

Banat's University of Agricultural Sciences and Veterinary Medicine from Timisoara, Romania
Faculty of Food Processing Technology
Domain: Food Products Engineering
Master specialty: Advanced technologies for agricultural raw materials processing
Bachelor study program
Duration School: 2 years/4 semesters

Approved
RECTOR, Prof. PhD. Eng. Paul Pârşan

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

No	COURSES	Courses cod	Semester 1 – 14 weeks							Semester 2 - 14 weeks							Total / year		
			C	S/L	P	Hours S Cv	CR	Hours S.I.	FV	C	S/L	P	Hours Cv	CR.	Hours S.I.	FV	Hours Cv	CR	Hours S.I.
1	Advanced devices and equipments in food industry	TAP.01.A.1.0	2	2	-	112	8	80	E	-	-	-	-	-	-	-	112	8	
2	Special nutrition	TAP.02.S.1.0	2	2	-	112	8	80	E	-	-	-	-	-	-	-	112	8	80
3	Advanced techniques in physicochemical analysis	TAP.03.A.0.2	-	-	-	-	-	-	-	2	2	-	112	8	80	E	112	8	80
4	Advanced technologies in the food industry ^A	-	2	2	-	112	8	80	E	2	2	-	112	8	80	E	224	16	160
5	Strategies in the food industry legislation ^B	-	1	1	-	56	4	40	C	-	-	-	-	-	-	-	56	4	40
6	Applied biotechnology in food industry ^C	-	-	-	-	-	-	-	-	1	1	-	56	4	40	E	56	4	40
7	Analysis and monitoring systems in food industry ^D	-	-	-	-	-	-	-	-	1	1	-	56	4	40	C	56	4	40
8	Food culture ^E	-	-	-	-	-	-	-	-	1	1	-	56	4	40	C	56	4	40
9	Scientific practice (2 weeks/sem) (30 hours/week)	TAP.14.S.1.2	2 week. X 30 hours			60	2	20	C	2 week. X 30hours			60	2	20	C	120	4	40
			7	7	-	452	30	300	3E+2C	7	7	-	452	30	300	3E+ 3C	904	60	600
			Total =14 hours						Total =14 hours										
OPTIONAL courses																			
1	Package A																		
	Advanced technologies for the production of vegetal products	TAP.04.A.1.2	2	2	-	112	8	80	E	2	2	-	112	8	80	E	224	16	160
	Advanced technologies for the production of animal products	TAP.05.A.1.2	2	2	-	112	8	80	E	2	2	-	112	8	80	E	224	16	160
2	Package B																		
	European strategy on foodstuffs and food security	TAP.06.C.1.0	1	1	-	56	4	40	C	-	-	-	-	-	-	-	56	4	40
	International legislation in food industry	TAP.07.C.1.0	1	1	-	56	4	40	C	-	-	-	-	-	-	-	56	4	40

3	Package C																		
	Starter cultures used in food industry	TAP.08.S.0.2	-	-	-	-	-	-	-	1	1	-	56	4	40	E	56	4	40
4	Package D																		
	Bioingredients and bioadditives in food industry	TAP.09.S.0.2	-	-	-	-	-	-	-	1	1	-	56	4	40	E	56	4	40
4	Package D																		
	Cluster analysis of the data	TAP.10.S.0.2	-	-	-	-	-	-	-	1	1	-	56	4	40	C	56	4	40
5	Package E																		
	Risk monitoring in food industry	TAP.11.S.0.2	-	-	-	-	-	-	-	1	1	-	56	4	40	C	56	4	40
5	Package E																		
	Food style and consumer behavior	TAP.12.C.0.2	-	-	-	-	-	-	-	1	1	-	56	4	40	C	56	4	40
	Package E																		
	Nutrition and health culture	TAP.13.C.0.2	-	-	-	-	-	-	-	1	1	-	56	4	40	C	56	4	40
			3	3	-	168	12	120	1E+1C	5	5	-	280	20	200	2E+2C	448	32	320
			Total =6 hours					Total =10 hours											

Notes: C – Course hours /week; S – Seminar hours /week; L – number of practical work hours/laboratory /week; P – project hours /week.; Cv – Conventional hours; CR - credits; S.I- individual study hours; F.E. – evaluation form: E - exam; C – semifinal examination; P - project; Course cod: X – specialty abbreviation/no. order of courses/formative category of courses: F - fundamental; C - complementary; D - in domain; S – specialty.
^{A,B,C,D,E}MA students will choose one of the two disciplines of packages A, B, C, D, E

**Dean,
Prof. PhD. Eng. Adrian Rivis**

**Master coordinator,
Assoc. Prof. PhD. Eng. Mariana-Atena Poiana**