UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
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Nr._____din _____ **Code USAMV 0704010102**

COURSE DESCRIPTION

1. General data

1.1. Higher Education Institution	Universitatea de Stiinte Agricole si Medicina Veterinara din Cluj-Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	Food Engineering
1.4. Study field	Food Engineering
1.5. Study level[1)]	Master (MSc)
1.6. Specialization/ Study Program	Food Quality Management
1.7. Teaching Form	Full time

2. Course Characteristics

2.1. Name of the course	**Techno-managerial principles in the agrifood chain**							
2.2. Course leader				Prof. PhD. Carmen Socaciu				
2.3. Coordinator of the laboratory/seminar activity				Prof. PhD. Carmen Socaciu				
2.4. Year of study	I	2.5. Semester	**1**	2.6. Type of Evaluation	Continuousl y	2.7. Course regime	Content[2]	DF
							Level of compulsory[3]	DI

3. Total estimated time (hours/semester for the teaching activities)

3.1. Number of hours/week– frequency form	3	of which care: 3.2. course	2	3.3. seminar/ laboratory/ project	2
3.4.Total hours in the curricula	42	Of which: 3.5.course	28	3.6.seminar/laboratory	14
Distribution of time					hrs
3.4.1.Study based on handbook, notes, bibliography					30
3.4.2. Extra documentation in the library, on specific electronic platforms and on field					38
3.4.3. Prepare the seminars / laboratories / projects, theme, essays,reports, portofolio					30
3.4.4.Tutorial					30
3.4.5.Examination					10
3.4.6. Other activities					30
3.7. Total hours of individual study	168				
3.8. Total hours per semester	210				
3.9. Number of ECTS [4]	7				

4. Pre-conditions (where is the case)

4.1. of curriculum	Food chemistry
4.2. of competences	Food chemistry, Food Biochemistry.

5. Conditions (where is the case)

5.1. of course development	The course is interactive, all students can address questions and to point out their suggestions regarding the topic discussed. A specific discipline will be considered and respected for the timetable of course.

5.2. of seminar/laboratory/project development	It is compulsory for the consultancy received by the textbook and the teaching assistant, each student can have its own individual activity to find documentation and to find appropriate topics for its project. The participation in seminars and project development is compulsory.

6. Specific acquired competences

Professional competences Competenţe profesionale	Main concepts related to the integration of technology and management in the agrifood chain are developed and discussed. The technological "block" is developing specific process related units (from raw material to final product) while the management block describe the role of design-control-assurance-improvement in the "house of quality"
Transversal competences	Each student has the opportunity to find information given by the course leader, from electronic databases or websites of the Wageningen university (the collaboration university at the same MSc program_ coordinated by prof. Luning). Competences can be obtained also from their individual search on a specific topic, looking to google scholar, EBSCO database or other browsers related to the topic of Food Quality, Food Safety, Food Quality management, HACCP, etc.

7. Subject Objectives (as a result of the specific acquired competences)

7.1. Subject general objectives	Description of the main features of Food Quality management considering the technological block and the management block (design-control-improvement-assurance) A special A special focus is devoted to the Quality policy and strategy An individual project based on a *Design of a Product* or the *Design of a Process* is required of each student, as an individual performance.
7.2.Specific objectives	Quality Management (TFQM) Quality design Quality control Quality Improvement Quality Policy and business strategy It is stimulated the analytical thinking, efficiency in the knowledge acquirement, motivation and perseverance, responsibility for results.

8. Content

8.1.COURSE **Number of hours – 28**	Methods of teaching Lectures	Observations 1 lecture
Quality management	Management functions and decision making factors Management functions Quality management planning and control Quality improvement and leading	*C-4 (14,28%)*
Quality design	Definition, concepts and characteristics Design process Design and business performance Customer oriented design management	*C-8 (28,56%)*
Quality control	The quality control process in the agrifood production	*C-8 (28,56%)*

	Technological variables in the control of agrifood Quality control and business performance Supply/production/distribution Control	
Quality Improvement	Definitions and objectives of improvement (Plan-do-act-check) Quality improvement tools Basic conditions for Quality improvement Organisational adaptation and change	*C-4 (14,28%)*
Quality Policy and business strategy	Strategic management Strategic alternatives Benchmarking Quality policy	*C-4 (14,28%)*
		C-28 (100%)

8.2. SEMINARS **Number of hours – 14**		
Quality management	Quiz questions and case studies related to quality management Analysis of data obtained from literature and databases	S-2 (14,28 %)
Quality design	Quiz questions and case studies related to quality design Development of a template for a Design of product/process	S-3 (21,42%)
Quality control	Quiz questions and case studies related to quality control Analysis of data obtained from literature and databases	S-3 (21,42%)
Quality Improvement	Quiz questions and case studies related to quality Improvement Analysis of data obtained from literature and databases	S-3 (21,42%)
Quality Policy and business strategy	Quiz questions and case studies related to management systems, quality policy and business strategy Discussions related to individual project description, content and development	S-3 (21,42%)
		S-14(100%)

Bibliography (Compulsory)

1. Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a techno-managerial approach, Wageningen Pres, 2002
2. Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a techno-managerial approach (trad. Romana Managementul calităţii alimentelor, trad by Ovidiu Nicu Pentelescu), Casa Cărţii de Ştiinţă, Cluj-Napoca 2008
3. **Socaciu C.** and Stanila A., Nitrates In Food, Health And The Environment in: Case studies in food safety and Environmental health (Ed. P. Ho, M.M.C.Vieira), , ISEKI Publ. Ed. Kristberg Kristbergsson, Springer, NY. 16-25, **2007,** p.16-25, ISBN 978-0-387-33514-8
4. **Socaciu C.**, Analysis Of Chemical Food Safety, In: Safety in the Agrifood chain, (eds. Luning P., Devlieghere F., Verhe R.), Wageningen Academic Publ., **2006,** p. 525-559. ISBN 9076998779

Optional bibliography:

1. Froman B., Manualul Calităţii, Ed. Tehnică, Bucureşti, 1998.
2. Paraschivescu V., Asigurarea, Certificarea Şi Controlul Calităţii Mărfurilor, Ed. Neuron, Focşani, 1994.
3. Scorei R. Şi Colab., Ghid Practic Pentru Industria Agro-Alimentară, Ed. Aius, Craiova 1998.

4. *** Managementul Calităţii Şi Asigurarea Calităţii, Colecţie de Standarde, Ed. Tehnică, Bucureşti, 1996.

9. Correlations between the subject against the expectations of the epistemic community representatives, of the professional associations and employers' representatives in the domain

The course, laboratory and seminars are correlated and complementary in information and giving abilities to work independently and to make a personalized project on Risk assessment. The competences and capabilities can be valorized in different responsibilities such as managers of Food control agencies , Health and Hygiene departments in universities or Public Departments, as well in different companies specialized in the Food Industry.

10. Evaluation

Type of activity	10.1. Evaluation criteria	10.2. Evaluation methods	10.3. Percent of the final grade
10.4. Course	Classification and description of main categories of quality assessment procedures: Quality design, Quality control , Quality Improvement, Quality assurance, Quality Policy and business strategy	Presence at min 50% of direct hours gives a mark of 10	20%
10.5. Seminar	Understanding the main objectives of Techno-managerial concepts: Quality design, Quality control, Quality assurance, Quality Improvement, Quality Policy and business strategy	Project submission and presentation (.ppt)(P) Final marks are determined by the formula: NF= 0.8 x P + 0.2x presence mark	80%
10.6.Minimal standard of performance			

[1] Level of study- to be chosen one of the following - Bachelor/Postgraduate/Doctoral

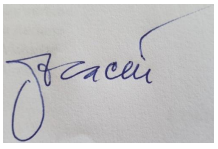
[2] Course regime (content) – for bachelor level it will be chosen one of the following - **DF** (fundamental subject), **DD** (subject in the domain), **DS** (specific subject), **DC** (complementary subject).

[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 hours of study (didactical and individual study).

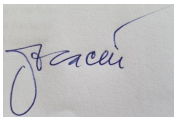
Filled in on
8.09.2021

Course coordinator
Prof. PhD. Carmen SOCACIU



Seminar coordinator
Prof. PhD. Carmen SOCACIU

Subject coordinator
Prof. PhD. Carmen SOCACIU



Approved by the
Department on
22.09.2021

Head of the Department
Prof. PhD. Ramona SUHAROSCHI

Approved by the Faculty
Council on
28.09.2021

Dean
Prof. PhD. Elena MUDURA