



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 CN-0702030108

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	Control and expertise of food products
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	Borșa Andrei, PhD, Lecturer							
2.4. Year of study	III	2.5. Semester	V	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	2.14	out of which: 3.2. lecture	-	3.3. seminar/ laboratory/ project	2.14
3.4. Total number of hours in the curriculum	30	Out of which: 3.5. lecture	-	3.6. seminar/laboratory	30
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					5
3.4.2. Additional documentation in the library, specialized electronic platforms and field					4
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					5
3.4.4. Tutorials					6
3.4.5. Examinations					4
3.4.6. Other activities					6
3.7. Total hours of individual study	30				
3.8. Total hours per semester	60				
3.9. Number of credits ⁴	2				

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
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	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	C3.1. Describe and use basic concepts, theories and methods of agri-food technologies C3.2. Explain and interpret the principles and methods used in technological processes in the food chain
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 CT3 Efficient use of various ways and techniques of learning - training for the acquisition of bibliographic and electronic database information both in Romanian and in an international language, as well as assessing the need and usefulness of extrinsic and intrinsic motivations of continuing education

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 be capable of self assessment in order to identify a job complementary to personal skills / needs and be able to correctly prepare a CV specific to the job To identify a job complementary to personal skills / needs and be able to correctly prepare a CV specific to the job 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 60:	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)		6 practical works = 12 hours



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Unit description: name, address, history, field of activity, production capacity, production profile (assortment structure / product groups), unit structure (productive and non-productive technological spaces, auxiliary spaces), unit compartmentalization	Observation, explanation, conversation, problematization	1/2 laboratory work = 1 hour
Description of the general and detailed technological flow of manufacturing the products in the unit	Observation, explanation, conversation, problematization	1/2 laboratory work = 1 hour
Description of raw materials used in production (name, composition, action, method of use, dosage)	Explanation, conversation, problematization, case study	1/2 laboratory work = 1 hour
Description of operations specific to the technological flow of manufacturing of various product groups.	Observation, explanation, conversation, problematization	1/2 laboratory work = 1 hour
Accomplishment of technological schemes (by assortment groups) and establishment of technological manufacturing recipes (by assortments)	Explanation, conversation, problematization, case study	1/2 laboratory work = 1 hour
Description of machines used in processing. Comparative analysis with existing technologies: presentation of technological alternatives in the literature	Explanation, conversation, problematization, case study	1/2 laboratory work = 1 hour
Preparation of the balance of materials on the operations of the technological flow of manufacturing of various products.	Explanation, conversation, problematization, case study	1/2 laboratory work = 1 hour
Determination of specific consumption of raw materials in the manufacture of various products	Explanation, conversation, problematization, case study	1/2 laboratory work = 1 hour
Drawing up a sketch of the production section with the location of the equipment.	Observation, explanation, conversation, problematization, case study	1/2 laboratory work = 1 hour
Description of the daily activities carried out in the respective unit	Observation, conversation	1/2 laboratory work = 1 hour
SWOT analysis regarding the activity carried out in the respective unit.	Explanation, conversation, problematization, case study	1/2 laboratory work = 1 hour
Analysis and preparation of the job description	Explanation, case study	1/2 laboratory work = 1 hour
Analysis and writing of their CV	Explanation, case study, problematization	1/2 laboratory work = 1 hour
Time management - tools for efficiency	Explanation, case study, problematization	1/2 laboratory work = 1 hour
Human resources management in food units - Teamwork and interrelationship through assertiveness	Explanation, case study, problematization	1/2 laboratory work = 1 hour
Production management - types and methods of production planning	Explanation, case study, problematization	1/2 laboratory work = 1 hour
Quality management - principles and implementation techniques	Explanation, case study, problematization	1/2 laboratory work = 1 hour
Individual project - Case study	Assisted presentation	1/2 laboratory work = 1 hour
Compulsory bibliography: Manualul inginerului de industrie alimentară, vol. I, Editura Tehnica, 2000 Manualul inginerului de industrie alimentară, vol. II, Editura Tehnica, 2002		
Optional bibliography: <ul style="list-style-type: none"> Mirela Jimborean și Dorin Țibulcă, (2013), <i>Tehnologia produselor lactate – îndrumător de lucrări practice</i>, Editura Risoprint, Cluj-Napoca; Păucean Adriana, Man, Simona, (2018), <i>Procedarea în industria morăritului și panificației</i>, Ed. Mega Cluj-Napoca; Sălăgean, D. și Țibulcă, D., (2009), <i>Tehnologia produselor din carne</i>, Ed. Risoprint, Cluj-Napoca; Sălăgean, D. și Țibulcă, D., (2010), <i>Tehnologia cărnii și a produselor din carne – îndrumător de lucrări practice</i>, Ed. Risoprint Țibulcă, D. și Sălăgean, D., (2011), <i>Tehnologia și controlul calitatii pe fluxul tehnologic de fabricatie a produselor din carne</i>, Ed. Risoprint, Cluj-Napoca. Țibulcă, D. și Jimborean Mirela, (2008), <i>Tehnologia de obținere a produselor lactate</i>, 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 equipment and operations corresponding to the products manufactured in the profile unit			

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
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Laboratory work/seminar coordinator
Borșa Andrei, PhD, Lecturer

Subject coordinator
Borșa Andrei, PhD, Lecturer

Head of the Department
Sevastița Muste PhD, Professor

Approved by the
Department on
22.09.2021

Approved by the Faculty
Council on
28.09.2021

Dean
Elena Mudura PhD, Professor



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