UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
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No._____of _____ **USAMV form CN-0701030116**

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 Engineering
1.4. Field of study	Food Engineering
1.5.Education level	Bachelor
1.6.Specialization/ Study programme	Technology of Agricultural Products Processing (TPPA)
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Specialty practice							
2.2. Course coordinator								
2.3. Seminar/ laboratory/ project coordinator	Borşa Andrei, PhD, Lecturer							
2.4. Year of study	II	2.5. Semester	**VI**	2.6. Type of evaluation	continuous	2.7. Discipline status	Content[2]	DS
							Compulsoriness[3]	DI

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	6.43	out of which: 3.2. lecture	-	3.3. seminar/ laboratory/ project	6.43
3.4.Total number of hours in the curriculum	90	Out of which: 3.5.lecture	-	3.6.seminar/laboratory	90
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					0
3.4.2. Additional documentation in the library, specialized electronic platforms and field					0
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					0
3.4.4.Tutorials					0
3.4.5.Examinations					0
3.4.6. Other activities					0

3.7. Total hours of individual study	0
3.8. Total hours per semester	90
3.9. Number of credits[4]	3

4. Prerequisites (is applicable)

4.1. curriculum-related	Operations and machinery in the food industry, raw vegetable and animal materials
4.2. skills-related	The student must have general knowledge of food engineering

5. Conditions (if applicable)

5.1. for the lecture	During practical activities, the students will present themselves in the pilot stations or at the economic agents in the scheduled period with the results of the medical

	analyzes according to the sanitary-veterinary norms in force and will carry out activities with the raw and auxiliary materials provided. The use of protective equipment such as a robe and cap is mandatory during practical activities.
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 Describe and use basic concepts, theories and methods in the field of processes and operation of agri-food chain installations C3.3 Monitor and control technological processes in the food industry, identify abnormal situations and propose solutions
Transversal competences	CT1 Apply strategies of perseverance, rigor, efficiency and responsibility at work, punctuality and taking responsibility for the results of personal activity, creativity, common sense, analytical and critical thinking, problem solving, etc., based on the principles, norms and values of the code of professional ethics in the food field CT2 Apply interrelationship techniques within a team; to amplify and refine their empathic capacities for interpersonal communication and to assume specific attributions in carrying out group activity in order to treat / resolve individual / group conflicts, as well as for optimal time management.

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

7.1. Overall course objective	To ensure the consolidation of the theoretical knowledge and the development of the communication and organization skills of the graduate of the bachelor cycle in accordance with the principles of food technologies, to solve engineering and technological problems and to facilitate their insertion on the labor market.
7.2. Specific objectives	To acquire the knowledge regarding the legislation in force and the instructions for safety and health at work specific to the food practice To understand the role and the way of organization, development and evaluation of the internship and to use efficiently and planned the various ways and techniques of learning To acquire the knowledge regarding the content of the job description, to understand the tasks deriving from it, the necessary key competencies and the division of the compartments in a company according to them. To acquire general knowledge regarding the management of production processes, production quality management and human resources management and interrelationship techniques within the team.

8. Content

8.1.LECTURE **Number of hours –**	Teaching methods -	Notes -

8.2. PRACTICAL WORK **Number of hours –120**	Theoretical presentation of practical works	
Technological practice in a profile unit (practice in individual system) - documentation for the diploma project or in a pilot station (in groups of maximum 5 students)		38 practical works = 76 hours
Identification of economic partners: analysis of the technological and economic profile and correlation with the student's skills SWOT analysis of the practice partner	Observation, explanation, conversation, problematization	1 laboratory work = 2 hours
The balance sheet total and partial manufacturing flow	Explanation,	1 laboratory work = 2 hours

on operations	conversation, problematization case study	
Preparation of a sketch of the production section with the circuit for personnel, raw materials and finished products	Explanation, conversation, problematization,	1 laboratory work = 2 hours
Production planning and organization - case study	Explanation, problematization, case study	1 laboratory work = 2 hours
Teamwork - ways to build a successful team	Explanation, problematization, case study	1 laboratory work = 2 hours
Using ICT to streamline production activity	Explanation, conversation, problematization, case study	1 laboratory work = 2 hours
Design thinking	Explanation, problematization, case study	1 laboratory work = 2 hours

Compulsory bibliography:

Manualul inginerului de industrie alimentară, vol. I, Editura Tehnica, 2000
Manualul inginerului de industrie alimentară, vol. II, Editura Tehnica, 2002

Optional bibliography:

- Mirela Jimborean şi Dorin Ţibulcã, (2013), *Tehnologia produselor lactate – îndrumãtor de lucrãri practice,* Editura Risoprint, Cluj-Napoca;
- Păucean Adriana, Man, Simona, (2018), Procedarea în industria morăritului şi panifcaţiei, Ed. Mega Cluj-Napoca;
- Sălăgean, D. şi Ţibulcã, D., (2009), *Tehnologia produselor din carne*, Ed. Risoprint, Cluj-Napoca;
- Sălăgean, D. şi Ţibulcã, D., (2010), *Tehnologia cărnii şi a produselor din carne* – îndrumător de lucrări practice, Ed. Risoprint
- Ţibulcã, D. şi Sălăgean, D., (2011), *Tehnologia si controlul calitatii pe fluxul tehnologic de fabricatie a produselor din carne*, Ed. Risoprint, Cluj-Napoca.
- Ţibulcã, D. şi Jimborean Mirela, (2008), *Tehnologia de obţinere a produselor lactate,* Editura Risoprint, Cluj-Napoca;

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	Continuous assessment	Activity evaluation form	50%
	Final assessment	Practice colloquium in which the practice documents presented by the student and the presentation of the skills and knowledge acquired by him will be analyzed	50%
10.6. Minimum performance standards			
Integral development of the technological practice activity and completion of the practice documents			

Description of the technological flow of the products manufactured in the profile unit
Solving a concrete problem of food science based on a given algorithm.

[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 the 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
06.09.2021

Course coordinator
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Laboratory work/seminar coordinator
Borşa Andrei, PhD, Lecturer

Subject coordinator
Mirela Jimborean, PhD, Assoc. Proffesor

Approved by the Department on
22.09.2021

Head of the Department
Sevastiţa Muste PhD, Professor

Approved by the Faculty Council on
28.09.2021

Dean
Elena Mudura PhD, Professor