

Transilvania University of Braşov, Romania

Study program: Food Engineering

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
1.	Mathematics	MAT	2	2	-	-	5					
2.	Chemistry	CHIM	2	-	2	-	4					
3.	Physics	FIZ	2	-	2	-	5					
4.	Computer Programming and Programming Languages I	PCLP1	3	-	2	-	5					
5.	Elements of Electrical Engineering Applied in Agri-Food Systems I	EIM1	2	-	2	-	4					
6.	Ecology and environment protection	EPM	2	-	1	-	4					
7.	English language	LE 01										
	French language	LF 01										
	German language	LG 01	1	1	-	-	2					
	Spanish language	LS 01										
	Italian language	LI 01										
8.	Academic writing	SA	1	-	-	-	1					
9.	Sport	EF1	-	1	-	-	1					
10.	Theory of probabilities and mathematical statistics	TPSM						2	2	-	-	5
11.	Computer Programming and Programming Languages II	PCLPII						2	-	2	-	5
12.	Legislation and consumer protection	LPC						2	2	-	-	4
13.	Elements of Electrical Engineering Applied in Agri-Food Systems II	EIM2						2	-	2	-	4
14.	Organic chemistry	CO						2	-	1	-	5
15.	Analytic chemistry	CAN						2	-	2	-	5
16.	English language	LE0 2										
	French language	LF 02										
	German language	LG /02						1	1	-	-	2
	Spanish language	LS 02										
	Italian language	LI 02										
17.	Sport	EF2						-	1	-	-	1
18.	Work placement I	PR1(60 hours/year)										4

2nd Year

No. crt.	Course	Code	3 rd Semester					4 th Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
1.	Biochemistry	BPA	2	-	2	-	5					
2.	Physics2	FIZ2	2	-	2	-	4					
3.	General Microbiology	MG	2	-	2	-	5					
4.	Food Industry Processes and Operations I	OIA1	2	-	2	-	5					
5.	Elements of Electrical Engineering	EIE	2	-	2	-	4					
6.	Colloids in food industry	CIA	2	-	2	-	5					
7.	English language	LE 03										
	French language	LF 03										
	German language	LG 03	1	1	-	-	2					
	Spanish language	LS 03										
	Italian language	LI 03										
8.	Sport	EF3	-	1	-	-	1					
9.	Principles of human nutrition	PNU						2	-	2	-	4
10.	Hygiene of food companies	ISIA						2	-	2	-	4
11.	Consumer behavior	COCO						2	2	-	-	4
12.	Special microbiology	MS						2	-	2	-	4
13.	Food Industry Processes and Operations II	OIA2						2	-	2	-	4
14.	English language	LEO 2										
	French language	LF 02										
	German language	LG /02						1	1	-	-	2
	Spanish language	LS 02										
	Italian language	LI 02										
15.	Computer-assisted graphics	GAC						2	-	2	-	4
16.	Applied computing	IA						2	-	2	-	4
17.	Field practice	90										4
18.	Sport	EF4						-	1	-	-	1
19.	Work placement II	PR2(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
1.	Control and quality assurance in food industry	CCIA	2	-	2	-	5					
2.	New products design	PPN	2	-	2	-	5					
3.	Sensory analysis	AS	2	-	2	-	4					
4.	Machines in food industry 1	UIA1	2	-	1	2	4					
5.	Vegetable raw materials	MPV	2	-	2	-	4					
6.	Additives and ingredients in food industry	AIIA	2	-	2	-	4					
7.	Process automation in food industry	APIA	2	-	1	-	4					
8.	Packaging labeling and design in food industry	ADIA						2	1	-	-	3
9.	Oil and margarine technology	TUM						2	-	2	-	4
10.	Technology of processing vegetables and fruits	TPLF						2	-	1	-	5

11.	Technologies in milk industry	TIL						2	-	2	-	5	
12.	Sensory analysis	AS						2	-	2	-	3	
13.	Machines in food industry 2	UIA2						2	-	1	2	3	
14.	Malt and beer technology	TMB						2	-	2	-	3	
	Technologies in alcohol and yeast industry	TIAD											
15.	Specialized practice	PS	90										4

4th Year

No. crt.	Course	Code	7 th Semester					8 th Semester					
			C	S	L	P	Cred	C	S	L	P	Cred	
1.	Marketing	MAR	2	1	-	1	3						
2.	Wine, vinegar and distilled drinks technology	TVOB	2	-	2	-	4						
3.	Technologies for meat industry	TCCC	2	-	1	1	5						
4.	Milling technology	TM	2	-	1	-	5						
5.	Technologies for sugar industry	TCIZ	2	-	1	-	5						
6.	Principles and methods of food preservation	PCPA	2	-	2	-	4						
7.	Air conditioning and cooling installations	CIF	2	-	2	-	4						
8.	Food rheology	RA											
9.	Special biotechnologies	BS						2	-	1	-	4	
10.	Bakery technology	TP						2	-	2	-	3	
11.	Machines in food industry 3	UIA3						2	1	-	1	3	
12.	General economy	EG						2	1	-	1	4	
13.	Communication	COM											
14.	Global food security policies and strategies	PGSA						2	1	-	1	4	
15.	Food safety I	PAU											
16.	Management	MAN						2	1	-	-	4	
17.	Food safety II	TGIA											
18.	Practice for the diploma project	PRDA						60					4
19.	Elaboration of the diploma project	EPD						-	4	-	-	4	
20.	Diploma project support											10	