

Faculty of Industrial Chemistry and Environmental Engineering

Bachelor domain:

Specialization:

Type of education: **full time**Length of study: **2 years**Fundamental domain-based ranking: **(DFI):**Branch of science **(RSI):**Domain-based ranking **(DII):**Domain of master studies: **(DSU_M):**

Cod DFI.Cod RSI.Cod DII.Cod DSU_M

10.30.20.20

Control and Approval of Food Products

 Mathematics and Natural Science
 Chemistry and Chemical Engineering
 Chemical Engineering
 Chemical Engineering

ciclul	c1c	a1a
M	082	17

EDUCATIONAL PLAN
University year 2017 - 2018
YEAR I

		1st SEMESTER						2nd SEMESTER									
1	Chromatography and thermal analysis						Fine organic synthesis										
	M082.17.0R.A1	8	E	28	0	28	0	DA	156	M082.17.0R.A1	8	E	28	0	28	0	DA
2	Food quality and safety						Spectroscopic methods of analysis										
	M082.17.0R.A2	8	E	28	0	21	0	DA	156	M082.17.0R.A2	8	E	28	0	21	0	DA
3	Advanced biochemistry						Applied biotechnology										
	M082.17.0R.A3	8	E	28	0	21	0	DA	120	M082.17.0R.A3	8	E	28	0	21	0	DCA
4	Optional I						Optional II										
	M082.17.0R.A4-ij	6	E	28	0	14	0	DA	120	M082.17.0R.A4-ij	6	E	28	0	14	0	DCA
5																	
total / semester	hours:	196		VPI:		552		hours:	196		VPI:		552				
	credits:	30		evaluations:		4E		credits:	30		evaluations:		3E+1D				
total / week	hours:	14.00						hours:	14.00								
	of which:	8	0	6	0	(c, s, l, p)		of which:	8	0	6	0	(c, s, l, p)				

YEAR II

		3rd SEMESTER						4th SEMESTER									
1	Enzymatic biotransformations						Research stage										
	M082.17.0R.A1	8	E	28	0	28	0	DA	156	M082.17.0R.S1	15	D	0	0	98	0	DS
2	Legislation and toxicology						Elaboration and support dissertation										
	M082.17.0R.A2	8	E	28	14	7	0	DCA	120	M082.17.0R.S2	15	E	0	0	0	98	DS
3	Sensibility analysis of chemical processes																
	M082.17.0R.S3	6	E	28	0	21	0	DS	156								
4	Optional III																
	M082.17.0R.A4-ij	8	E	28	0	14	0	DCA	120								
05																	
total / semester	hours:	196		VPI:		552		hours:	196		VPI:		552				
	credits:	30		evaluations:		3E+1D		credits:	30		evaluations:		1E+1D				
total / week	hours:	14.00						hours:	14.00								
	of which:	8	1	5	0	(c, s, l, p)		of which:	0	0	7	7	(c, s, l, p)				

**OPTIONAL DISCIPLINES
YEAR I**

	1st SEMESTER										2nd SEMESTER									
01	Optional I Food Additives										Optional II Polymeric packaging materials									
	M082.17.0R.A4-01	6	E	28	0	14	0	DA	120	M082.17.0R.A4-01	6	E	28	0	14	0	DCA	120		
02	Optional I Bioactive Products										Optional II Advanced fermentative processes									
	M082.17.0R.A4-02	6	E	28	0	14	0	DA	120	M082.17.0R.A4-02	6	E	28	0	14	0	DCA	120		

**OPTIONAL DISCIPLINES
YEAR II**

	3rd SEMESTER										4th SEMESTER									
01	Optional III Enzymes in food chemistry																			
	M082.17.0R.A4-01	8	E	28	0	14	0	DCA	120											
02	Optional III Chemical reactivity and biological activity																			
	M082.17.0R.A4-02	8	E	28	0	14	0	DCA	120											

Legend

Name of the Discipline									
Code	nc	FE	c	s	l	p	CF	VPI	

Code = discipline code
nc = number of transferable credits
FE = evaluation form
FE ∈ {E, D, C, P-E, P-D}

E=exam
D=distributed evaluation
c=no.hours course/semester
s=no hours seminar

l=no. laboratory hours
p=no. project hours
CF=formative category to which the discipline belongs
CF ∈ {DA, DCA, DS}
DA - basic discipline
DCA - advanced knowledge discipline
DS - synthesis discipline
VPI = volume of hours needed for individual preparation for a semester of 14 weeks. plus 4 weeks of session

Example

Internet Technologies									
Cod	8	E	28	0	0		DS	70	

(*) - optional disciplines activated in the current university year

RECTOR,
 Prof.univ.dr.ing.Viorel-Aurel ȘERBAN

DEAN,
 Prof.dr.ing. Nicolae VASZILCSIN