

# University of Transilvania, Braşov, Romania

## Study program: Food Control and Expertise

Faculty:	Food and Tourism
Study period:	4 years (Bachelor)
Academic year structure:	2 semesters (14 weeks per semester)
Examination sessions (two):	winter session (January/ February) summer session (June/ July)

Courses per years (C= course; S = seminar; L = laboratory; P = project)

### 1<sup>st</sup> Year

No. crt.	Course	Code	1 <sup>st</sup> Semester					2 <sup>nd</sup> Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01.	Mathematical analysis	MATE	2	2	-	-	5					
02.	Chemistry	CA	2	1	1	-	4					
03.	Physics I	FIZ I	2	-	2	-	5					
04.	Computer Programming and Programming Languages I	PCLP1	3	-	2	-	4					
05.	Mechanical engineering elements I	EIM1	2	-	2	-	5					
06.	Ecology and Environmental Protection	EPM	2	-	1	-	4					
07.	English language	LE01/LE02	1	1	-	-	2	1	1	-	-	2
	French language	LF01/ LF02										
	German language	LG01/LG02										
	Spanish language	LS01/LS02										
	Italian Language	LI01/LI02										
08.	Sport	EF 01/ EF02	-	1	-	-	1	-	1	-	-	1
09.	Theory of Probabilities and Mathematical Statistics	TPSM						2	2	-	-	4
10.	Food Ethics	EIA						2	2	-	-	5
11.	Computer Programming and Programming Languages II	PCLP2						2	-	2	-	4
12.	Elements of Mechanical Engineering Applied in Agri-Food Systems II	EIM 2						2	-	2	-	5
13.	Analytical Chemistry	CAN						2	-	2	-	5
14.	Organic Chemistry	CO						2	-	2	-	5
15.	Academic writting	SA						1	-	-	-	1

### 2<sup>nd</sup> Year

No. crt.	Course	Code	3 <sup>rd</sup> Semester					4 <sup>th</sup> Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01.	Elements of Electrical Engineering Applied in Agri-Food Systems	EIE	2	-	2	-	4					
02.	Physics II	FIZ 2	2	-	2	-	4					
03.	General Microbiology	MG	2	-	2	-	5					

04.	Food Industry Processes and Operations I	OUIA1	2	-	2	-	5						
05.	Biochemistry	BCH	2	-	2	-	5						
06.	Food chemistry	CA	2	-	2	-	5						
07.	Enzymatic and immunological methods of analysis	MEIA	2	-	2	-	5						
08.	English language French language German language Spanish language Italian Language	LE03/LE04 LF03/ LF04 LG03/ LG04 LS03/ LS04 LI03/ LI04	1	1	-	-	2	1	1	-	-	2	
08.	Consumer behaviour	COCO						2	-	2	-	5	
09.	Hygiene in Food Industry	ISIA						2	-	2	-	4	
10.	Human Nutrition Principles	PNU						2	-	2	-	3	
11.	Special Microbiology	MS 2						2	-	2	-	5	
13.	Food Industry Processes and Operations II	OUIA2						2	-	2	-	4	
14.	Computer Added Design	GAC						2	-	2	-	3	
15.	Technological Work Placement	PD						90 hours /year				4	

### 3<sup>rd</sup> Year

No. crt.	Course	Code	5 <sup>th</sup> Semester					6 <sup>th</sup> Semester					
			C	S	L	P	Cred	C	S	L	P	Cred	
01.	Food Control and Quality Assurance	CSVSA	2	-	2	-	4						
02.	Food General Industry Technologies I	TGIA1	2	-	2	-	4						
03.	Food Products Analysis I	APA1	2	-	2	-	4						
04.	Sensorial Analysis I	AS 1	2	-	1	-	4						
05.	Food Industry Machinery and Equipment I	UIA1	2	-	2	-	4						
06.	Food Industry Machinery and Equipment I - project	UIA1 - project	-	-	-	2	2						
07.	Additives and Ingredients in Food Industry	AIIA	2	-	2	-	4						
08.	Statistical food control	CSA	2	-	1	-	4						
	Phytosanitary control	CF											
09.	Packaging, labelling and design in food industry	ADIA						2	-	2	-	4	
	Food chemistry	CA											
10.	Food General Industry Technologies II	TGIA2						2	-	2	-	3	
11.	Food Industry Machinery and Equipment II	UIA2						2	-	2	-	3	
12.	Food Industry Machinery and Equipment II - project	UIA2 - project						-	-	-	2	2	
13.	Food Products Analysis II	APA 2						2	-	2	-	4	
14.	Food Expertise and Safety I	ESA 1						2	-	2	-	4	
15.	Functional Food Products	AF						2	-	2	-	3	
16.	Mineral and radioactive contamination of food products	CMRA						1	-	1	-	3	
	Production Technologies of Animal Based Food Products	TPAA											
17.	Technological Work Placement	PRAC						90 hours /year				4	

#### 4<sup>th</sup> Year

No. Crt.	Course	Code	7 <sup>th</sup> Semester					8 <sup>th</sup> Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01.	Marketing	MAR	2	1	-	1	4					
02.	Control of Agri-Foods of Vegetal Origin	CCPV	2	-	2	-	5					
03.	Control of Agri-Foods of Animal Origin	CCPA	2	-	2	-	5					
04.	Agri-Food Expertise II	ESA2	2	-	2	-	4					
05.	Methods and Techniques for Instrumental Analysis	MTAI	2	-	2	-	4					
06.	Principles and Methods of Food Conservation	PCPA	2	-	2	-	4					
	Biochemistry 1	BCH1										
07.	Food Safety Policies and Global Strategies	PSGSA	2	-	2	-	4					
	Biochemistry 2	BCH2										
08.	Management	MNG						2	1	-	-	3
09.	Sensorial Analysis 2	AS2						2	-	2	-	4
10.	Food Authentication and Falsification	AFA						2	-	2	-	3
11.	Quality Management	MC						2	1	-	-	3
12.	Food Rheology	RA						2	-	1	-	3
13.	General Economy	EG						2	1	-	1	3
	Environment protection	PM										
14.	Special Biotechnologies	BS						2	-	1	-	3
	New products development	PPA										
15.	BSc Project Preparation	PD						-	4	-	-	4
16.	BSc Practice	PRDI						60 hours			-	4
17.	BSc Project Presentation											10