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)

1st Year

No	Course	Course Code language of				eme	ster	•	2 nd Semester					
crt	Course	"	instruction	С	S	L	Р	Cred	С	S	L	Р	Cred	
01	Mathematics	MATE	romanian	2	2	ı	ı	4						
02	Chemistry	CHIM	romanian	2	-	2	ı	4						
03	Physics	FIZ	romanian	2	-	2	ı	5						
04	Ecology and environmental protection	EPM	romanian	2	-	1	1	4						
05	Basic computer use	BC	romanian	2	-	2	-	5						
06	Mechanical engineering elements I	EIM	romanian	2	-	2	-	5						
07	Analytical chemistry	AC	romanian	2	-	2	-	4						
08	Mathematical Statistics	MS	romanian						2	2	-	-	4	
09	Technical drawing and infographics	TDI	romanian						2	-	2	-	5	
10	Elements of Electrical Engineering	EIE	romanian						2	-	2	-	4	
11	Heat and mass transfer operations	НМТО	romanian						2	-	2	-	5	
12	Biochemistry I	BCH	romanian						2	-	2	-	5	
	English language I/II	LE 01/LE 02												
13	French language I/II	LF 01/ LF 02		1	1	_	_	2	1	1	_	_	2	
13	German language I/II	LG 01/LG 02		1		_	_		1	1	_	_	_	
	Spanish language I/II	LS 01/LS 02												
14	Physical education	EF01/EF02	romanian	ı	1	ı	ı	1	ı	1	ı	-	1	
15	Ethics and academic integrity	EAI	romanian	1	1	ı	ı	1						
16	Digitalization and artificial intelligence	DAI	Romanian						2	_	2	_	4	

2nd Year

No.	Course	Cada	language of 3 rd Semester					er	4 th Semester					
crt.	Course	Code	instruction	С	S	L	Р	Cred	С	S	L	Р	Cred	
01	Mechanical engineering elements I	EIM 1	romanian	2	-	2	-	4						
02	Human nutrition principles	PNU	romanian	2	-	2	-	4						
03	General Microbiology	MG	romanian	2	-	2	-	5						
04	Unitary operations in food industry I	OUIA1	romanian	2	-	2	-	5						
05	Biochemistry II	BCH 2	romanian	2	-	2	-	5						
06	Ethics in food industry	EFI	romanian	2	-	2	-	5						
07	Consumer behaviour	COCO	romanian						2	2	-	-	4	
08	Hygiene in food industry company	ISIA	romanian						2	2	-	-	4	
09	Mechanical engineering elements II								2	-	2	-	4	
10	Special microbiology	MS	romanian						2	-	2	-	4	
11	Unitary operations in food industry II	OUIA2	romanian						2	-	2	_	4	

12	Computer Aided Design	GAC	romanian						2	-	2	-	4
13	Technological Work Placement	PD	romanian						90 hours			4	
14	English language	LE 03/LE 04											
	French language	LF 03/ LF 04		1	1		_	2	1	1			2
14	German language	LG 03/ LG 04			'	_	_	2	'		_	_	۷
	Spanish language	LS 03/LS 04											
15	Physical education	EF03/EF04	romanian	-	1	-	-	1	1	1	-	-	1

3rd Year

No.	5	language of				Sem	est	er	6 th Semester					
crt.	Course	Code	instruction	С	S	L	Р	Cred	С	S	L	Р	Cred	
01	General technologies in food industry I	TGIA 1	romanian	2	-	2	1	4						
02	Analysis of food products	APA	romanian	2	-	2	ı	4						
03	Global food security policies and strategies	PSGSA	romanian	2	-	1	ı	4						
04	Food Industry Machinery and Equipment I	UIA 1	romanian	2	-	2	-	4						
05	Food Industry Machinery and Equipment I – project	UIA 1 - project	romanian	-	-	-	2	4						
06	Additives and ingredients in the food industry	AIIA	romanian	2	-	2	-	4						
07	Minimal athermal and thermal processing of food products	PMATA	romanian	2	-	1	-	-						
08	Packaging, labelling and design in food industry	ADIA	romanian						2	ı	1	1	4	
09	General technologies in food industry II	TGIA 2	romanian						2	-	2	-	3	
10	Food Industry Machinery and Equipment I	UIA 1	romanian						2	-	2	-	3	
11	Food Industry Machinery and Equipment I – project	UIA 1 - project	romanian						-	-	-	1	2	
12	Food products inocuity	IPA	romanian						2	-	2	-	4	
13	Methods and Instrumental analysis techniques I	MTAI1	romanian						2	-	2	-	4	
14	Functional food products	AF	romanian						2	-	2	-	3	
	Food Control and Quality Assurance	CSVSA	romanian											
15	Epidemiology and public health	ESP	romanian	2	-	2	-	4						
16	Quality control of vegetable products	CCPV	romanian						2	_	1		3	
16	New products designing	PPN	romanian								'		٠	
17	Specialized practice	PS	romanian							90 h	our	5	4	

4th Year

No.	5	lan				7 th Semester					8 th Semester					
crt.	Course	Code	instruction	С	S	L	Р	Cred	С	S	Г	Р	Cred			
01	Marketing	MAR	romanian	2	1	-	1	4								
02	Quality control of vegetable products	CCPV	romanian	2	1	2	-	5								
03	Control of Agri-Foods of Animal Origin	CCPA	romanian	2	-	2	-	5								
04	Food Expertise and Safety I	ESA 1	romanian	2	-	2	-	4								
05	Methods and Techniques for	MTAI 2	romanian	2		2	_	/.								
US	Instrumental Analysis II			2	_	2	_	4								

	Chromatographic and electrophoretic	MCEAA 2	romanian										
	methods of food analysis II	WICE/WYZ											
	Principles and Methods of Food	PCPA	romanian										
06	Conservation	TCIA		2	-	2	-	4					
	Food products inocuity II	IPA 2	romanian										
07	Food control and quality assurance in	CACIA	romanian	2	_	2	_	4					
07	food industry	CACIA			1		-	4					
80	Management	MNG	romanian						2	1	ı	ı	3
09	Sensorial Analyses II	AS2	romanian						2	ı	2	ı	4
10	Food Authetication and Falsificaton	AFA	romanian						2		2		3
10	Spectroscopic methods in food analysis	MSAA	romanian							1	4		5
11	Quality management	MC	romanian						2	1	ı	ı	3
12	Food rheology	RA	romanian						2	-	1	-	3
13	General economy	EG	romanian						2	1	-	1	3
15	Communication	СО	romanian							ı	1	ı	5
14	Special Biotechnologies	BS	romanian						2	1	1	ı	3
15	BSc Project Preparation	PD	romanian						-	4	ı	-	4
16	BSc Practice	PRDI	romanian						60 hours				4
17	BSc Project Presentation	PP	romanian										•