

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 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	
<b>Compulsory courses</b>																						
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	Gastrotehnice	IP.03.S.7.0	2	-	2	-	84	5	21	C	-	-	-	-	-	-	-	-	84	5	21	
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	TC.05.D.7.0	2	-	2	-	84	4	21	E	-	-	-	-	-	-	-	-	84	4	21	
6	Quality control in food processing (I+II)	IP.06.S.7.8	2	-	2	-	84	4	21	E	2	-	2	-	84	4	28	E	168	8	49	
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	Artificial refrigeration techniques in food processing	IP.09.S.0.8	-	-	-	-	-	-	-	-	2	-	2	1	98	6	35	E	98	6	35	
10	Special biotechnologies	IP.10.S.0.8	-	-	-	-	-	-	-	-	2	-	2	-	84	4	25	E	84	4	25	
11	Practice for bachelor thesis	IP.11.D.0.8	-	-	-	-	-	-	-	-	2 weeks x 30 hours / week				60	2	-	C	60	2	40	
-	<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		
<b>TOTAL</b>			13	0	12	1	<b>336</b>	<b>18</b>	<b>196</b>	4E+2C	14	1	10	1	<b>620</b>	<b>30</b>	<b>196</b>	3E+3C		<b>60</b>	<b>392</b>	
			<b>26</b>								<b>26</b>									<b>1166</b>		<b>-</b>
-	<b>Bachelor final exam</b>	-	-	-	-	-	-	-	-	-	-	-	-	-	-	<b>10</b>	-	-	-	<b>10</b>		
<b>Optional courses 1</b>																						
12	Optimization of food technologies	IP.12.S.7.0	2	-	2	-	84	5	20	C	-	-	-	-	-	-	-	-	84	5	20	
13	Process automatization in the food industry	IP.13.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	10	C	42	2	10	
14	Accountancy	IP.14.D.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	10	C	42	2	10	
<b>Optional courses 2</b>																						
15	Hunting processing	IP.15.S.7.0	2	-	2	-	84	5	20	C	-	-	-	-	-	-	-	-	84	5	20	
16	Catering services	IP.16.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	10	C	42	2	10	
17	Politics and strategies for food security	IP.17.D.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	10	C	42	2	10	
<b>Facultative courses</b>																						
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				