

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

Day course

Period of courses: 4 years / 8 semesters

Curriculum III. 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	Hygiene in the food industry	TC.01.S.5.0	2	-	2	-	84	4	35	E	-	-	-	-	-	-	-	-	84	4	35	
2	Traditional and organic products	TC.02.S.5.0	2	-	2	-	84	4	35	C	-	-	-	-	-	-	-	-	84	4	35	
3	Equipments in the food industry	TC.03.D.5.6	2	-	2	-	84	4	35	E	2	-	2	1	98	4	26	E	182	8	61	
4	Bakery and bakery products technology	IP.04.S.5.6	2	-	1	1*	70+ 14*	4	26	E	2	-	2	1*	84+ 14*	5	27	E	168+ 28*	9	53	
5	Extractive and fermentative technologies	IP.05.S.5.6	2	-	1	1*	70+ 14*	4	26	E	2	-	2	1*	84+ 14*	5	27	E	168+ 28*	9	53	
6	Meat and meat products technology	IP.06.S.5.6	2	-	2	1**	84+14 **	5	26	E	2	-	1	1**	70+ 14**	4	35	E	168+ 28**	9	61	
7	Milk and dairy products technology	IP.07.S.5.6	2	-	2	1**	84+ 14**	5	26	E	2	-	1	1**	70+ 14**	4	35	E	168+ 28**	9	61	
8	Foreign language	TC.08.C.0.6	-	-	-	-	-	-	-	-	-	1	-	-	14	1	18	C	14	1	18	
9	Practice	IP.09.D.0.6	-	-	-	-	-	-	-	-	3 weeks x 30 hours / week				90	3	-	C	90	3	-	
-	<i>Optional courses 1</i>	-	-	-	-	-	-	-	-	-	2	-	3	-	98	4	20	-	98	4	20	
-	<i>Optional courses 2</i>	-	-	-	-	-	-	-	-	-	2	-	3	-	98	4	20	-	98	4	20	
TOTAL			14	0	12	1	588	30	182	6E+1 C	12	1	11	2	636	30	196	5E+ 4C	1224	60	378	
Optional courses 1																						
10	Enzymology	IP.10.S.0.6	-	-	-	-	-	-	-	-	1	-	2	-	56	2	12	C	56	2	12	
11	Reology of food products	IP.11.S.0.6	-	-	-	-	-	-	-	-	1	-	1	-	42	2	20	C	42	2	20	
Discipline OPTIIONALE 2																						
12	Conditioning and storage of agricultural products	IP.12.S.0.6	-	-	-	-	-	-	-	-	1	-	1	-	42	2	12	C	42	2	12	
13	Design of an organic new food product	IP.13.S.0.6	-	-	-	-	-	-	-	-	1	-	1	1	56	2	20	C	56	2	20	
Facultative courses																						
1	Foreign language for food producers	TC.01.Fa.5.0	-	2	-	-	28	1	0	C	-	-	-	-	-	-	-	-	28	1	0	
2	Molecular biology	TC.02.Fa.5.0	2	2	-	-	84	1	0	C	-	-	-	-	-	-	-	-	84	1	0	
3	Productive integrated structures in the food industry	TC.03.Fa.0.6	-	-	-	-	-	-	-	-	2	2	-	-	84	1	0	C	84	1	0	
4	Management of class	TC.04.Fa.0.6	-	-	-	-	-	-	-	-	1	1	-	-	42	3	0	E	42	3	0	
5	Education trough electronical systems	TC.05.Fa.5.0	1	1	-	-	42	2	0	C	-	-	-	-	-	-	-	-	42	2	0	
6	Pedagogical practice at school (1)	TC.06.Fa.5.0	-	3	-	-	42	3	0	C	-	-	-	-	-	-	-	-	42	3	0	

7	Pedagogical practice at school (2)	TC.07.Fa.0.6	-	-	-	-	-	-	-	-	3	-	-	36	2	0	C	36	2	0
<p>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</p>			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	27	378	13	182		560	40	14	26	364	14	196			