

# Transilvania University of Braşov, Romania

## Study program: Processing systems and quality control of agri-food products

Faculty: Food and Tourism  
 Study period: 2 years (master)  
 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 2025/2026

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	Modern technologies of milling and bakery	MTMB	2	0	2	0	6					
02	Advanced production and processing of animal products	APPAP	2	0	2	0	5					
03	Fermentative food technologies	FFP	2	0	1	1	6					
04	Ethics and academic integrity II	EAI II	1	0	0	0	2					
05	Extractive food technologies	DAP	2	0	2	0	5					
06	Profesional training I	PT I	0	0	11	0	6					
07	Pesticide residues and persistence in agri-food products	PRPP						2	0	1	0	5
08	Expertise and authentication in food industry	EAFI						2	0	2	0	5
09	Profesional training II	PT II						0	0	10	0	5
Optional courses												
1	Policies and strategies in food marketing	PSFM						2	1	0	1	5
	Design and promotion of food products	DPPF										
2	Food nutrients and organic resources for food	FNORF						2	0	1	0	5
	Biotechnology of enzyme prepared and of starter cultures	BEPSC										
3	Recovery of by-products and waste from food industry	RPW						2	0	1	0	5
	Modern control techniques in food industry	DS										

### 2<sup>nd</sup> Year 2025/2026

No. crt.	Course	Code	3 <sup>rd</sup> Semester					4 <sup>th</sup> Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
	Trasability of agri and foodstuff products	TAFP	2	0	2	0	6					
1	Projection practical training I	PPT I	0	0	12	0	6					
2	Projection practical training II	PPT II						0	0	10	0	10
3	Practical training for dissertation paper	PTDP						0	0	8	0	10
4	Elaboration of dissertation	ED						0	0	10	0	10

Optional courses											
5	Food management quality within european food safety context	FMQEFS	2	0	2	0	6				
	Expertise procedures by laboratory testing of agricultural and food products	EPLTAFP									
6	Aditives and food flavors management	AFFM	2	0	2	0	6				
	Auditing of analysing risk systems in food industry	AARSFI									
7	Modern techniques for advanced processing and preservation of agricultural and food products	MTAPP	2	0	1	0	6				
	Conditioning of agricultural products of plant origin	CAPPO									