**Informații necesare pentru publicarea pe site-ul ministerului educaţiei a** **posturilor didactice şi de cercetare vacante scoase la concurs de USAMV Cluj-Napoca în**

**semestrul II, an universitar 2020-2021**

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| Universitatea | **RO** | Ştiinţe Agricole şi Medicină Veterinară Cluj-Napoca |
| **EN** | Agricultural Sciences and Veterinary Medicine Cluj-Napoca |
| Facultatea | **RO** | Medicină Veterinară |
| **EN** | Veterinary Medicine |
| Departament | **RO** | II Producţii animaliere şi siguranţa alimentelor |
| **EN** | II Animal production and food safety |
| Poziţia în statul de funcţii | **RO** | II B/1 |
| **EN** | II B/1 |
| Funcţia | **RO** | Profesor universitar |
| **EN** | Professor |
| Disciplinele din planul de învăţământ | **RO** | Igienă şi tehnologie alimentară 2; Inspection and control of animal foods and products 1; Inspecţia şi controlul produselor şi alimentelor de origine animală 1; Practice in slaughtering and processing of foodstuffs units; Food Hygiene and technology 2. |
| **EN** | Food Hygiene and technology 2;Inspection and control of animal foods and products 1; Inspection and control of animal foods and products 1; Practice in slaughtering and processing of foodstuffs units; Food Hygiene and technology 2. |
| Domeniul ştiinţific | **RO** | Medicină Veterinară |
| **EN** | Veterinary Medicine |
| Descriere post | **RO** | Postul de profesor universitar poziţia IIB/1 are în componenţă:Semestrul I:* Inspection and Control of Animal Foods and Products 1: 2 ore de curs/săptămână (2.5 ore convenţionale/an) şi 3 ore lucrări practice/săptămână (1.88 ore convenţionale/an) (1 grupă);
* Inspecţia şi controlul produselor şi alimentelor de origine animală 1: 3 ore lucrări practice/săptămână (1.5 ore convenţionale/an) (1 grupă);

Semestrul II:* Igienă şi tehnologie alimentară 2: 2 ore de curs/săptămână (2 ore convenţionale/an) şi 2 ore lucrări practice/săptămână (1 oră convenţională/an) (1 grupă);
* Food Hygiene and technology 2: 2 ore lucrări practice/săptămână (1.25 ore convenţionale/an) (1 grupă);
* Practice in slaughtering and processing of foodstufs units: 1 oră lucrări practice/săptămână (0.54 ore convenţionale/an) (1 grupă).
 |
| **EN** | Professor position no IIB/1 comprises:Ist Semester:* Inspection and Control of Animal Foods and Products 1: 2 hours of lecture/week (2.5 conventional hours/year) and 3 hours practical activities/week (1.88 conventional hours/year (1 group);
* Inspection and Control of Animal Foods and Products 1: 3 hours practical activities/week (1.5 conventional hours/year) (1 group);

II Semester:* Food Hygiene and technology 2: 2 hours/week (2 conventional hours/year) and 2 hours practical activities/week (1 conventional hour/year) (1 group);
* Food Hygiene and technology 2: 2 hours practical activities/week (1.25 conventional hours/year) (1 group);
* Practice in slaughtering and processing of foodstufs units: 1 hour practical activities/week (0.54 conventional hours/year) (1 group).
 |
| Atribuţiile/activităţile aferente | **RO** | Ocupantul acestui post trebuie să fie licenţiat în medicină veterinară.- Pregătirea şi efectuarea orelor de curs şi activităţi practice pentru disciplinele cuprinse în norma didactică, respectiv disciplinele: Igienă şi tehnologie alimentară 2; Inspection and control of animal foods and products 1; Inspecţia şi controlul produselor şi alimentelor de origine animală 1; Practice in slaughtering and processing of foodstuffs units; Food Hygiene and technology 2; - Întocmirea fişelor de disciplină;- Pregătirea activităţii didactice;- Verificări, teste, examene şi verificari pe parcurs;- Consultaţii pentru studenţi;- Coordonare lucrări de licenţă;- Elaborare materiale didactice;- Activitate de cercetare ştiinţifică;- Coordonare cerc ştiinţific studenţesc;- Participare la manifestări ştiinţifice;- Participare la activităţile administrative, de învăţământ, de consultanţă şi de cercetare ale colectivului disciplinei, departamentului, facultăţii;- Activităţi de promovare şi legătura cu mediul economic;- Participarea la activităţi civice, culturale, administrative şi de evaluare în sprijinul învăţământului;- Alte activităţi pentru pregătirea practică şi teoretică a studenţilor. |
| **EN** | The occupant of this position must be licensed in veterinary medicine.* Preparing and conducting of lectures and practical activities on subjects covered in their teaching load or disciplines: Food Hygiene and technology 2; Inspection and control of animal foods and products 1; Inspection and control of animal foods and products 1; Practice in slaughtering and processing of foodstuffs units; Food Hygiene and technology 2.
* elaboration of the subject outlines and syllabus;
* preparation of teaching activities;
* tests, evaluations, examinations and continuous evaluation;
* advices for students;
* coordination of license thesis;
* elaboration of teaching materials;
* Scientific research activity;
* Coordination of student scientific circle;
* Participation in scientific events;
* Participation in the administrative, educational, consulting and research with the staff of the discipline, department, faculty;
* Promotion activities and connection with food business operators;
* Participation in civic, cultural, administrative and assessment in support of education;
* Other theoretical and practical training of students.
 |
| Tematica probelor de concurs şi bibliografia | **RO** | Disciplina Igiena şi tehnologia alimentară 2:* Codul de bune practice de igienă pentru lapte şi produsele lactate (Codex alimentarius, 2004);
* Norme generale de igienă în exploataţiile de animale producătoare de lapte;
* Cerinţe de sănătate animală care se aplică producţiei de lapte crud;
* Cerinţe de igienă care se aplică în exploatațiile de producție a laptelui;
* Surse de contaminare primară a laptelui;
* Norme generale de igienă în exploataţiile de animale producătoare de lapte;
* Compoziţia chimică a laptelui;
* Microflora laptelui;
* Metode de conservare a laptelui;
* Tehnologia de procesare a laptelui;
* Tehnologia de procesare a produselor lactate;
* Supravegherea sanitară veterinară a calităţii laptelui la nivelul filierei;
* Ouăle şi produsele din ouă;
* Mierea de albine şi alte produse apicole;
* Asigurarea calităţii prin sistemul HACCP.

Disciplina Food Hygiene and technology 2:* The sanitary veterinary control of milk for integrity assessment;
* The sanitary veterinary control of cheese for integrity assessment;
* The sanitary veterinary control of ice cream for integrity assessment;
* The sanitary veterinary control of butter for integrity assessment;
* The sanitary veterinary control of eggs;
* The sanitary veterinary control of honey bee for integrity assessment;
* Hazard analysis critical control point (HACCP) in milk processing.

Disciplina Inspection and Control of Animal Foods and Products 1:* Hygiene of abattoir operations (cattle). Sources and routes of microbial contamination of meat;
* Hygiene of dressing of other species: wild game, horses, sheep, goats, pigs, poultry, lagomorphs;
* Meat decontamination: non-chemical decontamination treatments, chemical decontamination treatments.
* Disease control strategies with regard to veterinary public health
* Generalized systemic infections;
* Important pathological conditions;
* Principal infections zoonotic diseases in farm animals.
* Ante and postmortem inspection in large ruminants, pigs, small ruminants, horses and poultry;
* Official control in farmed game and wild game animals;
* Specific hazards at bovines, pigs, small ruminants, horses and poultry carcass and offal’s examination;
* Management of Animal by-products non intended for human consumption.

Disciplina Inspecţia şi controlul produselor şi alimentelor de origine animală 1:* Examenul oficial de abator antemortem la animale furnizoare de carne;
* Examenul oficial postmortem al organelor şi carcasei la bovine, porcine, rumegătoare mici, cabaline şi păsări;
* Examene speciale pentru carcasa de bovine: cisticercoza, ESB, tuberculoza, bruceloza, leucoza
* Examenul oficial postmortem al organelor şi carcasei pentru vânat de crescătorie şi sălbatic ;
* Riscuri specifice la examenul carcasei şi organelor la bovine, porcine, rumegătoare mici, cabaline şi păsări;
* Gestionarea subproduselor de origine animală necomestibile pentru consum uman (SNCU).

Disciplina Practice in slaughtering and processing of foodstufs units: * The Codex general principles of food hygiene;
* Ante and postmortem inspection in large ruminants, pigs, small ruminants, horses and poultry;
* Official control in farmed game and wild game animals;
* Specific hazards at bovines, pigs, small ruminants, horses and poultry carcass and offal’s examination;
* Management of Animal by-products non intended for human consumption.
* Microbial food-borne pathogens
* Disease control strategies with regard to veterinary public health
* Generalized systemic infections;
* Important pathological conditions;
* Principal infections zoonotic diseases in farm animals.

Bibliografie: * Dan Sorin Daniel, 2020, *Igienă şi tehnologie alimentară*, vol. II, Ed. AcamicPress Cluj-Napoca, eISBN 978-973-744-842-2.
* Dan Sorin Daniel, Mihaiu Marian, Tăbăran Alexandra, Reget Oana Lucia, 2019. *Inspecţia şi controlul alimentelor şi produselor de origine animală, vol. II – examenul de laborator al cărnii şi produselor din carne*, practicum. Editura Risoprint Cluj-Napoca, Romania, ISBN 978-973-53-2447-6.
* Mihaiu Marian, Dan Sorin Daniel, Tăbăran Alexandra, 2018. *Inspecţia şi controlul alimentelor şi produselor de origine animală, vol. 1 – examenul de abator, practicum*. Editura Risoprint Cluj-Napoca, Romania, ISBN 978-973-53-21390-0.
* Alexandra Tabaran, Sorin Daniel Dan, Oana Lucia Reget, 2018. *Hygiene, qualite et technologie alimentaire: la viande et les produits carnees*, Ed. Academic Press Cluj-Napoca, 2018, Romania, ISBN 978-973-744-690-9.
* Marian Mihaiu, Sorin Daniel Dan, Carmen Jecan Lăpuşan Alexandra, 2014, *Inspecţia şi controlul alimentelor – practicum*, Editura Risoprint, Cluj-Napoca, ISBN 978-973-53-1270-1.
* Sorin Daniel Dan, Mihaiu Marian, 2014, Igiena, calitatea şi tehnologia alimentelor, vol. 2, Ed. Risoprint Cluj-Napoca, ISBN 978-973-53-1418-7.
* Sava Buncic, 2006, *Integrated food safety and veterinary public health*, Cabi International, Cromwell press, Trowbridge.
* Joseph Gracey, David S. Collins, Robert Huey, 1999, *Meat hygiene, 10th Edition*, W.B. Sauders Company LTD.

\*\*\* Regulamentul (CE) nr. 853/2004 al Parlamentului European şi al Consiliului din 29 aprilie 2004 de stabilire a unor norme specifice de igienă care se aplică alimentelor de origine animală.\*\*\* Regulamentului (CE) nr. 2073/2005 privind criteriile microbiologice pentru produsele alimentare.\*\*\* Regulamentul (CE) nr. 1069/2009 al Parlamentului European şi al Consiliului din 21 octombrie 2009 de stabilire a unor norme sanitare privind subprodusele de origine animală și produsele derivate care nu sunt destinate consumului uman și de abrogare a Regulamentului (CE) nr. 1774/2002 (Regulament privind subprodusele de origine animală).\*\*\* Regulamentul (UE) 2017/625 al Parlamentului European și al Consiliului din 15 martie 2017 privind controalele oficiale și alte activități oficiale efectuate pentru a asigura aplicarea legislației privind alimentele și furajele, a normelor privind sănătatea și bunăstarea animalelor, sănătatea plantelor și produsele de protecție a plantelor, de modificare a Regulamentelor (CE) nr. 999/2001, (CE) nr. 396/2005, (CE) nr. 1069/2009, (CE) nr. 1107/2009, (UE) nr. 1151/2012, (UE) nr. 652/2014, (UE) 2016/429 și (UE) 2016/2031 ale Parlamentului European și ale Consiliului, a Regulamentelor (CE) nr. 1/2005 și (CE) nr. 1099/2009 ale Consiliului și a Directivelor 98/58/CE, 1999/74/CE, 2007/43/CE, 2008/119/CE și 2008/120/CE ale Consiliului și de abrogare a Regulamentelor (CE) nr. 854/2004 și (CE) nr. 882/2004 ale Parlamentului European și ale Consiliului, precum și a Directivelor 89/608/CEE, 89/662/CEE, 90/425/CEE, 91/496/CEE, 96/23/CE, 96/93/CE și 97/78/CE ale Consiliului și a Deciziei 92/438/CEE a Consiliului;\*\*\* Regulamentul (UE) 627/2019 al Comisiei din 15 martie 2019 de stabilire a unor modalități practice uniforme pentru efectuarea controalelor oficiale asupra produselor de origine animală destinate consumului uman în conformitate cu Regulamentul (UE) 2017/625 al Parlamentului European și al Consiliului și de modificare a Regulamentului (CE) nr. 2074/2005 al Comisiei în ceea ce privește controalele oficiale. |
| **EN** | Food Hygiene and technology 2:* Code of good hygiene practices for milk and dairy products (Codex alimentarius, 2004);
* General hygiene rules in dairy farms;
* Animal health requirements applicable to the production of raw milk;
* Hygiene requirements applicable to milk production holdings;
* Sources of primary contamination of milk;
* General hygiene rules in dairy farms;
* Chemical composition of milk;
* Milk microflora;
* Milk preservation methods;
* Milk processing technology;
* Dairy processing technology;
* Veterinary sanitary supervision of milk quality at the supply chain level;
* Eggs and egg products;
* Bee honey and other bee products;
* Quality assurance through the HACCP system.

Food Hygiene and technology 2:* The sanitary veterinary control of milk for integrity assessment;
* The sanitary veterinary control of cheese for integrity assessment;
* The sanitary veterinary control of ice cream for integrity assessment;
* The sanitary veterinary control of butter for integrity assessment;
* The sanitary veterinary control of eggs;
* The sanitary veterinary control of honey bee for integrity assessment;
* Hazard analysis critical control point (HACCP) in milk processing.

Inspection and Control of Animal Foods and Products 1:* Hygiene of abattoir operations (cattle). Sources and routes of microbial contamination of meat;
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* Official control in farmed game and wild game animals;
* Specific hazards at bovines, pigs, small ruminants, horses and poultry carcass and offal’s examination;
* Management of Animal by-products non intended for human consumption.

Inspection and Control of Animal Foods and Products 1:* Ante-mortem inspection in large ruminants, pigs, small ruminants, horses and poultry;
* Postmortem inspection in large ruminants, pigs, small ruminants, horses and poultry;
* Official control in farmed game and wild game animals;
* Specific hazards at bovines, pigs, small ruminants, horses and poultry carcass and offal’s examination;
* Management of Animal by-products non intended for human consumption.

Practice in slaughtering and processing of foodstufs units: * The Codex general principles of food hygiene;
* Ante and postmortem inspection in large ruminants, pigs, small ruminants, horses and poultry;
* Official control in farmed game and wild game animals;
* Specific hazards at bovines, pigs, small ruminants, horses and poultry carcass and offal’s examination;
* Management of Animal by-products non intended for human consumption.
* Microbial food-borne pathogens
* Disease control strategies with regard to veterinary public health
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* Marian Mihaiu, Sorin Daniel Dan, Carmen Jecan Lăpuşan Alexandra, 2014, *Inspecţia şi controlul alimentelor – practicum*, Editura Risoprint, Cluj-Napoca, ISBN 978-973-53-1270-1.
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* Joseph Gracey, David S. Collins, Robert Huey, 1999, *Meat hygiene, 10th Edition*, W.B. Sauders Company LTD.

\*\*\* Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.\*\*\* Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.\*\*\* Regulation (CE) 1069/2009 of the European Parliament and of the Council of 21 October 2009 laying down health rules as regards animal by-products and derived products not intended for human consumption and repealing Regulation (EC) No 1774/2002.\*\*\* Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC, and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation).\*\*\* Regulation (EU) 2019/627 of 15 March 2019 Laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls. |

 Director de Departament,

 Conf. Dr. Macri Adrian

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