

Transilvania University of Braşov, Romania

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

Syllabus for ERASMUS + students

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	DAP	2	0	1	0	5					
02	Techniques and protection and decontamination methods of environment in food industry	DAP	2	0	1	0	5					
03	Advanced production and processing of animal products	DAP	2	0	1	0	5					
04	Fermentative food technologies	DAP	2	0	1	1	5					
05	Extractive food technologies	DAP	2	0	1	0	4					
06	Ethics and academic integrity	DAP	1	0	0	0	1					
07	Profesional training I	PS	0	0	11	0	5					
12	Profesional training II	DS						0	0	12	0	5
Optional courses												
08	Recovery of by-products and waste from the food industry	DS						2	0	1	0	5
08	Modern control techniques in food industry	DS						2	0	1	0	5
09	Packaging and labeling systems of agricultural and food products	DS						2	0	1	0	5
09	Wastes and pesticides retention in plants and vegetal products	DS						2	0	1	0	5
10	Policies and strategies in food marketing	DS						2	0	1	1	5
10	Design and promotion of food products	DS						2	0	1	1	5
11	Food nutrients and organic resources for food	DS						2	0	1	0	5
11	Biotechnology of enzyme prepared and of starter cultures	DS						2	0	1	0	5
13	Food safety and security	DAC						2	0	2	0	5
13	Expertise and authentication in food industry	DAC						2	0	2	0	5

2nd Year

No. crt.	Course	Code	3 rd Semester					4 th Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
1	Projection practical training I	DAC	0	0	12	0	5					
2	Projection practical training II	DAC						0	0	10	0	10
3	Practical training for dissertation paper	DAC						0	0	8	0	10
4	Elaboration of the dissertation paper	DAC						0	0	10	0	10
Optional courses												
5	Management quality of agri-food products	DAC	2	0	2	0	6					
5	Trasabilty of agri and foodstuff products	DAC	2	0	2	0	6					
6	Food management quality within european food safety context	DAC	2	0	2	0	6					
6	Expertise procedures by laboratory testing of agricultural and food products	DAC	2	0	2	0	6					
7	Aditives and food flavors management	DAC	2	0	2	0	7					
7	Auditing of analysing risk systems in food industry	DAC	2	0	2	0	7					
8	Food safety and security	DAC	2	0	2	0	6					
8	Expertise and authentication in food industry	DAC	2	0	2	0	6					