



No. _____ of _____

USAMV form 070101220

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	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

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	II	2.6. Evaluation type	continuous	2.7. Discipline status	Content ²	DC
							Compulsoriness ³	DO

3. Total estimated time (teaching hours per semester)

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					10
3.4.2. Additional documentation in the library, electronic platforms and field experiences					2
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					7
3.4.4. Tutorials					-
3.4.5. Examinations					3
3.4.6. Other activities					
3.7. Total hours of individual study	22				
3.8. Total hours per semester	50				
3.9. Number of credits ⁴	2				

4. Prerequisites (if applicable)

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)

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.
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5.2. for the seminar/ laboratory/ project	In the seminar it is compulsory to consult the study materials made available. The 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

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)

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 of hours – 14		
1. Food processing and preservation. From seed to the supermarket. Different food production systems. Comparison in English- Adjectives. Qualifying expressions and expressing similarities.	Lecture. Reading. Conversation	2 lectures
2. Food Inc. –documentary on the production of food and methods of farming in the USA and Europe/Romania. Food production systems and their relation to eating habits.	Movie projection, listening and discussion exercises	2 lectures
3. Food security and food production systems. Foodborne illnesses. Other types of condition in English (conjunctional or participial phrases, 'unless' and the imperative).	Lecture. Reading. Conversation	2 lectures



<p>4. Curing and drying as methods of food processing and preservation. The gerund and the participle in English.</p>	<p>Lecture. Reading. Conversation</p>	<p>2 lectures</p>
<p>5. Irradiation and fermentation as methods of food processing and preservation</p>	<p>Lecture. Reading. Conversation</p>	<p>2 lectures</p>
<p>6. Pasteurisation as methods of food processing and preservation. The process.</p>	<p>Lecture. Reading. Conversation</p>	<p>2 lectures</p>
<p>7. Pasteurisation and its effect on the nutritional and sensory characteristics of foods. Types of adjectives and their order.</p>	<p>Lecture. Reading. Conversation</p>	<p>2 lectures</p>
<p>8.2. SEMINAR Number hours – 14</p>		
<p>1. Food production systems and eating habits. The USA vs. Romania. Food culture in both countries. Project work.</p>	<p>Reading. Conversation. Comparison exercises</p>	<p>2 seminars</p>
<p>2. Follow-up on the methods of food processing and production and food safety-related issues nowadays. Using connectors in conversation and writing.</p>	<p>Reading. Conversation. Vocabulary exercises. Connectors in English</p>	<p>2 seminars</p>
<p>3. Foodborne illnesses. Causes. Bacteria. Toxins. Viruses. Other pathogens. Foreign words in English.</p>	<p>Reading. Conversation. Vocabulary exercises. Foreign plurals. Condition in English.</p>	<p>2 seminars</p>
<p>4. Curing and its chemical actions. Necessity of curing. Effect on meat preservation. Modal verbs 1.</p>	<p>Listening and discussions. Conversation</p>	<p>2 seminars</p>
<p>5. Pasteurisation. Requirements of pasteurisation. Modal verbs 2.</p>	<p>Reading comprehension exercises, vocabulary appropriation exercises.</p>	<p>2 seminars</p>



6. Pasterurisation. Project work. Description of pasteurization process for different food products.	Conversation. Presentation. vocabulary appropriation exercises.	2 seminars
7. Oral evaluation and debate of semester activity		2 seminars
Bibliografie Obligatorie:		
1. Anda Balan, Miruna Carianopol, Pathways to English-English New and Views, OUP, 2000		
2. Mihaela Mihai- English for Food Science Students, Pre-intermediate Workbook, AcademicPress 2016		
3. Georgeta Rata, Oana Boldea- English for Food Processors, Mirton, Timisoara, 2004		
4. Stan Rodica- English for Agriculture, AcademicPres, Cluj-Napoca, 2005		
5. M. Zdrenghia, Anca Greere, A Practical English Grammar with Exercises, 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 structures and their use in context	continuous(VP)	30%
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.....



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

Head of the Department

.....Prof. Ramona Suharoschi, PhD.....

Dean

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

Approved by the Faculty
Council on
28.09.2021