UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
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No._____of _____ **USAMV form 0709010210**

SUBJECT OUTLINE

1. Information on the programme

1.1. Higher education insti	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 Food Dietetics
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	**Raw materials and ingredients for gastronomic products**							
2.2. Course coordinator				Lecturer PhD Anamaria Pop				
2.3. Seminar/ laboratory/ project coordinator				Lecturer PhD Anamaria Pop				
2.4. Year of study	I	2.5. Semester	**I**	2.6. Type of evaluation	Continuous	2.7. Discipline status	Content[2]	DS
							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	1
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, bibliography and notes					10
3.4.2. Additional documentation in the library, specialized electronic platforms and field					10
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					33
3.4.4. Tutorials					20
3.4.5. Examinations					10
3.4.6. Other activities					
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	Knowledge of: food chemistry, principles and methods of preservation of agri-food products, microbiology.
4.2. skills-related	Bachelor's degree or equivalent

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.
5.2. for the seminar/ laboratory/ project	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 competences	C2.1 Identification of specific gastronomic techniques and technologies for implementation in specific enterprises C2.4 Use of quality assessment criteria and methods to optimize technologies and products
Transversal competences	CT1 Realization of complex, interdisciplinary, individual projects

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

7.1. Overall course objective	To acquire knowledge about various raw materials and ingredients that added to food, gives consistency, texture, flavor, taste and color.
7.2. Specific objectives	Knowledge of the importance of raw materials depending on the destination of the food obtained; Ability to develop new products based on the ingredients studied; Correlation with other disciplines specific to the specialization; Explaining and exemplifying notions; Stimulating the active participation of students.

8. Content

8.1.LECTURE	Teaching methods	Notes
Number of hours – 14		
Specific concepts about Food. Classification of foods according to the origin of the raw materials used and their functionality: Plant foods Foods of animal origin Mixed foods Energy foods (rich in lipids, or carbohydrates or in lipids and carbohydrates) Specific foods (rich in proteins, amino acids, calcium salts) Protective foods (rich in vitamins, enzymes, mineral salts)	Lecture, Heuristic Conversation, Explanation	1 lecture
Food products according to the degree of technological processing: Semi-finished products	Lecture, Heuristic Conversation, Explanation	1 lecture

Semi-prepared products Finished product	Lecture, Heuristic Conversation, Explanation	1 lecture
Raw materials used in food depending on chemical composition: Lipid-predominant raw materials Raw materials with high protein content Raw materials with high carbohydrates content	Lecture, Heuristic Conversation, Explanation	1 lecture
Raw materials used in food depending on the state of preservation: Fresh raw materials Preserved raw materials	Lecture, Heuristic Conversation, Explanation	1 lecture
Raw materials used in food depending on stability and packaging: Easily alterable raw materials Alterable raw materials Hardly alterable raw materials Bulk raw materials Packaged raw materials	Lecture, Heuristic Conversation, Explanation	1 lecture
Ingredients used in food. Importance, chemical composition general characteristics: definitions terms used flavoring substances organs used for spices and flavors harvesting storage conditioning	Lecture, Heuristic Conversation, Explanation	1 lecture
Types of ingredients used in food: Natural spices Aromatic herbs Natural food colorings Decorative seeds Specific ingredients: Asian ingredients Mexican ingredients Argentine ingredients Egyptian ingredients European ingredients		

8.2. PRACTICAL WORK **Number of hours – 28**	Teaching methods	Notes
Case study on Regulation (EC) No 258/97 of the European Parliament and of the Council of 27 January 1997 on food and food ingredients.	Papers, PPT presentation, video, interactive discussions.	1 work lab
Case studies on the identification of "hidden" ingredients in food.	Papers, PPT presentation, video, interactive discussions.	1 work lab 1 work lab

Case studies on the general characteristics of spice plant recognition. Identification of plant organs that are processed fresh and pressed. Visits to spice and aromatic plant processing factories. Processing, packaging and storage. Technologically testing specific ingredients (Asian, Egyptian, Mexican, European, etc.) in different foods.	Papers, PPT presentation, video, interactive discussions. Problematization, directed observation. Problematization, directed observation.	1 work lab 3 work labs

Compulsory bibliography:

1. Muste Sevastița, 2010, Materii prime vegetale. Editura Rizoprint, Cluj-Napoca;
2. Muntean Leon, 1990, Plante medicinale și aromatice cultivate în România, Editura Dacia Cluj-Napoca,
3. Păucean Adriana, 2011, Tehnologii de procesare a legumelor și fructelor, Editura RISOPRINT Cluj-Napoca
4. Păucean Adriana, 2011, Principii de bază în tehnica culinară, Editura RISOPRINT Cluj-Napoca
5. Bîrcă Adriana, 2011, Gastronomie și Gastrotehnie, Universitatea ” ȘTEFAN CEL MARE ” Suceava
6. Sălăgean Claudiu-Dan, Țibulcă Dorin, 2010, Tehnologia cărnii și a preparatelor din carne, Editura RISOPRINT Cluj-Napoca

Optional bibliography:

1. Jane Thompson, 2011, Gastronomic Literature, Modern Cuisine and the, Development of French Bourgeois Identity from 1800 to 1850, History Honors Papers. .http://digitalcommons.conncoll.edu/histhp/9
2. E. N. Anderson, 2008, Everyone Eats,Understanding Food and Culture, NEW YORK UNIVERSITY PRESS
3. Mellita Weiss Adamson, 2005, Food in Medieval Times, Food Through History, NEW YORK UNIVERSITY PRESS

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

In order to identify ways to modernize and continuously improve the teaching and content of courses, with the latest topics and practical issues, teachers participate in conferences, scientific symposia but also in meetings and international fairs where they interact with the private sector / potential employers graduates. The knowledge taught in the discipline is necessary to understand the technological processes in order to obtain and control the quality of food.

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Lecture	Master students' knowledge of general and particular aspects of raw materials and ingredients used in food. Knowledge of spice plants allowed to be used in food.	Continuous assessment	50%
10.5. Seminar/Laboratory	Knowledge of the characteristics and peculiarities of recognizing specific ingredients (Asian, Egyptian, Mexican, European, etc.) in different foods. Knowledge of the use of spicy plants and natural flavorings in food.	Project defense	50%
10.6. Minimum performance standards			
Mastering of scientific information transmitted through lectures and practical papers at an acceptable level. Obtaining the passing grade for the ongoing assessments is a condition of graduation			

[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

Filled in on
10.09.2021

Course coordinator
Lecturer PhD. Anamaria Pop

Laboratory work/seminar coordinator
Lecturer PhD. Anamaria Pop

Subject coordinator

Prof. dr. Adriana Paucean

Prof.dr. Ramona Suharoschi

Approved by the
Department on
22.09.2021

Head of the Department
Prof. dr. Sevastita Muste

Approved by the Faculty
Council on
28.09.2021

Dean

Prof. dr. Elena Mudura