

Banat's University of Agricultural Sciences and Veterinary Medicine "King Michael I of Romania" from Timișoara

Faculty of Food Processing

Domain: Food Engineering

Bachelor program: Food products engineering (common)

Day course

Period of courses: 4 years / 8 semesters

Curriculum II. Year

No	COURSES	Code	I. Semester								II. Semester								Total /year			
			C	S	L	P	Hours CV	ECTS	Hours IS	EF	C	S	L	P	Hours CV	ECTS	Hours IS	EF	Hours CV	ECTS	Hours IS	
Compulsory courses																						
1	General microbiology	TC.01.D.3.0	2	-	1	-	70	4	20	E	-	-	-	-	-	-	-	-	-	84	4	20
2	Food contaminants	TC.02.D.3.0	2	-	1	-	70	4	15	E	-	-	-	-	-	-	-	-	-	70	4	15
3	Packaging and design in the food industry	TC.03.D.3.0	2	2	-	-	84	4	20	C	-	-	-	-	-	-	-	-	-	84	4	20
4	Sensory analysis	TC.04.D.0.4	-	-	-	-	-	-	-	-	-	-	1	-	14	1	5	C	14	1	5	
5	Biochemistry of food products	TC.05.F.3.4	2	-	2	-	84	4	20	E	2	-	2	-	84	4	25	E	168	8	45	
6	Unit operations in the food industry	TC.06.D.3.4	2	-	1	1	84	5	20	E	2	-	2	1	98	5	32	E	182	10	52	
7	Foreign language (II)*	TC.07.C.3.4	-	2	-	-	28	3	25	C	-	2	-	-	28	3	32	C	56	6	57	
8	Special microbiology: microbiology of food products	TC.08.D.0.4.	-	-	-	-	-	-	-	-	1	-	2	-	56	3	15	C	56	3	15	
9	General technologies in the food industry	TC.09.D.0.4.	-	-	-	-	-	-	-	-	2	-	2	1	98	5	33	E	98	5	33	
10	Food toxicology	TC.10.D.0.4.	-	-	-	-	-	-	-	-	2	-	1	-	70	3	20	E	70	3	20	
11	Principles of human nutrition	TC.11.D.0.4	-	-	-	-	-	-	-	-	2	-	1	-	70	3	25	C	70	3	25	
12	Practice	TC.12.D.0.4	-	-	-	-	-	-	-	-	3 weeks x 30 hours / week				90	3	-	C	90	3	-	
-	<i>Optional courses 1</i>	-	4	-	2	-	168	6	24	-	-	-	-	-	-	-	-	-	168	6	24	
-	<i>Optional courses 2</i>	-	4	-	2	-	168	6	24	-	-	-	-	-	-	-	-	-	168	6	24	
TOTAL			14	4	7	1	588	30	196	4E+ 3C	11	2	11	2	608	30	196	4E+ 4C	1196	60	392	
Optional courses 1																						
13	Colloids in the food industry	TC.13.S.3.0	2	-	1	-	70	3	12	C	-	-	-	-	-	-	-	-	70	3	12	
14	Vegetal raw materials	TC.14.S.3.0.	2	-	1	-	70	3	12	C	-	-	-	-	-	-	-	-	70	3	12	
Optional courses 2																						
15	Corrosion and anti-corrosion protection	TC.15.S.3.0.	2	-	1	-	70	3	12	C	-	-	-	-	-	-	-	-	70	3	12	
16	Animal raw materials	TC.16.S.3.0.	2	-	1	-	70	3	12	C	-	-	-	-	-	-	-	-	70	3	12	
Facultative courses																						
1	Sports	TC.01.Fa.3.4	-	2	-	-	28	-	0	-	-	2	-	-	28	2	0	C	56	2	0	
2	History of food culture and civilization	TC.02.Fa.0.4	-	-	-	-	-	-	-	-	1	2	-	-	56	1	0	C	56	1	0	
3	Pedagogy II	TC.03.Fa.3.0	2	2	-	-	84	5	0	E	-	-	-	-	-	-	-	-	84	5	0	
4	Speciality didactics	TC.04.Fa.0.4	-	-	-	-	-	-	-	-	2	2	-	-	84	5	0	E	84	5	0	

Note: C - No lesson hours/week; S - No seminar hours / L - No practical seminar hours / week; P - No project hours / week.; Hours CV - conventional hours; Hours IS - hours individual study; EF - examination form: E - examen; C - colloquy; P - project; Course code: X - bachelor program / course no / course category: F - fundamental; C - complementel; D - domain; S - speciality/ Fa - facultativ/ semester: 1-8 (ex. 1.0. for course in the I. emester; 0.2. for course in the II. semester; 1.2. for course in both semesters); *: english french german	Total no of activities / semester	No hours / week	No weeks / semester	Didactical hours / week	Didactical hours / semester	Hours IS / week	Hours IS / semester		Total no of activities / semester	No hours / week	No weeks / semester	Didactical hours / week	Didactical hours / semester	Hours IS / week	Hours IS / semester			
	560	40	14	26	364	14	196		560	40	14	26	364	14	196			