

# 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);  
 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	Mathematics	MAT	2	2	-	-	5					
02	Physics and climatology	FIZC	2	-	2	-	5					
03	Chemistry	CHIM	2	1	1	-	5					
04	EU Institutions, mechanisms and terminologies	IMTC	2	1	-	-	3					
05	Ecology and environmental protection	EPM	2	-	1	-	4					
06	Computer programming and programming languages I/II	PCLP 1/2	3	-	2	-	5	2	1	3	-	5
07	English language	LE 01/LE 02	1	1	-	-	2	1	1	-	-	2
	French language	LF 01/ LF 02										
	German language	LG 01/ LG 02										
	Spanish language	LS 01/LS 02										
	Italian Language	LI 01/OLI02										
08	Sport	EF1 / EF2	-	1	-	-	1	-	1	-	-	1
09	Academic writing	SA	1	-	-	-	1					
10	Theory of probabilities and mathematical statistics	TPSM						2	2	-	-	4
11	Technical drawing and info-graphics	DTG						2	-	2	-	4
12	Geography of tourism and touristical resources	GTR						2	1	-	-	3
13	Food biochemistry	BPA						2	-	2	-	4
14	General animal technologies / General vegetal technologies	TGA/TGV						2	-	1	-	4
15	Work placement I	PR1(60 hours/year)										4

### 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	Introduction in economics	BE	3	2	-	-	5					
02	Introduction in management	BM	2	2	-	-	5					

03	Food microbiology	MA	2	-	2	-	5							
04	Traditional food technologies	TAT	2	-	2	-	5							
05	Rural genius	GR	2	1	-	1	4							
06	Law	DR	2	2	-	-	4							
07	English language French language German language Spanish language Italian language	LE 03/LE 04 LF 03/ LF 04 LG 03/ LG 04 LS 03/LS 04 LI 03/LI 04	1	1	-	-	2	1	1	-	-	2		
08	Sport	EF 3/EF 4	-	1	-	-	1	-	1	-	-	1		
09	Accountancy	CON						2	1	-	2	5		
10	Equipment and installations for hotels and restaurants	IEHR						2	-	1	1	4		
11	Human nutrition	NU						2	-	2	-	4		
12	Plant protection	PP						2	-	2	1	4		
13	Forestry and forest products	SPP						2	-	1	-	4		
14	Human resources management/ Strategic management	MRU/MS						2	2	-	-	3		
15	Work placement II	PR2(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	Agrotouristal constructions	CA	2	-	-	1	4							
02	Financing and lending	FC	2	2	-	1	5							
03	Community tourism policies	PTC	2	1	-	-	4							
04	Quality Management / Production management	MC/MP	2	-	2	-	5							
05	Technological equipment for leisure in tourism	UTAT	2	-	1	-	4							
06	Plant and animal agricultural technologies	TAVA	2	-	2	1	5							
07	Food hygiene / Consumer behavior and protection	IA/CPC	1	-	2	-	3							
08	Management of Informatic Systems in Tourism Industry	MSIT						2	-	2	-	4		
09	Marketing in food service and agritourism	MAPA						2	1	-	-	3		
10	Legislation in agritourism	LA						2	1	-	-	3		
11	Culinary techniques and pastry products	TCPP						2	-	2	-	4		
12	Technological equipments for milling and bakery	UTMP						2	-	2	-	4		
13	Ergonomics	ERG						2	-	2	-	4		
14	Project Management in food service and agritourism	MPAP						2	1	-	1	4		
15	Work placement III	PR3 (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	Management of agritourist farms	MFA	2	1	-	-	3						
02	Rural development	DR	2	2	-	1	5						

03	Gastronomy	GAS	2	-	1	-	4					
04	Processing of agricultural products	PPA	2	-	1	1	5					
05	Technology and recovery of beverages I	TVB1	2	-	2	-	5					
06	Management in food service and agritourism	MAPA	2	-	1	-	3					
07	Economic-Financial Analysis / Rural economy	AEF/ER	2	1	-	1	5					
08	Rural tourism, agritourism and ecotourism	TRAE						2	1	-	-	3
09	Recovery of traditional rural resources	VRTR						2	-	2	-	3
10	Theory and technique of serving in food service	TTS						2	-	2	-	3
11	Innovative techniques for optimizing processes in the tourism industry	TIOP						2	1	-	-	3
12	Merchandising in food service and agritourism	MER						2	-	1	-	2
13	Agritouristical improvement of the territory	AAT						2	-	1	-	2
14	Technology and recovery of beverages II	TVB2						2	-	2	-	4
15	BSc Project preparation	PPD										10