



No. _____ of _____

USAMV form 0708020102

SUBJECT OUTLINE

1. Information on the programme

1.1. Higher education institution	University of Agricultural Sciences and Veterinary Medicine Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	Food Engineering
1.4. Field of study	Food Engineering
1.5. Cycle of study ¹	Master
1.6. Specialization/ Study programme	GNDA
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Quality management applied in gastronomy							
2.2. Course coordinator	Lecturer Phd. Marc Romina							
2.3. Seminar/ laboratory/ project coordinator	Lecturer Phd. Marc Romina							
2.4. Year of study	II	2.5. Semester	III	2.6. Type of evaluation	continue	2.7. Discipline status	Content ²	CS
							Compulsoriness ³	CI

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	4	out of which: 3.2. lecture	2	3.3. seminar/ laboratory/ project	1
3.4. Total number of hours in the curriculum	42	Out of which: 3.5. lecture	28	3.6. seminar/laboratory	14
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					16
3.4.2. Additional documentation in the library, specialized electronic platforms and field					20
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					20
3.4.4. Tutorials					10
3.4.5. Examinations					7
3.4.6. Other activities					10
3.7. Total hours of individual study	83				
3.8. Total hours per semester	125				
3.9. Number of credits ⁴	5				

4. Prerequisites (is applicable)

4.1. curriculum-related	General technology, Biochemistry, Microbiology, Unitary operation in food industry, Food quality control, Food Additives and ingredients, Gastronomy and catering
4.2. skills-related	Proper identification and description of food science and food safety specific concepts.

5. Conditions (if applicable)

5.1. for the lecture	Projector, power point presentation.
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	the didactic activity carried out online, the teaching methods are adapted.
5.2. for the seminar/ laboratory/ project	Projector, power point presentation ., PC In the case of the didactic activity carried out online, the teaching methods are adapted.

6. Specific competences acquired

Professional competences	CP 5. Implementation and monitoring of EU policies and strategies on food quality, safety and security
Transversal competences	CT1. Realization of complex, interdisciplinary, individual projects

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

7.1. Overall course objective	Acquiring the characteristics of the quality management process in gastronomy.
7.2. Specific objectives	Know the requirements of quality standards. To learn how to develop a procedure is a system. Understand the terms and stages of drafting quality documents. Understand the stages of an audit.

8. Content

8.1. LECTURE Number of hours – 28	Teaching methods	Notes
Requirements standards: SR EN ISO 9000 series, SR EN ISO 19011, Product standard; Certification-General	Lecture, explanation, heuristic conversation	2 lectures
Types of procedures. Elaboration.		2 lectures
The quality manual in gastronomy. Purpose. Elaboration stages. Quality management. Quality policy and objectives. Restaurants. Equipment. Design and improvement. Manufacturing technology. Supply control. Manufacturing process control. Case studies		4 lectures
Identification and traceability of gastronomic products. Examples.		2lectures
Audit in gastronomy Audit planning; Audit in gastronomy; Opening meeting of the audit procedure; The actual inspection; Reporting and managing results		2 lectures
Staff training and motivation. Records on quality in		



gastronomy. Implementation of quality management systems. Work visit

lectures

8.2. PROJECT

Number of hours – 14

Quality manual applied in gastronomy-case studies

System procedures, operational, work instructions - case studies

Case studies: certification in gastronomy (type of certification, certification body, markings)

Explanation,
heuristic
conversation, case
study

3 seminars

3 seminars

1 seminar

Compulsory bibliography:

1. Marc Romina , 2021-Lecture notes
2. Apostu S, 2009, Managementul calității alimentelor, Editura Risoprint Cluj-Napoca,
3. Muresan Crina, Marc Romina, 2021, Siguranta alimentelor-trecut si prezent, Editura Risoprint Cluj-Napoca

Optional bibliography:

1. P.A.Luning, W.J.Marcelis, W.M.F. Jongen , 2008, Managementul calității alimentelor -o abordare tehnico-managerială, Editura Casa Cărții de Știință, Cluj -Napoca
2. Banu, C., s.a., 2002, Calitatea si controlul calității produselor alimentare, Editura Agir, Bucuresti
3. Rotaru, G., Moraru, C., 2002, Analiza riscurilor, Puncte critice de control, Editura Academica, Galați
4. Vizireanu, C., Istrati, D.,2006, Elemente de gastronomie și gastrotehnie, Editura Fundației universitare "Dunăreade Jos ", Galați.

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

Course content is consistent with national professional associations specific applications.

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Lecture	Acquiring the characteristics of quality management applied in gastronomy.	Examination	60%
10.5. Seminar/Laboratory	The applied logical, correct and coherent application of the notions related to the elaboration of the documents of the quality management system in gastronomy.	Case Study	40%
10.6. Minimum performance standards			
Knowledge of the terminology used in a quality management. .			

¹ Cycle of studies- 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 hours of study (teaching activities and individual study).

Course coordinator

Lecturer Phd. Marc Romina

Laboratory work/seminar coordinator

Lecturer Phd. Marc Romina

Filled in on

6.09.2021

Subject coordinator

Assoc. Prof. PhD. Mureșan Crina

**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