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	1st Semester					2nd 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 Mechanical Engineering I	EIM1	2	-	2	-	4					
6.	Ecology and environment protecțiuni	EPM	2	-	1	-	4					
7.	English language French language German language Spanish language Italian language	LE 01 LF 01 LG 01 LS 01 LI 01	1	1	-	-	2					
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 Mechanical Engineering II	EIM2						2	-	2	-	4
14.	Organic chemistry	CO						2	-	1	-	5
15.	Analytic chemistry	CAN						2	-	2	-	5
16.	English language French language German language Spanish language Italian language	LE0 2 LF 02 LG /02 LS 02 LI 02						1	1	-	-	2
17.	Sport	EF2						-	1	-	-	1

2nd Year

No. crt.	Course	Code	3rd Semester					4th 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 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 French language German language Spanish language Italian language	LE 03 LF 03 LG 03 LS 03 LI 03	1	1	-	-	2					
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 Operations II	OIA2						2	-	2	-	4
14.	English language French language German language Spanish language Italian language	LE0 2 LF 02 LG /02 LS 02 LI 02						1	1	-	-	2
15.	Computer-assisted graphics	GAC						2	-	2	-	4
16.	Applied computing	IA										
17.	Field practice	90										4
18.	Sport	EF4						-	1	-	-	1

3rd Year

No. crt.	Course	Code	5th Semester					6th 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					8th 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	2	-	1	3
12.	General economy	EG						2	1	-	1	4
13.	Communication	COM										
14.	Sensorial Analisys II	ASII						2	-	2	-	4
15.	General food technologies I	TGIA I										
16.	Management	MAN						2	1	-	-	4
17.	General food technologies II	TGIA II										
18.	Practice for the diploma project	PRDA						60				4
19.	Elaboration of the diploma project	EPD						-	3	-	-	4