

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 control

Day course

Period of courses: 4 years / 8 semesters

Curriculum IV. 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	Food biotechnologies	TC.01.D.7.0.	3	-	2	-	112	6	30	E	-	-	-	-	-	-	-	-	112	6	30	
2	Principles and methods for food preservation	TC.02.D.7.0.	2	-	2	1	98	6	30	E	-	-	-	-	-	-	-	-	98	6	30	
3	Merceology of food products	CE.03.S.0.8	-	-	-	-	-	-	-	-	2	-	1	1	84	4	27	E	84	4	27	
4	Psychology of human nutrition	TC.04.D.0.8	-	-	-	-	-	-	-	-	2	1	-	-	70	4	21	C	84	4	21	
5	Additives and ingredients in the food industry	IP.05.D.7.0	2	-	2	-	84	4	27	E	-	-	-	-	-	-	-	-	84	4	27	
6	Quality control in food processing (I+II)	CE.06.S.7.8	2	-	2	-	84	4	27	E	2	-	2	-	84	4	27	E	168	8	54	
7	Management	TC.07.D.0.8	-	-	-	-	-	-	-	-	2	-	1	-	70	3	20	C	70	3	20	
8	Marketing	TC.08.D.0.8	-	-	-	-	-	-	-	-	2	-	1	-	70	3	20	C	70	3	20	
9	Gastrotehnice	CE.09.S.7.0	2	-	2	-	84	5	27	C	-	-	-	-	-	-	-	-	84	5	27	
10	Food expertise and safety	CE.10.S.0.8	-	-	-	-	-	-	-	-	2	-	2	1	98	6	34	E	98	6	34	
11	Practice for bachelor thesis	CE.11.D.0.8	-	-	-	-	-	-	-	-	2 weeks x 30 hours / week				60	2	-	C	60	2	-	
-	<i>Optional courses 1</i>	-	2	-	2	-	84	5	20	C	2	-	2	-	84	4	20	C	154	9	40	
-	<i>Optional courses 2</i>	-	2	-	2	-	84	5	20	C	2	-	2	-	84	4	20	C	168	9	40	
TOTAL			13	0	12	1	546	30	196	4E+ 2C	14	1	9	2	620	30	196	3E+ 3C	1166	60	392	
			26								26											
-	Bachelor final exam	-	-	-	-	-	-	-	-	-	-	-	-	-	-	10	-	-	-	10	-	
Optional courses 1																						
12	Optimization of food technologies	CE.12.S.7.0	2	-	2	-	84	5	20	C	-	-	-	-	-	-	-	-	84	5	20	
13	Process automatization in the food industry	CE.13.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	10	C	42	2	10	
14	Accountancy	CE.15.D.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	10	C	42	2	10	
Optional courses 2																						
15	Artificial refrigeration in food safety	CE.15.S.7.0	2	-	2	-	84	5	20	C	-	-	-	-	-	-	-	-	84	5	20	
16	Operative control methods in consumer protection	CE.16.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	10	C	42	2	10	
17	Politics and strategies for food security	CE.17.D.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	10	C	42	2	10	
Facultative courses																						
1	Technical work safety rules and fire protection	TC.01.Fa.0.8	-	-	-	-	-	-	-	-	2	2	-	-	84	1	0	C	84	1	0	
2	Administration of food products	TC.02.Fa.0.8	-	-	-	-	-	-	-	-	2	2	-	-	84	1	0	C	84	1	0	

3	Projection of a productive structure in the food industry	TC.03.Fa.7.0	2	2	-	-	84	1	0	C	-	-	-	-	-	-	-	-	84	1	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	No hours / week	No weeks / semester	Didactical hours / week	Didactical hours / semester	Hours IS / week	Hours IS / semester		Total no of activities	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				

Avizat DECAN,
Prof. Dr. Ing.Adrian RIVIȘ