

Universitatea Transilvania din Braşov
Facultatea de Alimentaţie şi Turism
Departamentul Ingineria şi Managementul
Alimentaţiei şi Turismului

Poz. postului 26
Disciplinele postului

FIŞA DE VERIFICARE A ÎNDEPLINIRII STANDARDELOR UNIVERSITĂŢII

Postul: sef de lucrari universitar, poziţia 26,
publicat în Monitorul Oficial al României¹ nr. din data de..

Candidat: Măzărel Adrian Data naşterii: 16.04.1977

Funcţia actuală: cadru didactic asociat

Instituţia: Facultatea de Alimentaţie şi Turism

Universitatea *Transilvania* din Braşov

1. Studii universitare (licenţă şi masterat)

Nr. crt.	Instituţia de învăţământ superior şi facultatea	Domeniul	Perioada	Titlul acordat
1.	Universitatea Dunarea de Jos din Galati, Facultatea de Industrii Alimentare, Acvacultura si Pescuit	Inginerie Industrială/ Tehnologia Produselor Alimentare	1995-2000	Inginer diplomat Profilul:Ingineria Produselor Alimentare; Specializarea: Tehnologie si Control in Alimentatie Publica si Turism
2.	Universitatea „Dunarea de Jos” din Galati, Facultatea de Industrii Alimentare, Acvacultura si Pescuit	Tehnologia Produselor Alimentare	2000-2002	Diploma de Master Profilul: Tehnologia Produselor Alimentare Specializare: Controlul si Expertiza Produselor Alimentare
3.	Universitatea Transilvania din Brasov, Facultatea de Stiinte Economice	Managementul afacerilor	2007-2009	Diploma de master Specializare:Managementul

¹ Numărul documentului se completează numai în cazul posturilor pe perioadă nedeterminată.

				Afacerilor
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2. Studii de doctorat

Nr. crt.	Instituția organizatoare de doctorat	Domeniul	Perioada	Titlul științific acordat
1.	Universitatea „Dunarea de Jos” din Galați, Școala Doctorală Ingineria Industrială	Inginerie Industrială	2002-2010	doctor

3. Studii și burse postdoctorale (stagii de cel puțin 6 luni)

Nr. crt.	Instituția	Domeniul/ Specializarea	Perioada	Tipul de bursă
-	-	-	-	-

4. Standarde minimale ale universității

Post didactic	Realizări conform standardelor proprii ale universității
Sef de lucrari universitar	(i) Doctor în Inginerie Industrială/(2002- 2010) Școala Doctorală Inginerie Industrială/ Stiinta si Ingineria Produselor alimentare din cadrul Universitatii Dunarea de Jos din Galați, Titlu Teza: „Cercetari privind optimizarea calitatii produselor de catering”). Diploma de doctor: seria H/nr. 0005742/11.08.2011 (ii) Articole publicate 1. Măzărel, A., Rădoi-Encea, R. Ș., Pădureanu, V., Maier, A., & Matei, F. (2025). The Influence of Different Cooking Techniques on the Biochemical, Microbiological, and Sensorial Profile of Fish-Based Catering Products. <i>Applied Sciences</i>, 15(8), 4417. https://www.mdpi.com/3272762 2.CANJA, C. M., MAIER, A., PĂDUREANU, V., MĂZĂREL, A., & Răducu, G. (2024). Effects of Tomato Pomace on Baking Properties of Wheat Flour and Bread Quality. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology</i>, 81(1), 28-37. https://ftp.fruit-technology.ro/index.php/fst/article/view/14842 3.Brănescu, G. R., Măzărel, A., Adelina, M. O. J. A., & Lupu, M. I. (2023). MANAGEMENT OF COMBATING FOOD FRAUD IN THE FIELD OF PUBLIC CATERING. " <i>Annals of the University of Craiova-Agriculture Montanology Cadastre Series</i>", 53(2), 31-3 https://doi.org/10.52846/aamc.v53i2.1455

4.Brănescu, G. R., Canja, C. M., Lupu, M. I., Maier, A., **Măzărel, A.** (2023). CONTROL TECHNIQUES USED TO MANAGE AND MITIGATE FOOD FRAUD. *International Multidisciplinary Scientific GeoConference: SGEM*, 23(6.2), 101-108.

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5. Canja, C. M., **Măzărel, A.**, Lupu, M. I., Pădureanu, V., & Enache, D. V. (2016). Foodstuff falsification – A nowadays problem. *Bulletin of the Transilvania University of Braşov, Series II: Forestry, Wood Industry, Agricultural Food Engineering*.
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6. Canja, C. M., **Măzărel, A.**, Lupu, M. I., Mărgean, A., & Pădureanu, V. (2016). Dietary fiber role and place in baking products. *Bulletin of the Transilvania University of Braşov, Series II: Forestry, Wood Industry, Agricultural Food Engineering*.
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7. Cristina M. CANJA, Adriana E. BOERIU, **Adrian MĂZĂREL**, Environmental protection in food industry through food waste control, 7th International Conference on Thermal Equipment, Renewable Energy and Rural Development TE - RE - RD 2018, Drobeta Turnu Severin, 31 mai – 2 iunie 2018;

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8. Boeriu, A. E., Canja, C. M., & **Măzărel, A.** (2018). Superior valorification of lentil flour and application in bread products. In *Proceedings of the 7th International Conference on Thermal Equipment, Renewable Energy and Rural Development (TE-RE-RD 2018)*. Drobeta Turnu Severin, Romania. http://www.uaiasi.ro/PN_III/PN-III-P2-2.1-PED-2016-1357/Lucrare%20BDI%201.pdf

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10. Canja, C. M., Boeriu, A. E., Măzărel, A., & Bădărău, C. L. (2017). Natural factors determining the diversity and influence wine quality. *Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series*, XLVII. <https://anale.agro-craiova.ro/index.php/aamc/article/view/558/519>

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12.Boeriu, A. E., Canja, C. M., Lupu, M. I., **Măzărel, A.**, & Bădăraș, C. L. (2017). A novel approach for a healthy lifestyle – Dietary fiber as a functional ingredient in breadmaking. *Bulletin of the Transilvania University of Brașov, Series II: Forestry, Wood Industry, Agricultural Food Engineering*.
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(iii) Carti si manuale

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2. Enache C., **Mazarel A.**, si col Manualul tehnicianului in gastronomie, Editura LuxLibris Brasov, 2012, ISBN 978-973-131-151-7
3. Camarda A.L., **Mazarel A.**, si col Manualul tehnicianului in hotelarie, Editura LuxLibris Brasov, 2012, ISBN 978-973-131-152-4
4. Braescu E., **Mazarel A.**, si col Manualul organizatorului de conferinte, targuri si expozitii, Editura LuxLibris Brasov, 2012, ISBN 978-973-131-154-8
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6. Enache C., **Mazarel A.**, si col Manualul bucatarului, Editura LuxLibris Brasov, 2012, ISBN 978-973-131-148-7
7. **Mazarel A.**, Manualul ospatarului, Editura LuxLibris Brasov, 2012, ISBN 978-973-131-149-4
8. STOICAN, M. D. VARVARUC, D., CAMARDA, A. L., **MAZAREL, A.**, (2021). *Atestarea*

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Candidat,
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