

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)

1st Year

No. crt.	Course	Code	1 st Semester					2 nd Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01	Modern technologies of milling and bakery	SPCCPA 01	2	-	1	-	5					
02	Modern techniques of advanced processing and conservation of agri-food products	SPCCPA 02	2	-	1	-	5					
03	Advanced production and processing of animal products	SPCCPA 03	2	-	1	-	5					
04	Fermentative food technologies	SPCCPA 04	2	-	1	1	5					
05	Extractive food technologies	SPCCPA 05	2	-	1	-	4					
06	Ethics and academic integrity	SPCCPA 06	1	-	-	-	1					
07	Profesional training I	PP 01	14 weeks x 10 hours = 140 hours				5					
Advanced processing systems of agri-food products												
08	Wastes and pesticides retention in plants and vegetal products	SAPPA 01						2	2	-	-	6
09	Biotechnology of enzyme prepared and of starter cultures	SAPPA 02						2	-	2	-	7
10	Packaging and labeling systems of agricultural and food products	SAPPA 03						2	-	1	1	6
11	Policies and strategies in food marketing	SAPPA 04						2	1	-	1	6
12	Profesional training II	PP 02						14 weeks x 12 hours = 168 hours				5
Quality control of agri-food products												
12	Expertise procedures by laboratory testing of agricultural and food products	CCPA 01						2	-	1	1	6
13	Food nutrients and organic resources for food	CCPA 02						2	-	2	-	7
14	Modern control techniques in food industry	CCPA 03						2	-	1	1	6

15	Techniques and protection and decontamination methods of environment in food industry	CCPA 04							2	-	2	-	6
16	Profesional training II	PP 02							14 weeks x 12 hours = 168 hours				5

2nd Year

No. crt.	Course	Code	3 rd Semester					4 th Semester					
			C	S	L	P	Cred	C	S	L	P	Cred	
Advanced processing systems of agri-food products													
1	Management quality of agri-food products	SAPPA 05	2	-	2	-	6						
2	Conditioning of vegetal agri-food products	SAPPA 06	2	-	2	-	6						
3	Food management quality within european food safety context	SAPPA 07	2	-	1	-	7						
4	Expertise and authentication in food industry	SAPPA 08	2	-	2	1	7						
5	Projection practical training I	PPR 01	14 weeks x 12 hours = 168 hours				5						
6	Projection practical training II	PPR 02						14 weeks x 10 hours = 140 hours				10	
7	Practical training for dissertation paper preparation	PELD						14 weeks x 6 hours = 84hours				10	
8	Dissertation paper preparation	ELD						14 weeks x 10 hours = 140 hours				10	
Quality control of agri-food products													
11	Aditives and food flavors management	CCPA 05	2	-	2	-	6						
12	Food safety and security	CCPA 06	2	-	2	-	6						
13	Trasability of agri and foodstuff products	CCPA 07	2	-	2	-	6						
14	Auditing of analysing risk systems in food industry	CCPA 08	2	-	2	-	7						
15	Projection practical training I	PPR 01	14 weeks x 12 hours = 168 hours				5						
16	Projection practical training II	PPR 02						14 weeks x 10 hours = 140 hours				10	
17	Practical training for dissertation paper preparation	PELD						14 weeks x 6 hours = 84hours				10	
18	Dissertation paper preparation	ELD						14 weeks x 6 hours = 84 hours				10	