

Calea Mănăștur 3-5, 400372, Cluj-Napoca Tel: 0264-596.384, Fax: 0264-593.792

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No._____of _____

USAMV form CN-0709010213

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 Science
1.4. Field of study	Food Engineering
1.5.Education level	Master
1.6.Specialization/ Study programme	Gastronomy, Nutrition and Dietetics
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline		Nutrition Public Health						
2.2. Course coordinator Prof dr Ramona Suharoschi Assoc Prof dr Romana Vulturar								
2.3. Seminar/ laboratory/ project coordinator Prof dr Ramona Suharoschi								
2.4. Year of study	Ι	2.5. Semester	Ι	2.6. Type of evaluation	Summativ	2.7. Dissipling	Content ²	DS
				evaluation	e	Discipline status	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	2
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				•	hours
3.4.1. Study based on book, textbook, bil	bliograp	ohy and notes			32
3.4.2. Additional documentation in the library, specialized electronic platforms and field					35
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					35
3.4.4.Tutorials					10
3.4.5.Examinations					10
3.4.6. Other activities					0
3.7. Total hours of individual study	83				
3.8. Total hours per semester	150				
3.9. Number of credits ⁴	5				

4. Prerequisites (is applicable)

4.1. curriculum-related	Human Nutrition, Food Toxicology, Food chemistry; Food Biochemistry; Food microbiology	
4.2. skills-related	The student must have knowledge of food macronutrients and micronutrients; specific,	
	special, personalized food diets; chemical and biochemical characteristics of food	
	compounds; operating IT; office use (excel); internet browsing; qualities of individual work	
	and participation in carrier development pathways	



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5. Conditions (if applicable)

5.1. for the lecture	The course is interactive, students can ask questions regarding the content of lecture. Academic discipline requires compliance with the start and end of the course. We do not allow any other activities during the lecture, mobile phones will be turned off.
	Classroom with adequate capacity, with multimedia equipment and internet connection
5.2. for the seminar/ laboratory/ project	Research laboratory - Molecular and Proteomic Nutrition LAB, CDS3, ISV, with endowment of cell biology, cell cultures; microarray platform; internet connection; teaching materials: specialized journals, specialized books During practical works, each student will develop an individual activity with laboratory materials (made available in the book that describes the laboratory work). Academic discipline is imposed throughout the course of practical works.

6. Specific competences acquired

Professional	C1.1 Use of specialist knowledge for the evaluation, processing and interpretation of human nutrition data
competences	C3.1 - Identification and operation with the specific elements of technological, nutritional and dietary projects
Transversal competences	CT3 Carrying out a complex, interdisciplinary scientific work

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

7.1. Overall course objective	Systematic development and implementation of nutrition interventions and public health related nutrition intervention programmes through the Intervention Mapping approach.
7.2. Specific objectives	 Nutrition intervention programmes promote health by coordinating human behaviour and influencing the social and physical environment. Students learn to identify the causal relationship between nutritional behaviour and general behaviour and mental state and environmental determinants. Students learn how to develop a nutrition intervention program by setting program objectives, selecting intervention methods and strategies, and planning the implementation of the nutrition intervention program. The learning programme will also include the practical example of NGO and CFR Clinic Hospital and local municipalities - promoting health through healthy eating style - among people with special needs.

8. Content

8.1.LECTURE Number of hours – 28 hrs	Teaching methods	Notes
How to develop a PND literature project?	Lecture	2 hours
Project: Personalized nutrition: CONCEPTS AND OBJECTIVES	Lecture	2 hrs
		5 hrs



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Personalized and dietary nutrition in childhood (nutritional and dietary features of young children,	Lecture	5 hrs
preschoolers, schoolchildren, adolescents, young		
adults, mature adults, the elderly, and metabolic programming		
Diet as a possible risk or preventive factor for some	Lecture	4hrs
chronic diseases (CVD, cancer, osteoporosis, obesity / metabolic syndrome, type II diabetes) Risk / benefit	Lecture	2 hrs
biomarkers Personalized nutritional interventions (personalized	Lecturer	8 hrs
diets)	Lecturer	0 1115
EU and international research projects in the field of personalized nutrition		
Student projects		

8.2. PRACTICAL WORK	Theoretical presentation of	1 lab work (2 hours / work)
Number of hours – 28 hrs	practical works	
	(Working in group teams on	
	the project: literature review	2 hours
	PND)	
Identification of the problem to be solved (case	Case study	
study: NP elderly people, with associated diseases,	5	
children, sports, etc.)		
Activity: nutritional compounds, fundamental		2 hours
understanding of food composition		
		2 hours
(7 days) diet analysis	Case study	2 hours
Nutritional Goal Setting (SMART)		
Healthy nutrition for the present and for the future!	Case study	
Nutrient loading of the diet (analysis of nutrients	Case study	
consumed), foods that increase immunity, energy,		4 hours
intended for well-being and good mood, for daily		4 hours
stress management.		
Discussion / Debate Diet Analysis (7-days)	Case study	4 hours
Analysis of the combination of mineral vitamins	Case study	
consumed		
Analysis of nutritional weaknesses	Case study	
Application - management / marketing - in the	Case study	
conditions of personalized nutrition - at a		
supermarket, advertising / promotion schemes,		4 hours
strategies for buying healthy / cheap food		
(affordable)		4 hours
Seasonal food choices	Case study	
Personalized Nutritional Plan (intervention)	Case study	
Students will design (healthy nutritional design) a	Project	
week of personalized nutrition and will support the		
strengths / and justifications of the personalized nutritional plan presented		

Compulsory bibliography: Food & Nutrition & Dietetics Journals (MDPI, PubMed, Science Direct) Cochrane EMBASE

1. Valoarea nutritiva a produselor agroalimentare, R Segal, B Segal, 1983;



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Socaciu Carmen, Curs de chimie alimentara si aditivi alimentari, Cluj-Napoca, 1997. 3. Brad Segal, Constanta Balint, Procedee de imbunatatire a calitatii si stabilitatii produselor alimentare, Ed. Tehnica, Bucuresti, 1982. 4. Mincu, I., 1978, Alimentatia ratională a omului sănătos.Ed. Medicală, Bucuresti 5. Mincu, I., Segal, B., Elena Popa, Rodica Segal, 1989, Orientări actuale în nutritie. Ed. Medicală, Bucuresti 6. Gontea, I., 1971, Alimentatia ratională a omului. Ed. Didactică si Pedagogică, Bucuresti 7. Suharoschi R, Principiile nutrutiei umane, Ed AcademicPres, 2013 Optional bibliography: 1. Journal of Nutrition Education 2. Nutrition 3. Journal of Nutrition 4. Nutrition Research

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

The knowledge taught in the course is necessary to know and understand the role of healthy eating and nutrition based on the principles of personalized nutrition in health care and the role of the food industry specialist in developing safe, attractive foods and exploiting the relationship between health and nutrition.

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade		
10.4. Lecture	Course debates on specific topic	continuous	35%		
10.5. Seminar/Laborator y	Research volunteers, poster presentation, manuscript review - Talks, posters, manuscripts review	Theoretical and practical skills	5%		
10.6. Minimum performance standards					
Publication of min. 1 scientific article in a specialized journal or participation in min. 1 conference / symposium					

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

Titular lucrari laborator/seminarii

Sef lucr dr Oana Lelia Pop

Titular curs Prof dr Ramona Suharoschi

Data completării

14.09.2021

L

Conf dr Romana Vulturar

Prof dr Ramona Suharoschi

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Coordonator disciplină

Prof dr Ramona Suharoschi

Aluns

Prof.dr. Adriana Paucean

Data avizării în departament 22.09.2021

Director de departament Prof dr Ramona Suharoschi

Decan

Prof dr Elena Mudura

Data avizării în Consiliul Facultății 28.09.2021