



No. _____ of _____

USAMV form 0701010218

SUBJECT OUTLINE

1. Information on the programme

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| 1.1. Higher education institution | University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca |
| 1.2. Faculty | Food Science and Technology |
| 1.3. Department | Food Science |
| 1.4. Field of study | Food products engineering |
| 1.5. Education level | Bachelor |
| 1.6. Specialization/ Study programme | Technology of agricultural products processing |
| 1.7. Form of education | Full time |

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|---|-------------------------------------|---------------|---|----------------------|-----------|------------------------|-----------------------------|----|
| 2.1. Discipline name | Foreign Language 1 (English) | | | | | | | |
| 2.2. Course coordinator | Lecturer Mihaela Mihai PhD | | | | | | | |
| 2.3. Seminar/ laboratory/ project coordinator | Lecturer Mihaela Mihai PhD | | | | | | | |
| 2.4. Year of study | I | 2.5. Semester | I | 2.6. Evaluation type | summative | 2.7. Discipline status | Content ² | DC |
| | | | | | | | Compulsoriness ³ | DO |

3. Total estimated time (teaching hours per semester)

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|---|----|----------------------------|----|-----------------------------------|-----|
| 3.1. Hours per week – full time programme | 2 | out of which: 3.2. lecture | 1 | 3.3. seminar/ laboratory/ project | 1 |
| 3.4. Total number of hours in the curriculum | 28 | out of which: 3.5. lecture | 14 | 3.6. seminar/laboratory | 14 |
| Distribution of the time allotted | | | | | hrs |
| 3.4.1. Study based on books, textbooks, bibliography and notes | | | | | 13 |
| 3.4.2. Additional documentation in the library, electronic platforms and field experiences | | | | | 13 |
| 3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays | | | | | 17 |
| 3.4.4. Tutorials | | | | | |
| 3.4.5. Examinations | | | | | 4 |
| 3.4.6. Other activities | | | | | |
| 3.7. Total hours of individual study | 47 | | | | |
| 3.8. Total hours per semester | 75 | | | | |
| 3.9. Number of credits ⁴ | 3 | | | | |

4. Prerequisites (if applicable)

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| 4.1. curriculum-related | |
| 4.2. skills-related | The student must have knowledge of English prior to enrolling in the English language course. |

5. Conditions (if applicable)

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| 5.1. for the course | In the course it is compulsory to consult the study materials made available. Academic discipline is required throughout the course. In the case of online teaching, the teaching methods are adapted to the online conditions and platforms used. |
| 5.2. for the seminar/ | In the seminar it is compulsory to consult the study materials made available. The |



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| laboratory/ project | academic discipline is imposed throughout the duration of the seminar. In the case of online teaching, the teaching methods are adapted to the online conditions and platforms used. |
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6. Cumulated specific competences

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| Professional competences | |
| Transversal competences | <p>CT1 Applying strategies of perseverance, rigor, efficiency and responsibility at work, punctuality and taking responsibility for the results of personal activity, creativity, common sense, analytical and critical thinking, problem solving, etc., based on the principles, norms and values of the code of ethics professional in the food field.</p> <p>CT2 Application of interrelation techniques within a team; amplifying and refining the empathic capacities of interpersonal communication and of assuming specific attributions in carrying out the group activity in order to treat / resolve individual / group conflicts, as well as the optimal time management</p> <p>CT3 Efficient use of various ways and techniques of learning - training for the acquisition of bibliographic and electronic database information both in Romanian and in an international language, as well as assessing the need and usefulness of extrinsic and intrinsic motivations of lifelong education</p> |

7. Discipline objectives (based on the cumulated specific competences)

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| 7.1. General objective | To acquire the knowledge of general English and English for special purposes (in the chosen field of study). |
| 7.2. Specific objectives | To know the specialized agricultural language in English |

8. Content

| 8.1. Lecture Number hours- 14 8.1. Curs Număr ore- 14 | Teaching methods | Observations |
|---|----------------------|--------------|
| 1.The Meaning of Life. Humans and the Environment. | Interactive lecture. | 2 lectures |
| 2. Eating Habits. Vegetarianism and Veganism. | Interactive lecture. | 2 lectures |
| 3. You are what you eat. Healthy lifestyle. Food choices. Standards of Beauty. | Interactive lecture. | 2 lectures |
| 4. Food and Science. Food Ingredients. | Interactive lecture. | 2 lectures |
| 5. Food and Science. Genetically-modified Organisms. | Interactive lecture. | 2 lecture |
| 6. Food Advertising and Consumer Packaging | Interactive lecture. | 2 lectures |
| 7. Food Processing and Preservation. | Interactive lecture. | 2 lectures |



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| 8.2.SEMINAR Number of hours – 14 | | |
| 1. Food and drink. How a food product is made. | Reading. Conversation. Vocabulary exercises. Present Tense Simple and Continuous. | 2 seminars |
| 2. Methods of Food Processing and Preservation. Basic methods and basic food products | Reading. Conversation. Vocabulary exercises. Plural of nouns. Irregular plural | 2 seminars |
| 3. Fermentation: How Cheese is Made | Reading. Conversation. Vocabulary exercises. The adjective. | 2 seminars |
| 4. Fermentation: How Beer is Made | Listening and discussions. Conversation The article Reading comprehension exercises, vocabulary appropriation exercises. Past Tense Simple and the Present Perfect | 2 seminars |
| 5. Genetic engineering and modification | Reading comprehension exercises, vocabulary appropriation exercises. Past Tense Simple and the Present Perfect | 2 seminars |
| 6. Organic and bio-products. Traditional food products and geographical indications. | Reading comprehension exercises, vocabulary appropriation exercises. | 2 seminars |
| 7. Oral evaluation, debate and presentation of semester activity. | | 2 seminars |
| Bibliografie Obligatorie: 1. Anda Balan, Miruna Carianopol, <i>Pathways to English-English New and Views</i> , OUP, 2000 2. Mihaela Mihai- <i>English for Food Science Students, Pre-intermediate Workbook</i> , AcademicPress 2016 3. Georgeta Rata, Oana Boldea- <i>English for Food Processors</i> , Mirton, Timisoara, 2004 4. Stan Rodica- <i>English for Agriculture</i> , AcademicPres, Cluj-Napoca, 2005 5. M. Zdrenghia, Anca Greere, <i>A Practical English Grammar with Exercises</i> , Clusium 1999 | | |

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

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10. Evaluation

| Type of activity | 10.1. Evaluation criteria | 10.2. Evaluation type | 10.3. Percentage of the final grade |
|---------------------------------|--|-----------------------|-------------------------------------|
| 10.4. Course | Knowledge of the studied specialized vocabulary and specific grammatical structures and their use in context | Continuous (VP) | 70% |
| 10.5. Seminar/Laboratory | Knowledge of the studied specialized vocabulary and specific grammatical | Continuous (VP) | 30% |



UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINĂ VETERINARĂ CLUJ-NAPOCA

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| | structures and their use in context | | |
| 10.6. Minimum performance standards | | | |
| Mastering the scientific information transmitted at an acceptable level. Obtaining the passing grade for the ongoing evaluation is a passing condition | | | |

- 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
.....08.09.2021.....

Course coordinator
.....Lecturer Mihaela Mihai, PhD.....

Laboratory work/seminar coordinator
..... Lecturer Mihaela Mihai, PhD.....

Subject coordinator

..... Lecturer Mihaela Mihai, PhD.....

Approved by the
Department on
.....22.09.2021.....

Head of the Department
.....Prof. Ramona Suharoschi, PhD.....

Approved by the Faculty
Council on
28.09.2021

Dean
.....Prof. Elena Mudura, PhD.....