management system documentation To evaluate and monitor the implementing of an integrated management system To supervise the internal audit according to organizational procedures and specific standards

8. Content

8.1.COURSE **Number of hours – 28**	Methods of teaching	Observations 1 lecture = 2 hours
Integrated management system. Definitions. Structure. Integration methods. Specific documentation. Implementation stages.	Lectures	2 lectures
Integrated management systems. Food Quality-Safety SMCSA. General presentation and specific standards.	Lectures	2 lectures
Determination of processes related to integrated system management	Lectures	2 lectures
Establishing of the products classification and hazard analysis considering food safety	Lectures	2 lectures
Documentation (FQSMS)	Lectures	1 lecture

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Monitoring (FQSMS)	Lectures	1 lecture
Personnel training	Lectures	1 lecture
Internal audit	Lectures	1 lecture
Coordination of management analysis Improving (FQSMS)	Lectures	1 lecture

8.2.PRACTICAL WORK **Number of hours – 28**	Methods of teaching	Observations 1 seminar = 2 hours
Project: Food quality and safety management system integration	Project	1 seminar (2 hours)
Documentation and identification of solutions for UASVM Cluj-Napoca food pilot plants	Project	1 seminar (2 hours)
Quality techniques and instruments. Classical instruments of SMI. Modern instruments of IMS.	Case study	1 seminar (2 hours)
Applying the integrated management systems in food industry units. Case studies	Case study	1 seminar (2 hours)

Compulsory bibliography:

1. *** Legea 150: 2004 privindsigurantaalimentara
2. *** Seriastandarde ISO 9000
3. *** Seriastandarde ISO 22000
4. *** Legeanr. 245 din 09/06/2004 - privindsecuritateagenerala a produselor;
5. *** Ordinnr. 1.956/1995 privindintroducereaşiaplicareasistemului HACCP (Hazard Analysis Critical Control Point) înactivitatea de supraveghere a condiţiilor de igienă din sectorulalimentar;
6. *** Ordinnr. 863/1995 pentruaprobareaNormelor de igienăprivindproducţia, prelucrarea, depozitarea, păstrarea, transportulşidesfacereaalimentelor, abrogatprinordiunul 976/1998;
7. *** Ordinnr. 611/1995 pentruaprobareaNormelor de igienăprivindalimenteleşiprotecţiasanitară a acestora;
8. *** Ordin al ministruluisănătăţiinr. 975/1998 privindaprobareaNormelorigienico-sanitarepentrualimente;
9. *** Ordin al ministruluisănătăţiinr. 976/1998 pentruaprobareaNormelor de igienăprivindproducţia, prelucrarea, depozitarea, păstrarea, transportulşidesfacereaalimentelor;
10. *** HotărâreaGuvernuluinr. 1198/2002 pentruaprobareaNormelor de igienă a produseloralimentare
11. Tofana Maria, 2011, Contaminantialimentari – Performanteanaliticesireglementari legislative, Ed. Mega, Cluj-Napoca.
12. Stanciuc, N., G. Rapeanu, 2009, ManagementulSiguranteialimentelor, Ed. Academica, Galati;
13. Banu, C., N. Preda, S.S. Vasu, 1982, Produselealimentaresiinocuitatealor, ed. TehnicaBucuresti.

Optional bibliography:

1. 1.Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a techno-managerial approach, Wageningen Pres, 2002
2. Multon J.L. – "La QualiteDesProduitsAlimentaires", Technique & Documentation – Lavoisier, 1994
3. Stanciuc, N., G. Rapeanu, 2009, ManagementulSiguranteialimentelor, Ed. Academica, Galati;
4. Banu, C., N. Preda, S.S. Vasu, 1982, Produselealimentaresiinocuitatealor, ed. TehnicaBucuresti.

9. Corroborating thecourse contentwith the expectations of the epistemic community representatives, of the professional associationsand of therelevant stakeholders in thecorresponding field

Course curriculum meets the requirements for a qualified preparation by the high degree of applicability (eg Development of integrated management systems for different areas of the food industry) and topical content (compliance with legal regulations, compliance with the latest standards in the field)

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.1. Lecture	Development of understanding skills, knowing and development of projects in the filed of food quality and safety integrated management	Continuous evaluation (VP)	20%

10			
	management B. Written paper: conducting a case study concerning the modern instruments applied for quality management	A.Project presentation (P) B.Collocvium (C)	50% 30%

10.3. Minimum performance standards

Lecture: Advanced understanding of food quality and safety management systems. Minimum standard (VP) grade 5.
Seminar: Presentation of the written paper. Minimum standard (C) grade 5.
Project: Project realization and presentation. Minimum standard (P) grade 5.In case projects are submitted exclusively on Microsoft Word format (digital format) or printed, without being presented by a Power Point presentation, followed by debates, will be graded with 5.
Final grade = 20% VP+ 50%P+30%C

[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).

[5 / *]Disciplines: AK- Advanced knowledge, CT- Complementary Training, S- Synthesis

Filled in on
08.09.2021

Course coordinator
Lecturer PhD. Teodora Emilia Coldea

Laboratory work/seminar coordinator
Lecturer PhD. Teodora Emilia Coldea

Subject coordinator
Prof. PhD. Elena Mudura

Approved by the
Department on
22.09.2021

Head of the Department
Prof. PhD. SevastiţaMuste

Approved by the Faculty
Council on
28.09.2021

Dean
Prof. PhD. Elena Mudura