

University of Transilvania, Braşov, Romania

Study program: Food Control and Expertise

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)

1st Year

No. crt.	Course	Code	1 st Semester					2 nd Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01	Mathematical analysis	MATE	2	2	-	-	5					
02	Chemistry	CHIM	2	-	2	-	4					
03	Physics I	FIZ I	2	-	2	-	5					
04	Computer Programming and Programming Languages I	PCLP1	3	-	2	-	4					
05	Mechanical engineering elements I	EIM1	2	-	2	-	5					
06	Ecology and Environmental Protection	EPM	2	-	1	-	4					
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/LI 02										
08	Sport	EF 01/EF 02	-	-	1	-	1	-	-	1	-	1
09	Theory of Probabilities and Mathematical Statistics	TPSM						2	2	-	-	4
10.	General Food Law	LIA						2	2	-	-	5
11.	Computer Programming and Programming Languages II	PCLP2						2	-	2	-	4
12.	Elements of Mechanical Engineering Applied in Agri-Food Systems II	EIM 2						2	-	2	-	5
13.	Analytical Chemistry	CAN						2	-	2	-	5
14.	Organic Chemistry	CO						2	-	2	-	5

2nd Year

No. crt.	Course	Code	3 rd Semester					4 th Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01.	Elements of Electrical Engineering Applied in Agri-Food Systems	EIE	2	-	2	-	4					
02.	Physics II	FIZ 2	2	-	2	-	4					
03.	General Microbiology	MG	2	-	2	-	5					

04.	Food Industry Processes and Operations I	OUIA1	2	-	2	-	5					
05.	Biochemistry	BCH	2	-	2	-	5					
06.	Enzymatic and immunological methods of analysis	MEIA	2	-	2	-	5					
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.	Consumer behaviour	COCO						2	-	2	-	5
09.	Hygiene in Food Industry	ISIA						2	-	2	-	4
10.	Human Nutrition Principles	PNU						2	-	2	-	3
11.	Special Microbiology	MS 2						2	-	2	-	5
13	Food Industry Processes and Operations II	OUIA2						2	-	2	-	4
14	Computer Added Design	GAC						2	-	2	-	3
15	Technological Work Placement	90 hours /year										4

3rd Year

No. crt.	Course	Code	5 th Semester					6 th Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01.	Food Control and Quality Assurance	CSVSA	2	-	2	-	4					
02.	Food General Industry Technologies I	TGIA1	2	-	2	-	4					
03.	Food Products Analysis I	APA1	2	-	2	-	4					
04.	Sensorial Analysis I	AS 1	2	-	1	-	4					
05.	Food Industry Machinery and Equipment I	UIA1	2	-	2	-	4					
06.	Food Industry Machinery and Equipment I - project	UIA1 - project	-	-	-	2	2					
07.	Statistical food control	CSA	2	-	1	-	4					
08.	Additives and Ingredients in Food Industry	AIIA	2	-	2	-	4					
09.	Packaging, labelling and design in food industry	ADIA						2	-	2	-	4
10.	Food General Industry Technologies II	TGIA2						2	-	2	-	3
11.	Food Industry Machinery and Equipment II	UIA2						2	-	2	-	3
12.	Food Industry Machinery and Equipment II - project	UIA2 - project						-	-	-	2	2
13.	Food Products Analysis II	APA 2						2	-	2	-	4
14.	Food Expertise and Safety I	ESA 1						2	-	2	-	4
15.	Functional Food Products	AF						2	-	2	-	3
16.	Mineral and radioactive contamination of food products	CMRA						1	-	1	-	3
17.	Technological Work Placement	90 hours /year										4

4th Year

No. Crt.	Course	Code	7 th Semester					8 th Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01.	Marketing	MAR	2	1	-	1	4					
02.	Control of Agri-Foods of Vegetal Origin	CCPV	2	-	2	-	5					
03.	Control of Agri-Foods of Animal Origin	CPAA	2	-	2	-	5					
04.	Agri-Food Expertise II	ESA2	2	-	2	-	4					
05.	Methods and Techniques for Instrumental Analysis	MTAI	2	-	2	-	4					
06.	Principles and Methods of Food Conservation	PCPA	2	-	2	-	4					
07.	Food Safety Policies and Global Strategies	PSGSA	2	-	2	-	4					
08.	Management	MNG						2	1	-	-	3
09.	Sensorial Analysis 2	AS 2						2	-	2	-	4
10.	Food Authentication and Falsification	AFA						2	-	2	-	3
11.	Quality Management	MC						2	1	-	-	3
12.	Food Rheology	RA						2	-	1	-	3
13.	General Economy	EG						2	1	-	1	3
14.	Special Biotechnologies	BS						2	-	1	-	3
15.	BSc Project Preparation	PD						-	4	-	-	4
16.	Practical Training for BSc Project	60 hours						-	-	-	-	4
17.	BSc Project Presentation											10