

Transilvania University of Braşov, Romania

Study program: GASTRONOMIC ENGINEERING (IN ENGLISH)

Syllabus for ERASMUS + students

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|-----------------------------|---|
| 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. | Compulsory disciplines | Code | 1 st Semester | | | | | 2 nd Semester | | | | |
|-----------------------------|---|------|--------------------------------------|---|---|---|------|--------------------------------------|---|---|---|------|
| | | | C | S | L | P | Cred | C | S | L | P | Cred |
| 01 | Ethics and communication | DA | 1 | 0 | 0 | | 3 | | | | | |
| 02 | Psychology of human nutrition | DA | 2 | 0 | 0 | 2 | 6 | | | | | |
| 03 | Planning and design of culinary spaces | DA | 2 | 0 | 0 | 2 | 6 | | | | | |
| 04 | Creative processes and culinary contemporary technologies | DA | | | | | | 2 | 0 | 2 | 0 | 5 |
| 05 | Food waste management | DA | | | | | | 2 | 0 | 1 | 0 | 5 |
| 06 | HALAL and KOSHER - Concept implementation in gastronomy | DA | | | | | | 2 | 0 | 0 | 1 | 5 |
| 07 | Professional practice I & II | DS | 14 weeks x 10hours = 140 hours | | | | 5 | 14 weeks x 10hours = 140 hours | | | | 5 |
| Optional disciplines | | | | | | | | | | | | |
| Optional package 1 | | | | | | | | | | | | |
| 08 | Social approaches to food and beverage culture | DS | 1 | 2 | 0 | 0 | 5 | | | | | |
| | Digital and social media in gastronomy and hospitality | DS | | | | | | | | | | |
| Optional package 2 | | | | | | | | | | | | |
| 09 | Culinary tourism – Gastronomic routes | DS | 2 | 2 | 0 | 0 | 5 | | | | | |
| | Circular economy in gastronomy and hospitality | DS | | | | | | | | | | |
| Optional package 3 | | | | | | | | | | | | |
| 10 | Management systems of food safety and quality | DS | | | | | | 1 | 2 | 0 | 0 | 5 |
| | Certified production and quality systems in gastronomy | DS | | | | | | | | | | |
| Optional package 4 | | | | | | | | | | | | |
| 11 | Strategic management and marketing | DS | | | | | | 1 | 0 | 0 | 2 | 5 |
| | Marketing communications and consumer culture | DS | | | | | | | | | | |

2nd Year

| No. crt. | Compulsory disciplines | Code | 3 rd Semester | | | | | 4 th Semester | | | | |
|-----------------------------|---|------|--------------------------------|---|---|---|------|---------------------------------|---|---|---|------|
| | | | C | S | L | P | Cred | C | S | L | P | Cred |
| 1 | Food Additives | DA | 2 | 0 | 1 | 0 | 5 | | | | | |
| 2 | Nutritional innovation in bakery and confectionary products | DA | 2 | 0 | 2 | 0 | 5 | | | | | |
| 3 | Professional practice III & IV | DS | 14 weeks x 10hours = 140 hours | | | | 5 | 14 weeks x 10hours = 140 hours | | | | 10 |
| 4 | Professional practice for dissertation drafting | DS | | | | | | 14 weeks x 6 hours = 84 hours | | | | 10 |
| 5 | Dissertation drafting | | | | | | | 14 weeks x 10 hours = 140 hours | | | | 10 |
| Optional disciplines | | | | | | | | | | | | |
| Optional package 1 | | | | | | | | | | | | |
| 6 | Sensory evaluation of food | DS | 1 | 0 | 2 | 0 | 5 | | | | | |
| | Flavour science | DS | | | | | | | | | | |
| Optional package 2 | | | | | | | | | | | | |
| 7 | Business strategy and entrepreneurship | DS | 2 | 0 | | 1 | 5 | | | | | |
| | Investment and project analysis | DS | | | | | | | | | | |
| Optional package 3 | | | | | | | | | | | | |
| 8 | Fundamentals of spirits production, tasting and serving | DS | 2 | 0 | 2 | 0 | 5 | | | | | |
| | Fundamentals of alcoholic beverages production, tasting and serving | DS | | | | | | | | | | |