UASVM Cluj-Napoca FACULTY OF HORTICULTURE

SPECIALIZATION: Production technology and valorization of special wines and derived products Code: 0212

CURRICULA

President of Senate Prof.dr. Viorel MITRE

													•••••		
	Year of study	: 1 (2021/2022))												
Subject	Formative	1st Semester (14 weeks)							2nd Semester (14 weeks)						
	category*	Code	No. hours/ week							ek					
			С	S	PW	Р	Cr	VF	С	S	PW	Р	Cr.	VF	
Beverage technology from grape juice and wine 1	AK	0212010101	2	-	2	-	6	Е	-	-	-	-	-	-	
Raw materials used in obtaining special wines and derived prod.	СР	0212010103	1	-	2	-	5	Е	-	-	-	-	-	-	
Wine chemistry 1	AK	0212010104	1	-	1	-	5	VP	-	-	-	-	-	-	
Machinery and equipments used in wine industry	СР	0212010106	1	-	2	-	4	Е	-	-	-	-	-	-	
Valorization of secondary products 1	AK	0212010109	1	-	2	-	6	E	-	-	-	-	-	-	
Ethics and academic integrity	СР	0212010107	1				4	VP							
Beverage technology from grape juice and wine 2	AK	0212010102	-		-	-	-	-	2	-	2	-	8	VP	
Wine chemisrty 2	AK	0212010105	-	-	-	-	-	-	1	-	1	-	5	VP	
Quality control of wine products 1	S	0212010108	-		-	-	-	-	2	-	2	-	5	Е	
Valorization of secondary products 2	AK	0212010110	-	-	-	-	-	-	1	-	2	-	6	Е	
Microbiology of wine 1	S	0212010111	-	-	-	-	-	-	1	-	2	-	6	VP	
Total			7		9		30		7		9		30		
Total courses and labs			16			30		10			6 30				
	Beverage technology from grape juice and wine 1 Raw materials used in obtaining special wines and derived prod. Wine chemistry 1 Machinery and equipments used in wine industry Valorization of secondary products 1 Ethics and academic integrity Beverage technology from grape juice and wine 2 Wine chemisrty 2 Quality control of wine products 1 Valorization of secondary products 2 Microbiology of wine 1	SubjectFormative category*Beverage technology from grape juice and wine 1AKRaw materials used in obtaining special wines and derived prod.CPWine chemistry 1AKMachinery and equipments used in wine industryCPValorization of secondary products 1AKEthics and academic integrityCPBeverage technology from grape juice and wine 2AKWine chemisrty 2AKQuality control of wine products 1SValorization of secondary products 2AK	SubjectFormative category*CodeBeverage technology from grape juice and wine 1AK0212010101Raw materials used in obtaining special wines and derived prod.CP0212010103Wine chemistry 1AK0212010104Machinery and equipments used in wine industryCP0212010106Valorization of secondary products 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CURRICULA

		Year of study	: 2 (2021/2022))												
No Subject	Formative		1st Semester (14 weeks)							2nd Semester (14 weeks)						
	category*	Code		No	o. hou	rs/ w	reek		No. hours/ wee					ek		
			С	S	PW	Р	Cr	VF	С	S	PW	Р	Cr.	VF		
1	Microbiology of wine 2	S	0212020101	1	-	2	-	7	E	-	-	-	-	-	-	
2	Marketing of wine products	S	0212020102	2	-	-	2	7	VP	-	-	-	-	-	-	
3	Organoleptic appreciation of products from must and wine	AK	0212020103	2	-	3	-	9	E	-	-	-	-	-	-	
4	Quality control of wine products 2	S	0212020108	1	-	2	-	7	E	-	-	-	-	-	-	
5	Scientific research activity	AK	0212020105	1	-	-	-	-	-	10 weeks			30	С		
6	Elaboration and presentation of dissertation thesis		0212020107	1	-	-	-	-	-		4 w	10	E			
Total			6		7	2	30		-				30			
Total courses and labs			15			30			16							

Discipline types: *

AK - Advanced Knowledge; CP - Complementary Preparation; P - Profounding; S - Synthesizing