

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: Natural extracts and additives

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 S.I.	F.E.	C	S	L	P	Hours Cv.	ECTS	Hours S.I.	F.E.	Hours Cv.	ECTS	Hours S.I.	
Compulsory courses																						
1	Food biotechnologies	TC.01.D.7.0.	3	-	2	-	112	6	30	E	-	-	-	-	-	-	-	-	112	6	30	
2	Preservation of food products. Principles and methods	TC.02.D.7.0.	2	-	2	1	98	6	30	E	-	-	-	-	-	-	-	-	98	6	30	
3	Quality control in natural food extracts and additives processing	EA.03.S.7.0	2	-	2	-	84	4	36	C	-	-	-	-	-	-	-	-	84	4	36	
4	Psychology for human nutrition	TC.04.D.0.8	-	-	-	-	-	-	-	-	2	1	-	-	70	4	21	C	84	4	21	
5	Food additives and ingredients	TC.05.D.7.0	2	-	2	-	84	4	35	E	-	-	-	-	-	-	-	-	84	4	35	
6	Optimization of processing technologies	EA.06.S.0.8	-	-	-	-	-	-	-	-	2	-	2	1	98	6	30	E	98	6	30	
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	Isolation and purification techniques of natural food extracts and additives	EA.09.S.7.0	2	-	2	1	98	6	30	E	-	-	-	-	-	-	-	-	98	6	30	
10	Processing technology for food natural extracts and additives	EA.10.S.7.0	2	-	2	-	84	4	35	C	-	-	-	-	-	-	-	-	84	4	35	
11	Organic additives and ingredients	EA.11.S.0.8	-	-	-	-	-	-	-	-	2	-	2	-	84	4	35	E	84	4	35	
12	Practice for bachelor thesis	EA.12.D.0.8	-	-	-	-	-	-	-	-	2 weeks x 30 hours / week				60	2	-	C	60	2	-	
-	<i>Optional courses 1</i>	-	-	-	-	-	-	-	-	-	4	-	4	-	168	8	70	-	154	8	70	
-	<i>Optional courses 2</i>	-	-	-	-	-	-	-	-	-	4	-	4	-	168	8	70	-	168	8	70	
TOTAL			13	0	12	2	560	30	196	4E+ 2C	14	1	10	1	620	30	196	3E+ 6C	1180	60	392	
-	Bachelor final exam	-	-	-	-	-	-	-	-	-	-	-	-	-	10	-	-	-	-	10	-	
Optional courses 1																						
13	Food security and food safety	EA.13.S.0.8	-	-	-	-	-	-	-	-	2	-	2	-	84	4	35	E	84	4	35	
14	Methods of operational control in consumers protection	EA.14.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	18	C	42	2	18	
15	Accountancy	EA.15.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	17	C	42	2	17	
Optional courses 2																						
16	Environmental protection and of the food chain	EA.16.S.0.8	-	-	-	-	-	-	-	-	2	-	2	-	84	4	35	E	84	4	35	
17	Quality control of animal food products	EA.17.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	18	C	42	2	18	
18	Flavours and natural flavours systems	EA.18.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	17	C	42	2	17	
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 hours	Hours/week	Weeks/semester	Didactic hours/week	Didactic hours	Hours S.I./week	Hours S.I./semester		Total hours	Hours/week	Weeks/semester	Didactic hours/week	Didactic hours	Hours S.I./week	Hours S.I./semester				
			560	40	14	27	378	13	182		560	40	14	26	364	14	196				