



No. \_\_\_\_\_ of \_\_\_\_\_

USAMV form 0708010317

## SUBJECT OUTLINE

### 1. Information on the programme

1.1. Higher education institution	University of Agricultural Sciences and Veterinary Medicine Cluj Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	Food products Engineering
1.4. Field of study	Food products Engineering
1.5. Cycle of study <sup>1</sup>	Master
1.6. Specialization/ Study programme	Gastronomy, Nutrition and Dietetics
1.7. Form of education	Full time

### 2. Information on the discipline

2.1. Name of the discipline	Typical packaging designed for catering services							
2.2. Course coordinator	Prof. Phd. Adriana Paucean							
2.3. Seminar/ laboratory/ project coordinator	Lecturer Phd. Chis Simona							
2.4. Year of study	I	2.5. Semester	II	2.6. Type of evaluation	summative	2.7. Discipline status	Content <sup>2</sup>	DS
							Compulsoriness <sup>3</sup>	DF ac

### 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/project	14
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					25
3.4.2. Additional documentation in the library, specialized electronic platforms and field					25
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					20
3.4.4. Tutorials					42
3.4.5. Examinations					10
3.4.6. Other activities					
3.7. Total hours of individual study	122				
3.8. Total hours per semester	150				
3.9. Number of credits <sup>4</sup>	6				

### 4. Prerequisites (is applicable)

4.1. curriculum-related	Food chemistry and biochemistry, Gastronomy and catering
4.2. skills-related	Quality of raw materials used in gastronomy Basic culinary techniques and hand tools Knowledge of the manufacturing technology for different groups of culinary preparations

### 5. Conditions (if applicable)

5.1. for the courses	Classroom, video projector. In the case of the didactic activity carried out online,
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	the teaching methods are adapted.
5.2. for the seminar/ laboratory/ project	Laboratory. Videoproietor. In the case of the didactic activity carried out online, the teaching methods are adapted

## 6. Specific competences acquired

Professional competences	C2.1 Identification of specific gastronomic techniques and technologies for implementation in profile units C3.2 Use of specialized knowledge in the field of gastronomic production and nutrition in order to develop and optimize projects C3.3 Trans and interdisciplinary application of the methodology specific to the design of new 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	Knowledge on the types of specific packaging that can be used in public catering units (catering and catering units)
7.2. Specific objectives	<ul style="list-style-type: none"> <li>Identifying and arguing the notions regarding the choice of the optimal packaging correlated with the type of catering services</li> <li>Preparation of the cost price of the preparations taking into account the price of a package</li> <li>Marketing, promotion and advertising of a food product through a specific packaging of catering services</li> </ul>

## 8. Content

8.1. LECTURE Number of hours – 14	Teaching methods	Observations
Chemical composition of packaging versus interaction with food	Lecture, Conversation; Explanation	2 lectures
Types of packaging specific to catering services	Lecture, Conversation; Explanation	1 lecture
Storage shelf life of a package specific to catering services - environment-packaging interaction	Lecture, Conversation; Explanation	2 lectures
Packaging methods in the catering services industry: controlled atmosphere packaging, intelligent packaging, ultra-fast freezing, freeze-dried food. The impact of packaging on the decision to purchase a product	Lecture, Conversation; Explanation	1 lecture
Sustainability of packaging used in the food industry - future perspectives	Lecture, Conversation; Explanation	1 lecture



8.2. PRACTICAL WORK 8.2.1 SEMINAR Number of hours – 14	Teaching methods	Observations
Chemical composition of the package - general migration tests versus specific migration test (specific transition limit -SML)	Lecture, Conversation; Explication	1 lecture
Packaging specific to catering services versus smart packaging; examples and case studies on various catering services.	Lecture, Conversation; Explication	2 lecture
Storage conditions and shelf life of a package specific to catering services;	Lecture, Conversation; Explication	1 lecture
Packaging methods versus choosing the optimal option depending on the services provided	Lecture, Conversation; Explication	1 lecture
Sources of sustainable raw materials to replace conventional raw materials used in the manufacture of packaging	Lecture, Conversation; Explication	1 lecture
Knowledge verification	Debates, problematization	1 lecture
<p><i>Compulsory bibliography:</i></p> <ol style="list-style-type: none"> <li>1. Paucean Adriana, 2011, <i>Principii de baza in tehnica culinara</i>, Ed. Risoprint Cluj-Napoca</li> <li>2. Paucean Adriana, Man Simona, <i>Gastronomy and catering - course support</i></li> <li>3. Parjol, Gabriela si altii, <i>Tehnologie culinara, manual</i>, Ed. Didactica si Pedagogica, 1997, Bucuresti</li> <li>4. Berechet, Gabriela, 2006, <i>Manualul practic al bucatarului</i>, ed. Centrul National de Invatamant Turistic, Bucuresti</li> <li>5. Mirela Jimborean, <i>Ambalarea, etichetarea și designul în industria alimentară</i>, 2019, Ed. Mega, Cluj-Napoca.</li> </ol> <p><i>Facultative bibliography</i></p> <ol style="list-style-type: none"> <li>1. Florea, C, Belous, M, 2004, <i>Organizarea evenimentelor si banquetingului in structure de primire</i>, ed. Centrul National de Invatamant Turistic, Bucuresti</li> <li>2. Segal, Rodica si altii, <i>Valoarea nutritiva a produselor agroalimentare</i>, Ed. Ceres, 1983, Bucuresti</li> <li>3. Vizireanu, C., Istrati, D., 2006, <i>Elemente de gastronomie și gastrotehnie</i>, Editura Fundației universitare "Dunăreade Jos", Galați.</li> <li>4. *** <i>Hotarare de Guvern privind aprobarea normelor de igiena a produselor alimentare</i>, MO 866/2002</li> <li>5. Dong Sun Lee, Kit L. Yam, Luciano Piergiovanni, 2008, <i>Food Packaging Science and Technology</i>, CRC Press, Taylor and Francisc Group, ISBN: 9780824727796</li> <li>6. Han Jung, 2005. <i>Innovations in food packaging</i>, San Diego, Calif.; Oxford : Elsevier, ISBN : 0123116325</li> </ol>		

**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
<b>10.4.</b>	-	-	-
<b>10.5. Seminar/Project</b>	Acquired skills, involvement and	Continuous evaluation	30%



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	interest in conducting case studies	Oral examination / Presentation ppt	70%
	Presentation of the portfolio related to case studies		
<b>10.6. Minimum performance standards</b>			
Knowledge of the basic principles in choosing the packaging specific to the type of catering service Obtaining the passing grade (minimum 5) for the evaluations within the discipline is a condition of passability. The final grade is the average of the evaluations made during the course and the project and must be equal to or greater than 5			

<sup>1</sup> Level of study- to be chosen one of the following - Bachelor/Post graduate/Doctoral

<sup>2</sup> 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).

<sup>3</sup> Course regime (compulsory level) - to be chosen one of the following - **DI** (compulsory subject), **DO** (optional subject), **DFac** (facultative subject)

<sup>4</sup> One ECTS is equivalent with 25-30 de hours of study (didactical and individual study).

## Seminar/Project coordinator

Prof.PhD. Adriana Păucean  
Lecturer PhD. Maria Simona Chiș

Filled in on  
6.09.2021

Course coordinator

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## Subject coordinator

Prof. PhD. Adriana Păucean

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