

Faculty of Food Processing

Domain: Food Engineering

Bachelor program: Consumer and environmental protection

Day course

Period of courses: 4 years / 8 semesters

Curriculum IVth year of study

No.	COURSES	Code	I. Semester								II. Semester								Total /year			
			C	S	L	P	Hours S Cv.	ECT S	Hours S S.I.	F.E.	C	S	L	P	Hou rs	EC TS	Hou rs	F.E.	Hours Cv.	ECTS	Hours S.I.	
Compulsory courses																						
1	Food biotechnologies	TC.01.D.7.0.	3	-	2	-	112	6	38	E	-	-	-	-	-	-	-	-	112	6	38	
2	Preservation of food products. Principles and methods	TC.02.D.7.0.	2	-	2	1	126	6	38	E	-	-	-	-	-	-	-	-	126	6	38	
3	Food merceology	TCP.03.S.0.8	-	-	-	-	-	-	-	-	2	-	1	1	84	4	37	E	84	4	37	
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	30	E	-	-	-	-	-	-	-	-	84	4	30	
6	Quality control of food products (I+II)	TCP.06.S.7.8	2	-	2	-	84	4	30	E	2	-	2	-	84	4	30	E	168	8	60	
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	Protective factors in the food industry	PC.09.S.7.0	2	-	2	-	84	5	30	C	-	-	-	-	-	-	-	-	84	5	30	
10	Food safety in consumers protection	PC.10.S.0.8	-	-	-	-	-	-	-	-	2	-	2	1	126	6	38	E	126	6	38	
11	Practice for bachelor thesis	PC.11.D.0.8	-	-	-	-	-	-	-	-	2 weeks x 30hours/week				60	2	-	C	60	2	-	
-	<i>Optional courses 1</i>	-	2	-	2	-	84	5	30	C	2	-	2	-	84	4	30	C	84	9	60	
-	<i>Optional courses 2</i>	-	2	-	2	-	84	5	30	C	2	-	2	-	84	4	30	C	84	9	60	
TOTAL			13	0	12	1	560	30	196	4E+ 2C	14	1	9	2	648	30	196	3E+ 6C	1222	60	392	
-	Bachelor final exam	-	-	-	-	-	-	-	-	-	-	-	-	-	-	10	-	-	-	10	-	
Optional courses 1																						
12	Pollutants and their impact on environment and consumer	PC.12.S.7.0	2	-	2	-	84	5	30	C	-	-	-	-	-	-	-	-	84	5	30	
13	Cadastre and land planning	PC.13.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	15	C	42	2	15	
14	Radiation sources and protection techniques	PC.15.D.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	15	C	42	2	15	
Optional courses 2																						
15	Analysis and synthesis processes	PC.15.S.7.0	2	-	2	-	84	5	30	C	-	-	-	-	-	-	-	-	84	5	30	

16	Methods of operational control in consumers protection	TCP.16.S.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	15	C	42	2	15
17	Food security policies and strategies	IP.17.D.0.8	-	-	-	-	-	-	-	-	1	-	1	-	42	2	15	C	42	2	15

COD: USAMVBT-FPG-001-8A
Editia 17/Revizia 0

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			Total hours	Hours /week	Weeks /semester	Didactic hours	Didactic hours S.I./week	Hours S.I./semester		Total hours	Hours /week	Weeks /semester	Didactic hours	Didactic hours S.I./week	Hours S.I./semester						
			560	40	14	26	364	14	196		560	40	14	26	364	14	196				