Nr._____din _____ **Formular USAMV–CN-0709010103**

COURSE DESCRIPTION

1. General data

1.1. Higher Education Institution	University of Agricultural Sciences and Veterinary Medicine
1.2. Faculty	Faculty of Food Science and Technology
1.3. Department	Food Engineering
1.4. Study field	Food Engineering
1.5. Study level[1)]	Master
1.6. Specialization/ Study Program	Gastronomy, nutrition and dietetics
1.7. Teaching Form	FT

2. Course Characteristics

2.1. Name of the course	**Traditional Food Products**							
2.2. Course leader				Prof. dr. Elena Mudura				
2.3. Coordinator of the laboratory/seminar activity				Prof. dr. Elena Mudura				
2.4. Year of study	I	2.5. Semester	**I**	2.6. Type of Evaluation	Summative	2.7. Course regime	Content[2]	DS
							Level of compulsory[3]	DI

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

3.1. Number of hours/week– frequency form	2	of which care: 3.2. course	1	3.3. seminar/ laboratory/ project	1
3.4.Total hours in the curricula	28	Of which: 3.5.course	14	3.6.seminar/laboratory	14
Distribution of time					
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					40
3.4.3. Prepare the seminars / laboratories / projects, theme, essays, reports, portofolio					20
3.4.4.Tutorial					15
3.4.5.Examination					2
3.4.6. Other activities					
3.7. Total hours of individual study	97				
3.8. Total hours per semester	125				
3.9. Number of ECTS [4]	5				

4. Pre-conditions (where is the case)

4.1. of curriculum	Food biotechnology, Food Legislation
4.2. of competences	Bachelor diploma or equivalent Certificate of language competence (english)

5. Conditions (where is the case)

5.1. of course development	Classroom equipped with videoprojector
5.2. of seminar/laboratory/project development	Seminar room equipped with projector; food technologies pilot plants

	Safety and secure rules for laboratory/ pilot plants must be respected. The access is not allowed without safety equipment.

6. Specific acquired competences

Proffesional competences Competenţe profesionale	C4.1 Identify and use basic principles in the design of novel foods of appropriate quality to maintain human health C4.2 Processing of specialized knowledge in order to design new food products in accordance with concrete requirements from the social environment C4.3 The use of the specific methodology in providing consultancy for the design of new products C6.2 Use of knowledge on methods: experimental, expertise, sociological, statistical to assess the level of quality and safety of gastronomic products
Transversal competences	▪ Demonstrate ability to work in team ▪ Be able to develop complex projects, interdisciplinary, individual ▪ Demonstrate concern about self-learning, training needs diagnosis ▪ To participate in research activities for the implementation of a complex scientific interdisciplinary

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

7.1. Subject general objectives	To acquire knowledge about traditional food processing technologies at national and international level
7.2. Specific objectives	To know methods to increase the nutritional value of traditional foods To be able to interpret and analyze a traditional recipe To know the factors influencing traditional technological processes To know the methods of certification of traditional products

8. Content

8.1.COURSE **Number of hours – 14**	Methods of teaching	Observations
The registration and protection of designations of agricultural and food. Quality schemes for agricultural products and foodstuffs.	Lectures	1 lecture (2 hours)
The system of certification of traditional products national and European	Lectures	1 lecture (2 hours)
The traditional preparation methods for increasing the bioavailability of micronutrients in food (thermal, mechanical, fermentation, germination)	Lectures	1 lecture (4 hours)
National and international traditional methods of food preparation	Lectures	2 lecture (6 hours)

8.2.PRACTICAL WORK **Number of hours – 14**		
Design specifications for certifying a traditional product **- The study of law** **- Regional or national identification aunui traditional product can be certified** **- Design documentation**	Case study.	1 seminar (12 hours)
Presentation of project	Power Point.Presentation	1 seminar (2 hours)
Compulsory bibliography: 1. *Ordinul nr. 724 /2013 privind atestarea produselor traditionale* 2. *Ghid de bune practici pentru atestarea produselor traditionale conform ord. 724/2013*		

3. *Toussaint-Samat, M. and Bell, A.; A History of Food ;1994; Blackwell Publishing*
4. *Kuhnlein, H.V., Receveur, O.; Dietary Change and Traditional Food Systems of Indigenous Peoples; Centre for Nutrition and the Environment of Indigenous Peoples, and School of Dietetics and Human Nutrition, McGill University, Quebec, 1996;Canada*
5. *(1996); Kuhnlein, H.V., Receveur, O.; Dietary Change and Traditional Food Systems of Indigenous Peoples; Centre for Nutrition and the Environment of Indigenous Peoples, and School of Dietetics and Human Nutrition, McGill University, Quebec, Canada*

Optional bibliography:
1. Giddens, Anthony. 1991. Modernity and Self-Identity. Stanford, California: Stanford University Press
2. Giovannucci, D., Barham, E., and Pirog, R. 2010. Defining and marketing "local" foods: geographical indications for US products. The Journal of World Intellectual Property 13, 94–120.

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

Course curriculum meets the requirements for a qualified preparation by the high degree of applicability (eg Development of good practice guides for different areas of the food industry) and topical content (compliance with legal regulations, compliance with the latest standards in the field)

10. Evaluation

Type of activity	10.1. Evaluation criteria	10.2. Evaluation methods	10.3. Percent of the final grade
10.4. Course	Using the knowledge base for explanation and interpretation of various types of concepts, situations, processes, projects associated traditional methods of obtaining food	Continue (E)	Accept/Reject
10.5. Seminar/Laboratory	Using knowledge, basic skills for documenting, developing, making a case study	Project (P)	100%
10.6.Minimal standard of performance **Course: Minimal standards: Accept/Reject** **Project: Minimal standard: mark 5**			

[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 teh 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 Ph.D. Teodora Emilia Coldea

Laboratory work/seminar coordinator
Lecturer Ph.D. Teodora Emilia Coldea

Subject coordinator
Prof. PhD. Elena Mudura

Approved by the Department on 22.09.2021

Head of the Department

Prof. PhD. Sevastița Muste

Approved by the Faculty Council on 28.09.2021

Dean

Prof. PhD. Elena Mudura