

Transilvania University of Braşov, Romania

Study program: Processing Systems and Quality Control of Agri-Food Products

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	SPCCPA 01	2	-	1	-	5					
02	Modern Techniques of Advanced Processing and Conservation of Agri-Food Products	SPCCPA 02	2	-	1	-	5					
03	Advanced Production and Processing of Animal Products	SPCCPA 03	2	-	1	-	5					
04	Fermentative Food Technologies	SPCCPA 04	2	-	1	1	5					
05	Extractive Food Technologies	SPCCPA 05	2	-	1	-	4					
06	Ethics and academic integrity	SPCCPA 06	1	-	-	-	1					
07	Profesional training I	PP 01	14 weeks x 10 hours = 140 hours				5					
Advanced Processing Systems of Agri-Food Products												
08	Wastes and pesticides retention in plants and vegetal products	SAPPA 01						2	2	-	-	6
09	Biotechnology of Enzyme Prepared and of Starter Cultures	SAPPA 02						2	-	2	-	7
10	Packaging and Labeling Systems of Agricultural and Food Products	SAPPA 03						2	-	1	1	6
11	Policies and Strategies in Food Marketing	SAPPA 04						2	1	-	1	6
12	Profesional training II	PP 02						14 weeks x 12 hours = 168 hours				5
Quality Control of Agri-food Products												
12	Expertise Procedures by Laboratory Testing of Agricultural and Food Products	CCPA 01						2	-	1	1	6
13	Food Nutrients and Organic Resources for Food	CCPA 02						2	-	2	-	7
14	Control Modern Techniques in Food Industry	CCPA 03						2	-	1	1	6

15	Techniques and Protection and Decontamination Methods of Environment in Food Industry	CCPA 04							2	-	2	-	6
16	Profesional training II	PP 02							14 weeks x 12 hours = 168 hours				5

2nd Year

No. crt.	Course	Code	3 rd Semester					4 th Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
Advanced Processing Systems of Agri-Food Products												
1	Management Quality of Agri-food Products	SAPPA 05	2	-	2	-	6					
2	Conditioning of Vegetal Agri-food Products	SAPPA 06	2	-	2	-	6					
3	Food Management Quality within European Food Safety Context	SAPPA 07	2	-	1	-	7					
4	Expertise and Authentication in Food Industry	SAPPA 08	2	-	2	1	7					
5	Projection practical training I	PPR 01	14 weeks x 12 hours = 168 hours				5					
6	Projection practical training II	PPR 02						14 weeks x 10 hours = 140 hours				
7	Profesional training IV	PP4						14 weeks x 10 hours = 140 hours				
8	Dissertation paper preparation	ELD						14 weeks x 6 hours = 84 hours				
Quality Control of Agri-food Products												
11	Additives and Food Flavors Management	CCPA 05	2	-	2	-	6					
12	Food Safety and Security	CCPA 06	2	-	2	-	6					
13	Trasability of Agri and Foodstuff Products	CCPA 07	2	-	2	-	6					
14	Auditing of Analysing Risk Systems in Food Industry	CCPA 08	2	-	2	-	7					
15	Projection practical training I	PPR 01	14 weeks x 12 hours = 168 hours				5					
16	Projection practical training II	PPR 02						14 weeks x 10 hours = 140 hours				
17	Profesional training IV	PP4						14 weeks x 10 hours = 140 hours				
18	Dissertation paper preparation	ELD						14 weeks x 6 hours = 84 hours				