



UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINĂ VETERINARĂ CLUJ-NAPOCA

Calea Mănăstur 3-5, 400372, Cluj-Napoca

Tel: 0264-596.384, Fax: 0264-593.792

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No. _____ of _____

USAMV form 0708020105

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 Engineering
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	Professional practice							
2.2. Course coordinator	Prof.dr. Suharoschi Ramona Prof. Dr. Adriana Paucean							
2.3. Seminar/ laboratory/ project coordinator	Prof.dr. Suharoschi Ramona Prof. Dr. Adriana Paucean							
2.4. Year of study	II	2.5. Semester	IV	2.6. Type of evaluation	continuous	2.7. Discipline status	Content ²	FD
							Compulsoriness ³	CD

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme		out of which:		3.3. seminar/ laboratory/ project	
3.4. Total number of hours in the curriculum	120	3.2. lecture		3.6. seminar/laboratory	120
		3.5. lecture	0		
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					50
3.4.2. Additional documentation in the library, specialized electronic platforms and field					60
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					60
3.4.4. Tutorials					20
3.4.5. Examinations					20
3.4.6. Other activities					70
3.7. Total hours of individual study	280				
3.8. Total hours per semester	400				
3.9. Number of credits ⁴	16				

4. Prerequisites (is applicable)

4.1. curriculum-related	-
4.2. skills-related	.-

5. Conditions (if applicable)



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5.1. for the lecture	The professional master's degree is mainly oriented towards the training and deepening of engineering skills. The professional master's degree is based on theoretical and practical knowledge and - accordingly - on assimilated professional skills, respectively trained in the bachelor's cycle. 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.
5.2. for the seminar/ laboratory/ project	• Food industry units, public catering • Seminar rooms, analytical laboratories

6. Specific competences acquired

Professional competences	C 6.1. Knowledge of the principles of scientific research and statistics; knowledge of current technologies and how they can be used in different areas of current practice or research C2.2 Integrated use of gastronomic techniques and technologies in the concrete conditions of some public catering units C3.2 Use of specialized knowledge in the field of gastronomic production and nutrition in order to develop and optimize projects C3.5 Realization of a project for implementation and optimization of a technical and / or nutritional solution
Transversal competences	CT1 Realization of complex, interdisciplinary, individual projects CT2 Realization of complex, interdisciplinary projects, with the coordination of a team

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

7.1. Overall course objective	Training of specialists in the field of food engineering, with the ability to customize the notions of physico-chemical characteristics of food and modern processing methods used in food and gastronomy technologies, high-performance analytical methods, legislation and consumer protection, in ensuring food quality and food safety promotion in the food and gastronomy industry.
7.2. Specific objectives	The specific objectives of the discipline refer to the description of modern technologies in the food industry Knowledge of the principles of food production in accordance with the principles of modern nutrition Knowledge of the trends manifested on the local and European market of agri-food products and in the field of public alimentation Development of the entrepreneurial spirit in the field of food engineering and public alimentation Explaining and exemplifying specific notions

8. Content



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8.1.

Number of hours –120

Technological practice in individual system in a profile unit - documentation for the dissertation

Opportunity and justification of the chosen topic

Documentary study

The final choice of the technological manufacturing schemes with the detailing of the parameters

Technological calculation

Calculation of equipment or endowment with specific equipment

Elements of human nutrition

Quality and hygiene management in the designed section

Economic calculation

The graphic part (at least the sketch of the designed section and the sketch of its general location; scores are awarded

additional for all utility diagrams, cronograms etc

Teaching methods

case study, and solving problems specific to the economic agent

Notes

120 hours

8.2. PRACTICAL WORK

Number of hours –

Theoretical presentation of practical works

1 lab work (2 hours / work)

Compulsory bibliography:

1. The topic of all subjects in the curriculum

Optional bibliography:

1. Internal regulations, product specifications, sketches, location plans, etc

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 content of the discipline is in accordance with the requests of specific national professional associations

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Lecture			
10.5. Seminar/Laboratory		Case study	100%
10.6. Minimum performance standards			
. The student will teach the list and will present orally the elaborated case study. Minimum standard: average grades min. 5			

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**



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(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

Laboratory work/seminar coordinator
Prof. Univ. Dr. Ramona Suharoschi
Prof. Univ.. Dr. Adriana Paucean

Filled in on
8.09.2021

Course coordinator

- 

Subject coordinator

Prof. Univ. Dr. Ramona Suharoschi 

Prof. Univ.. Dr. Adriana Paucean 

Approved by the
Department on
22.09.2021

Head of the Department

Prof. Univ. Dr. Muste Sevastița 

Approved by the Faculty
Council on
28.09.2021

Dean

Prof. Dr. Elena Mudura 