

# Transilvania University of Braşov, Romania

## Study program: Engineering and Management in Food Service and Agri-Tourism

Faculty: Food and Tourism

Study period: 4 years (bachelor)

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

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Mathematics	MAT	5	2	2		

**Course description (Syllabus):** sets. elementary functions. analytic geometry; vector calculation; sequences and series of real numbers; definitions; convergence of sequences; cauchy's criterion; series with nonnegative terms; absolute convergence; alternating series; functions of a real variable; limit of a function; continuity of a function; derivative of a function; application of derivatives and Taylor's series; functions of several real variables: functions of two variables (limits. continuity; partial derivative; higher order partial derivatives (homogeneous functions. Taylor's theorem); maximum and minimum values of functions; indefinite integrals; definite integrals; improper integrals; improper integrals of the first kind; improper integrals of the second kind; beta and gamma functions; improper integrals involving a parameter; double integrals; first order differential equations.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Chemistry	CHIM	5	2	1	1	-

**Course description (Syllabus):** General concepts of chemistry (atom, molecule, mole equivalent), Chemical compound. Oxides, acid, base and salt, Water. Molecular and colloidal disperse systems (ebulioscopie, freezing electrolytic dissociation, pH, hydrolysis, buffer systems, Electrolysis of melts and solutions, Macromolecular compounds. Composite materials. Glass

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Physics and Climatology	FIZC	5	2	-	2	-

**Course description (Syllabus):** Atmosphere. Solar radiation. Temperature and Humidity. Condensation. Weather and climate. Climate changes.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
EU Institutions, Mechanisms and Terminologies	IMTC	3	2	1		

**Course description (Syllabus):** European Union, European Parliament, European Council, European Commission, Court of Justice, Council of the European Union, European Treaties, Common Agricultural Policy, Justice and Fundamental Rights, Regional Policy, Taxation, Single Market, Co-decision, Foreign and Security Policy, Committee of Permanent Representatives, European Central Bank, European Court of Auditors, Eurogroup, EUROPOL, EUROJUST.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Ecology and environmental protection	EPM	4	2	-	1	-

**Course description (Syllabus):** ecology, environmental engineering and human activity; ecology principles and application in tourism and hospitality industry; the structure and functions of ecosystems; agro ecosystems; pollution and population sources in agro tourist ecosystems; environmental protection in the field of agriculture – food industry – tourism.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Computer programming and programming language I	PCLP1	5	3	-	2	-

**Course description (Syllabus):** main hardware and software computer components; operating systems; peripherals; specific software applications for food industry; web browsing.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
English language	LE 01/LE 02	2	1	1	-	-

**Course description (Syllabus):** The English Language course revises, consolidates and builds upon the students' knowledge of English grammar and vocabulary and adds new structures that ensure the passage to an efficient acquisition of specialized vocabulary as well as to its accurate and fluent use. During the courses, students become proficient in using simple and complex grammatical structures and skills by means of theoretical explanations followed by applications and consolidation exercises. The seminars focus on the acquisition of specialized vocabulary, on building communication skills that are useful in real professional communication in their field of study. The acquisition of technical vocabulary is accomplished through interactive exercises that aim to build accuracy and fluency in using both general English as well as technical English.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
French language	LF 01/LF02	2	1	1		

**Course description (Syllabus):** The course focuses on consolidating and improving the students' knowledge of French grammar (morphology and syntax) in order for them to be able to apply in the future what they learn during courses and seminars.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
German language	LG 01/LG 02	2	1	1	-	-

**Course description (Syllabus):** The German Language course revises, consolidates and builds upon the students' knowledge of German grammar and vocabulary and adds new structures that ensure the passage to an efficient acquisition of specialized vocabulary as well as to its accurate and fluent use.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Spanish Language	LS01/LS02	2	1	1	-	-

**Course description (Syllabus):** Spanish pronunciation rules; Spanish speaking countries: geographical and demographic landmarks; linguistic diversity; Basic vocabulary skills; Basic grammar skills: morphology; Variants of Spanish: contrastive vocabulary study European Spanish and Latin American Spanish; Spanish civilization: traditions and society.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Sport	EF1 / EF2	1	-	1	-	-

**Course description (Syllabus):** Indoor and outdoor sports activities: gymnastics, athletics, ball games.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Academic writing	SA	1	1	0	0	0

**Course description (Syllabus):** Academic writing: text, discourse writer, reader. Importance of ethics in scientific research. Drawing the reader's attention; Paraphrasing texts; Academic structures used in scientific texts I. Citing and combining cited sources; Academic structures used in scientific texts II. Organizing texts, extracting information, writing abstracts; Academic structures used in scientific texts III. Identifying sources to write scientific texts.; Using databases; Academic structures used in scientific texts IV. Writing references. Common referencing styles; Academic structures used in scientific texts V. Writing academic texts (technical reports, instructions, procedures, manuals); Academic structures used in scientific texts VI.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Computer programming and programming language II	PCLP2	5	2	1	3	-

**Course description (Syllabus):** classification of programming languages; algorithms; c++ programming languages. types of data. main commands and instructions; data matrix; strings; algorithms for string sorting; algorithms for data matrix; examples for main programming structure used in food industry.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Theory of Probabilities and Mathematical Statistics	TPSM	4	2	2	-	-

**Course description (Syllabus):** The course is aimed at students in the economic and engineering field. It has two parts. The first part deals with the study of probability theory and the second part with statistics. Students will acquire skills for solving practical situations using probabilistic methods, forecasting, etc.

After completing the course, students should know: probability, conditional probability, probabilistic schemas; random variables, mean, variance, moments; probability distributions; sampling theory; estimation theory; confidence intervals; statistical hypothesis testing.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Technical drawing and info-graphics	DTG	4	2	-	2	-

**Course description (Syllabus):** The course aims to familiarize students with the fundamental notions of technical drawing but also with the application in drawing using AUTOCAD

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Geography of Tourism and touristical resources	GTR	3	2	1	0	0

**Course description (Syllabus):** The course offers an update on basic geography information by tackling subjects such as the importance of natural factors and their evolution on a planetary scale, by showing how different species have coexisted, adapted or changed their environment over time. The course also provides a basis for analysis and debate on notions such as sustainable development as opposed to overtourism (with short case studies from France, Spain and Italy) in the context of limited environmental resources and can be used as an introduction for agritourism and rural tourism.

Geography tourism is essentially composed of two main topics: physical resources elaborated in case studies surrounding national parks from Iceland, Indonesia, Norway, the USA, and the anthropic resources with special care towards the cultural heritage.

Specific objectives of this class include acquiring knowledge of agro-tourism regions and their related tourist resources on a national and international plane as well as understanding the environmental relationships that create a base for agritourism, ecotourism and sustainable economic development.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Food biochemistry	BPA	4	2	-	2	-

**Course description (Syllabus):** characteristics and structural components of living organisms; the role of foods and nutrients; carbohydrates – role, physical and chemical properties, carbohydrates in food; lipids – role, physical and chemical properties, lipids in food; proteins – role, physical and chemical properties, proteins in food; vegetal pigments in food; substances of secondary metabolism and food value; vitamins, enzymes, hormones and their role in nutrition; general concepts of metabolism.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
General animal technologies / General vegetal technologies	TGA/TGV	4	2	-	1	-

**Course description (Syllabus):** cyto-genesis bases; molecular genetics and variability; biochemical genetics and developing process; quantitative genetics and performances of genetic resources; community genetics; biodiversity value and genetic resources in agri-touristic farms.

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

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Introduction to Economics	BE	5	3	2	-	-

**Course description (Syllabus):** fundamentals of economic activities; demand, offer, market and competition; labor market, unemployment, salaries; money market, inflation, credits and interests; capital market; fundamentals of macroeconomics; international economic relations and European Union (EU) economic integration.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Introduction to Management	BM	5	2	2	-	-

**Course description (Syllabus):** elements of scientific management; politics and strategies in management; organizational structures and important documents in management; operational techniques in management; development of management.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Food Microbiology	MA	5	2	-	2	-

**Course description (Syllabus):** microbiology of milk and milk products; microbiology of meat and meat products; microbiology of poultry meat and poultry meat products; microbiology of meat of fish, crustaceans and molluscs; microbiology of egg and egg products; microbiology of honey; microbiology of vegetable foods; microbiology of water used in food processing; microbiology of air, surfaces and hands of those working in the food industry.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Traditional food technologies	TAT	5	2	-	2	-

**Course description (Syllabus):** The aim of the discipline "Traditional Food Technologies" is to give the students the perspectives to know the traditional approach for each technology, to know the processes, the instruments that are used and to evaluate the final properties of the products. Also, the theoretical support allows the students to find out

the meaning of each term related to traditional approach of the technology. The practical part requires creating different traditional products specific to the area where the students come from, to write a task notebook for the product and to fulfill it with the characteristics that the final product is supposed to have. Taking into account the interest that nowadays is expressed towards traditional foods and traditional nutrition, the content of the discipline is related to the requirements.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Rural Engineering	GR	4	2	1	-	1

**Course description (Syllabus):**

The course Rural Engineering offers fundamental knowledge regarding units and equipment used in rural works such as: works regarding streets and sidewalks maintenance, works for parks and lawns, winter services.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Law	DR	4	2	2		

**Course description (Syllabus):** Divisions of public and private law; General principles and functions of law; State and Law, legal norm and realization of the right; Auxiliary Sciences in Legal Sciences; Financial Law and Tax Law; Characteristics of commercial law.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
English language	LE03/LE04	2	1	1		

**Course description (Syllabus):** careers in tourism; destinations; hotel facilities; tour operators; dealing with guests; travel agencies.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
French language	LF 03/LF04	2	1	1		

**Course description (Syllabus):** The course is aimed at revising and then at continuing the process of consolidation and improvement of French grammar knowledge that began in the first year of study.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
German language	LG03/LG04	2	1	1		

**Course description (Syllabus):** careers in tourism; destinations; hotel facilities; tour operators; dealing with guests; travel agencies.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Spanish Language	LS03/LS04	2	1	1	-	-

**Course description (Syllabus):** Spanish for Specific Purposes; Understanding and using specific language; Spanish for tourism and food industry; commercial correspondence; Specific grammar issues in Spanish for Specific Purposes.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Sport	EF3 / EF4	1	-	1	-	-

**Course description (Syllabus):** Indoor and outdoor sports activities: gymnastics, athletics, ball games.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Accountancy	CON	5	2	1	-	2

**Course description (Syllabus):** accountancy object and method; main financial- accountancy statements; accountancy of capitals; accountancy of assets; accountancy of stocks; accountancy of treasury; accountancy of settlements with third parties; accountancy of expenses and revenues; balance-sheet; costs accounting.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Equipment and Installations for hotels and restaurants	IEHR	4	2	-	1	1

**Course description (Syllabus):** ventilation and air conditioning installations for hotel and restaurants; heating systems for hotels and restaurants; refrigerators for hotels and restaurants; equipment for kitchens; restaurant and bar equipment; installations and equipment for the accommodation; installations and equipment for cleaning maintenance.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Human nutrition	NU	4	2	-	2	-

**Course description (Syllabus):** overview on nutrition, brief history, food, nutrition and food hygiene; principal classes of biochemical compounds in food; milk and milk products consumption needs and risks; meat and meat products, consumer needs and risks; fish, and eggs, consumer needs and risks; honey and spices; fresh fruits and vegetables; cereals and cereal products, dried legumes, consumption and health effects, refined sweets and soft drinks; alcohol and alcoholic beverages; fats in food; food preservation and processing technology influence the nutritional values; foods and immunity; the nutritional value of food.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Plant protection	PP	4	2	-	2	1

**Course description (Syllabus):** identification, description and specific concepts proper use of the plant protection science and vegetable products; identifying and describing diseases and pests of major crops of the Brasov county; implementing measures to combat pests and diseases integrated; production management, quality control plants and plant products in the health and environment protection; ensuring phytosanitary protection of Roumanian territory.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Forestry and forest's products	SPP	4	2	-	1	-

**Course description (Syllabus):** forest ecosystems; forest role and structure; forest resources – wood, medicinal plants, fruits, fauna; uses of forest resources in food industry; forest administration.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Human resources management/ Strategic management	MRU/MS	3	2	2		

**Course description (Syllabus):** Human resources management – basic principles; Organisational structures design; Leadership in organisations; Motivation theory; Payment systems; Strategic human resources management; Industrial relationship management; Stress management; Communication management; Economical appraisal of the human resources performances.

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

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Agrotouristical constructions	CA	4	2	-	-	1

**Course description (Syllabus):** The course has two main parts. In the first one aims to present some basic elements and notions related to architecture history and its vocabulary. At the second one introduces the main building components, in terms of materials and structure, focusing on touristic constructions.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Financing and lending	FC	5	2	2	-	1

**Course description (Syllabus):** The discipline ensures the information and training of the students in the complex issue of the decision-making mechanisms in the sphere of economic activities management.

The discipline presents the process of technical and economic substantiation of the decision to invest, together with the presentation of the main types of strategic approaches regarding the financial management of the company.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Community tourism policies	PTC	4	2	1	-	-

**Course description (Syllabus):** macroeconomic guidelines; the objectives and the typology of macroeconomic policies; the effects of tourism on the economy; international and Romanian organizations and institutions of tourist policy; tourism macroeconomic policies, strategies, actions and measures in the UE and Romania; corporate policy of hotel chains.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Quality Management / Production management	MC/MP	5	2	-	2	-

**Course description (Syllabus):** learning basic concepts related to quality of products and services, key elements about total quality management (tqm) and quality management systems; understanding the rapid and efficient integration of graduated students in quality management systems (based on iso 9000: 22000 or other systems) where organizations will work; at the end of the course students will be prepared to: - plan the implementation of a quality management system (qms) - to design a qms - to maintain and continuously improve a qms - use tools and methods of quality management - to prepare for a qms certification.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Technological equipment for leisure in tourism	UTAT	4	2	-	1	-

**Course description (Syllabus):** Identification of products and recreation equipment; Leisure products and equipment by Venue; Winter, summer and permanent Recreation; Ensure consumer protection and environmental; Legislation and rules NTSM, PSI;

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Plant and animal agricultural technologies	TAVA	5	2	-	2	1

**Course description (Syllabus):** Agricultural farms and agritourism farms; Establish farms; Forage growing and harvesting technology; Cereals growing and harvesting technology; Vegetables and fruits growing and harvesting technology; Animal husbandry technologies in agritourism farms.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Food hygiene / Consumer behavior and protection	IA/CPC	3	1	-	2	-

**Course description (Syllabus):** introduction; the range of microbial risks in food processing; pathogen resistance to sanitizers, aerosols as a contamination risk, consumer perceptions of risks from food, improving building design, good manufacturing practice (gmp), the use of standard operating procedures (sops)improving the control pest control.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Management of Information Systems in Tourism Industry	MSIT	4	2	-	2	-

**Course description (Syllabus):** decision management systems for tourism industry; integrated system for reservation management; application of Radio Frequency Identification for tourism industry; application of bare codes or tourism industry; global Positioning System; domotic systems in Tourism Industry.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Marketing in food service and agritourism	MAPA	3	2	1	-	-

**Course description (Syllabus):** tourism and hospitality marketing – general issues (the marketing environment, SWOT analysis); the four Ps; the tourism product; branding/rebranding tourist products; promotion techniques in tourism and hospitality; price policy and strategies in tourism; the tourism market; tourist market segmentation; research methods in tourism marketing; consumer behavior in tourism; profiling tourists/guests (the generational theory).

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Legislation in agritourism	LA	3	2	1	-	-

**Course description (Syllabus):** Quality of food products H.G. no. 1328/2001 - present; O.M.T. no. 510/2002 - present; O.G. no. 58/1998 - present; H.G. no. 238/2001 - present; H.G. no. 305/2001 - present; Obligations of businesses engaged in the production of food products Supervision and control of their activities on food production Licensing procedure for manufacturing Procedure for abeyance and withdrawal of licenses for manufacturing Ecological tourism-Agritourism

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Culinary techniques and pastry products	TCP	4	2	-	2	-

**Course description (Syllabus):** Generalities regarding culinary technologies; Operations that make up the culinary technological flows; General technologies for obtaining culinary products; Raw and auxiliaries materials used in culinary production; Techniques for preparing liquid culinary products; Techniques for making steaks; Techniques for making sauces; Obtaining culinary semi-products; Obtaining culinary products from vegetables and / or meat; Pastry processing techniques.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Technological equipments for milling and bakery	UTMP	4	2	-	2	-

**Course description (Syllabus):** Technological flow and equipments for milling processes; technological flow in bread making; classification of the main equipments used in bread making; Equipments for bread making (dough mixing, dough dividing, fermentation, dough modeling, ovens ). Classification. Diagram. Working process;

Course title	Code	No. of	umber of hours per week			
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		credits	course	seminar	laboratory	project
Ergonomics	ERG	4	2	-	2	-

**Course description (Syllabus):** Ergonomics components; Anthropometry and biomechanical elements; The human operator in the work process; The organism working capacity; The environment, muscle activity and Fatigue; Work study and ergonomic organization of the activity; Ergonomics of outdoor furniture;

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Project Management in food service and agritourism	MPAP	4	2	1	-	1

**Course description (Syllabus):** project definition; project management; project objectives; project planning; project scheduling; project team; closing the project; risk in projects.

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

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Management of agritourist farms	MFA	3	2	1	-	-

**Course description (Syllabus):** the agri-tourism and market economy; agri-touristic farm management; food processing in agri-tourism; ecological programs in agri-tourism; the future and sustainable development in agri-tourism.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Rural Development	DR	5	2	2	-	1

**Course description (Syllabus):** rural area; status of Romanian village today; new development in the philosophy of countryside; rural development in Romania - medium and long term options.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Gastronomy	GAS	4	2	-	1	-

**Course description (Syllabus):** definition of gastronomic engineering; the conceptual bases of gastronomic engineering; evolution of gastronomic techniques; elements of operational management; culinary production.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Processing of agricultural products	PPA	5	2	-	1	1

**Course description (Syllabus):** grain processing in agritourism farms: conditioning and drying; vegetables and fruits processing in agrotourism farms: conditioning and primary processing; vegetables and fruits conservation; vegetables and fruits drinks production; processing of animal products in agritourism farms; processing of traditional food in agritourism farms.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Technology and recovery of beverages I	TVB1	5	2	-	2	-

**Course description (Syllabus):** Vineyards and type of wines; General considerations on grape varieties used for wines production; The technology of obtaining white, red and aromatic wines; The production and the description of special wines: wines for dessert, sparkling and flavoured wines; Physicochemical characteristics and sensory of the main types of wines; The obtaining and the characteristics of spirituous distilled drinks; Definition, beers classification, nutritional value and the physiological action of beer. Technological schemes of obtaining blonde and stout beer.

Course title	Code	No. of	Number of hours per week			
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		credits	course	seminar	laboratory	project
Management in food service and agritourism	MAPA	3	2	-	1	-

**Course description (Syllabus):** Management of the food service enterprises, of the agri-tourism and market economy; Management of food processing in agri-tourism; ecological programs in agri-tourism; Management of the future and sustainable development in agri-tourism.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Economic-Financial Analysis / Rural economy	AEF/ER	5	2	1	-	1

**Course description (Syllabus):** economic and financial diagnosis; enterprise performance evaluation; diagnosis of economic growth; diagnosis of profitability; diagnosis of financial balance; business risk diagnosis.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Rural tourism, agritourism and ecotourism	TRAE	3	2	1	-	-

**Course description (Syllabus):** rural tourism and agri-tourism in EU; rural tourism and agri-tourism in Romania; sustainable development of tourism; mountain ecotourism; Danube and Danube Delta ecotourism.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Recovery of traditional rural resources	VRTR	3	2	-	2	-

**Course description (Syllabus):** traditional knowledge and rural communities; elements of ethnobotany and ethnozoology; medicinal, alimentary and multiple uses plants of the wild flora; fruits and mushrooms; traditional uses of natural resources for alimentary purposes; biotechnologies with application in agri tourism; traditional resources capitalization.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Theory and technique of serving in food service	TTS	3	2	-	2	-

**Course description (Syllabus):** This one-semester course is designed for every day activity in restaurants, bars and other types of food establishments. Laboratory work is used to illustrate some of the concepts covered in the courses and lectures, mainly using videos as a case study, making extrapolations upon the real practice.

Course content: Organizing work in service salons. The role and specifics of serving in public food establishments; Qualities and attributions of serving staff; Ethics and consumer service techniques; Arranging and equipping salons. Preparing the salon for serving the consumers; Service delivery systems; The technique of serving dishes; Beverage serving technology; Organizing and serving main meals; The technique of event planning; Table busing. The departure of customers

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Innovative techniques for optimizing processes in the tourism industry	TOP	3	2	1		

**Course description (Syllabus):** The course aims to familiarize students with the techniques that optimize tourism processes with direct impact on improving the quality of tourism services.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project

Merchandising in food service and agritourism	MER	2	2	-	1	-
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**Course description (Syllabus):** fundamental elements of quality; standardization and quality systems; measuring systems and general properties of merchandise; classification of food products; food product packaging; pre-packed food product marking; foodstuff batch quality test methods.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Agritouristical improvement of the territory	AAT	2	2	-	1	-

**Course description (Syllabus):** The course targets follow the main aspects for: Providing the necessary knowledge to design agri-touristic structures in accordance with the demands for environmental protection; Providing the necessary knowledge to design the landscape from agri-touristic point of view; Promoting the agri-touristic structure; Legal aspects regarding the agri-tourism land use planning.

Course title	Code	No. of credits	Number of hours per week			
			course	seminar	laboratory	project
Technology and recovery of beverages II	TVB2	4	2	-	2	-

**Course description (Syllabus):** Raw materials used and substances used in the production of traditional beverage; Preparation of raw materials and auxiliary materials according to the manufacturing recipe; Technological processes of obtaining traditional beverage; Quality control of traditional beverage; Raw materials used in of beer production; Equipments and installation of malt manufacture; The production of wort; The moulding and mash converting (brewing); The boiling of wort with hops, wort fermentation, beer clarification; Beer bottling.