



UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINĂ VETERINARĂ CLUJ-NAPOCA

Calea Mănăstur 3-5, 400372, Cluj-Napoca

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Nr. _____ din _____

Code USAMV 0704010101

COURSE DESCRIPTION

1. General data

1.1. Higher Education Institution	Universitatea de Științe Agricole și Medicină Veterinară Cluj-Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	2- Food Science
1.4. Study field	Food Engineering
1.5. Study level ¹⁾	Master (MSc)
1.6. Specialization/ Study Program	Food Quality Management (FQM)
1.7. Teaching Form	IF

2. Course Characteristics

2.1. Name of the course	Introduction to the Agrifood Quality							
2.2. Course leader	Prof. PhD. Carmen Socaciu							
2.3. Coordinator of the laboratory/seminar activity	Prof. PhD. Carmen Socaciu							
2.4. Year of study	I	2.5. Semester	1	2.6. Type of Evaluation	Continuousl y	2.7. Course regime	Content ²	DF
							Level of compulsory ³	DI

3. Total estimated time (hours/semester for the teaching activities)

3.1. Number of hours/week– frequency form	3	of which care: 3.2. course	1	3.3. seminar/ laboratory/ project	2
3.4.Total hours in the curricula	42	Of which: 3.5.course	14	3.6.seminar/laboratory	28
Distribution of time					hrs
3.4.1.Study based on handbook, notes, bibliography					20
3.4.2. Extra documentation in the library, on specific electronic platforms and on field					18
3.4.3. Prepare the seminars / laboratories / projects, theme, essays,reports, portofolio					15
3.4.4.Tutorial					10
3.4.5.Examination					5
3.4.6. Other activities					10
3.7. Total hours of individual study	78				
3.8. Total hours per semester	120				
3.9. Number of ECTS ⁴	4				

4. Pre-conditions (where is the case)

4.1. of curriculum	Food chemistry
4.2. of competences	Food chemistry, Food Biochemistry.

5. Conditions (where is the case)



5.1. of course development	The course is interactive, all students can address questions and to point out their suggestions regarding the topic discussed. A specific discipline will be considered and respected for the timetable of course.
5.2. of seminar/laboratory/project development	It is compulsory for the consultancy received by the textbook and the teaching assistant, each student can have its own individual activity to find documentation and to find appropriate topics for its project. The participation in seminars and project design is compulsory.

6. Specific acquired competences

Professional competences Competențe profesionale	C1. Design, implementation and management of quality and food safety management systems C1.1 Knowledge of food quality and safety management systems, national and international legislation on food quality and safety C1.2 Use of specialized knowledge for the design of food quality and safety management systems in different organizations C1.3. Using the specific methodology for assessing and controlling the hazards associated with agri-food production C1.4. Use of food quality and safety management knowledge to implement GMP, GLP, HACCP programs C1.5. Carrying out specialized expertise and audit in the field of food quality and safety
Transversal competences	CT1. Each student has the opportunity to find information given by the course leader, from electronic databases or websites of the Wageningen university (the collaboration university at the same MSc program_ coordinated by prof. Luning). CT2.Competencies can be obtained also from their individual search on a specific topic, looking to google scholar, EBSCO database or other browsers related to the topic of Food Quality, Food Safety, Food Quality management, HACCP, etc.

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

7.1. Subject general objectives	The course offers an integrated view of main aspects related to food technological flow, the role of quality factors, quality design, Quality control, Quality assurance and Quality improvement, in connection with managerial aspects.
7.2. Specific objectives	The aim of the course is splitted in some punctual objectives such as: Description of agrifood system „ from farm to fork” Concepts of quality „the triangle of quality” Quality Systems (QS) Quality Assurance (QA) Quality Improvement Managerial aspects

8. Content

8.1.COURSE Number of hours – 14	Teaching methods	Notes
Description of agrifood system „ from farm to fork” Agrifood chain: general concepts Quality of raw materials Technological Flow Final Product and consumer perception	Lecture	2 lectures- 4 hrs



Concepts of quality „the triangle of quality” Definition, concepts and characteristics Intrinsic and extrinsic factors which influence the quality Quality Principles Quality Functions and functionality as operational objectives		2 lectures- 4 hrs
Quality Systems (QS) Theory, principles and applications of quality systems Identification and evaluation of main components of QS Quality Design: standards and methodologies		1 lecture- 2 hrs
Quality Assurance (QA) Definitions and objectives Responsibilities and applications Requirements for standardized systems: HACCP, GMP, GLP, ISO 9001		1 lecture- 2 hrs
Quality Management Basic Concepts on Quality management. Role of team working system		1 lecture- 2 hrs

8.2. SEMINARS Number of hours – 28	Theoretical presentation of practical works	1 lab work (2 hours / work)
Description of agrifood system „ from farm to fork”	Quiz questions and case studies related to agrifood systems. Analysis of data obtained from literature and databases	Seminar 4 hours
Concepts of quality	Analysis of intrinsic and extrinsic factors which affect the quality Quiz questions and case studies related to agrifood systems. Analysis of data obtained from literature and databases	Seminar 4 hours
Quality Systems (QS)	Case studies related to agrifood quality systems.	Seminar 4 hours
Quality Assurance (QA)	Case studies related to agrifood quality assurance: HACCP, GLP, GMP.	Seminar 4 hours
Quality Improvement	Case studies related to agrifood quality improvement	Seminar 4 hours
Quality Management Project development	Case studies related to management systems. Discussions related to individual project description, content and development	Seminar 4 hours
Final evaluation	Quiz questions and case studies, exam questions	4 hours

Bibliography (Compulsory)

1. Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a techno-managerial approach, Wageningen Pres, 2002
2. Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a techno-managerial approach (trad. Romana Managementul calității alimentelor, trad by Ovidiu Nicu Pentelescu), Casa Cărții de Știință, Cluj-Napoca 2008
3. Socaciu C. and Stanila A., Nitrates In Food, Health And The Environment in: Case studies in food safety and Environmental health (Ed. P. Ho, M.M.C.Vieira), ISEKI Publ. Ed. Kristberg Kristbergsson, Springer, NY. 16-25, 2007, p.16-25, ISBN 978-0-387-33514-8
4. Socaciu C., Analysis Of Chemical Food Safety, In: Safety in the Agrifood chain, (eds. Luning P., Devlieghere F., Verhe R.), Wageningen Academic Publ., 2006, p. 525-559. ISBN 9076998779

Optional bibliography:

1. Froman B., Manualul Calității, Ed. Tehnică, București, 1998.
2. Paraschivescu V., Asigurarea, Certificarea Și Controlul Calității Mărfurilor, Ed. Neuron, Focșani, 1994.



3. Scorei R. Și Colab., Ghid Practic Pentru Industria Agro-Alimentară, Ed. Aius, Craiova 1998.
4. *** Managementul Calității Și Asigurarea Calității, Colecție de Standarde, Ed. Tehnică, București, 1996.

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

The course and seminars are correlated and complementary in information and giving abilities to work independently and to make a personalized project on Risk assessment. The competences and capabilities can be valorized in different responsibilities such as managers of Food control agencies, Health and Hygiene departments in universities or Public Departments, as well in different companies specialized in the Food Industry.

10. Evaluation

Type of activity	10.1. Evaluation criteria	10.2. Evaluation methods	10.3. Percent of the final grade
10.4. Course	Classification and description of main concepts of quality – managerial and technological aspects . Presence at min 50% of direct hours gives a mark of 10	Written examination – multiple choice questions (WE)	50%
10.5. Seminar/Laboratory	Understanding the quality concepts, the main technological aspects of quality cycle (design-control-assurance-improvement) Critical evaluation of the master textbook (Luning , 2002, 2008) by individual translation of main chapters	Translation of a min, 1 chapter book and presentation of a summary (T) (.doc and .ppt) Final marks are determined by the formula: $NF = WE \times 0.6 + 0.2 \times T + 0.2 \times \text{presence mark}$	50%
10.6. Minimal standard of performance The evaluation of acquired knowledge and competences by students is in agreement with the Romanian Law of Education (article 144 al.(3) considering a mark range from 1 to 10, the mark 5 corresponding to the acquirement of minimum level of competences. It is obligatory to get a min. 5 marks to be accepted at the written examination. Finally, the mark obtained at the seminar and project evaluation represents 50% of the final mark for this course.			

¹ Level of study- to be chosen one of the following - Bachelor/Postgraduate/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 to 25-30 hours of study (didactical and individual study).

Filled in on
8.09.2021

Course coordinator
Prof. PhD. Carmen SOCACIU

Seminar coordinator
Prof. PhD. Carmen SOCACIU

Subject coordinator
Prof. PhD. Carmen SOCACIU



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Approved by the
Department on
22.09.2021

Head of the Department
Prof. PhD. Ramona SUHAROSCHI

Approved by the Faculty
Council on
28.09.2021

Dean
Prof. PhD. Elena MUDURA