

Curriculum for the I year of study university year 2012/2013

No	COURSES	Courses cod	Semester 1								Semester 2								Total /year			
			C	S	L	P	Hours Cv.	CR.	Hours S.I.	F.E.	C	S	L	P	Hours Cv.	CR.	Hours S.I.	F.E.	Hours Cv.	CR.	Hours S.I.	
MANDATARY courses																						
1	Food safety: identifying critical control points in food processing technologies	SBPA.01.A.1.0	2	-	2	-	112	8	100	E	-	-	-	-	-	-	-	-	-	112	8	100
2	Food microbiology: quick methods in food microbiology	SBPA.02.A.1.0	2	-	2	-	112	8	100	E	-	-	-	-	-	-	-	-	-	112	8	100
3	Food chemistry: food authenticity	SBPA.03.A.0.2	-	-	-	-	-	-	-	-	2	-	2	-	112	8	100	E	112	8	100	
4	Food toxicology: detecting and removing toxicological risk in food	SBPA.04.A.0.2									2		2		112	8	100	E	112	8	100	
5	Total quality systems in agroalimentary production	SBPA.05.S.1.0	2	-	1	-	91	6	82	E	-	-	-	-	-	-	-	-	-	91	6	82
6	Practical work	SBPA.05.S.1.2	2 week x 30 ore/week				60	2	0	C	2 week x 30 ore/week				60	2	-	C	120	4	0	
-	OPTIONAL disciplines 1	-	2	-	1	-	91	6	82	-	4	-	2	-	182	12	164	-	273	18	246	
-	OPTIONAL disciplines 1	-	2	-	1	-	91	6	82	-	4	-	2	-	182	12	164	-	273	18	246	
TOTAL			8	0	6	0	466	30	364	4E+1C	8	0	6	0	466	30	364	4E+1C	932	60	728	
			14								14											
OPTIONAL disciplines 1																						
6.1.	Food hygiene: advanced systems of cleaning in the agroalimentary industry	SBPA.06.A.1.0	2	-	1	-	91	6	82	E	-	-	-	-	-	-	-	-	91	6	82	
7.1.	Food science: modern analysis in food safety	SBPA.07.S.0.2	-	-	-	-	-	-	-	-	2	-	1	-	91	6	82	E	91	6	82	
8.1.	Food safety: consumer's food safety	SBPA.08.S.0.2	-	-	-	-	-	-	-	-	2	-	1	-	91	6	82	E	91	6	82	
OPTIONAL disciplines 2																						
6.2.	Biosecurity: food biosecurity and risk assessment	SBPA.09.A.1.0	2	-	1	-	91	6	82	E	-	-	-	-	-	-	-	-	91	6	82	
7.2.	Food chemistry: molecular biology in food biosecurity	SBPA.10.S.1.0									2	-	1	-	91	6	82	E	91	6	82	
8.2.	Food safety: food biorisk analyses	SBPA.11.S.0.2	-	-	-	-	-	-	-	-	2	-	1	-	91	6	82	E	91	6	82	
Note: C - hours courses /week; S - hours seminar / L - no. hours practical work/laboratory /week; P - hours projekt /week.; Cv – Conventional hours; CR - credits; S.I.- individual study hours; F.E. – evaluation form; E - exam; C – semifinal examination;			Total hours activities/ semester	No. hours/week.	No. weeks/semester	Teaching hours/week	Teaching hours/semester	S.I. hours/ week.	S.I. hours/week		Total hours activities/ semester	No. hours/week.	No. weeks/semester	Teaching hours/week	Teaching hours/semester	S.I. hours/ week.	S.I. hours/week					
			560	40	14	14	196	26	364		560	40	14	14	196	26	364					

Approved DEAN

Prof. Dr. Adrian RIVIȘ

Date:01.10.2012