

1ST STUDY YEAR 2018-2019
SERIES 2018-2020

I. COMPULSORY COURSES

No.	Disciplines	Formative category*	Code	1 st Semester (14 weeks)					2 nd Semester (14 weeks)					Total ECTS / year	
				No. of hours/ week					No. of hours/ week						
				C	S/Pr	L	ECTS	V	C	S/Pr	L	ECTS	V		
1	Bioactive Food Compounds	DS	0709010101	2	1		5	E							5
2	Molecular Gastronomy	DS	0709010102	2		1	5	V							5
3	Traditional Food Products	DS	0709010103	1		1	5	E							5
4	Physiology and Nutrigenomics	DS	0709010104	2	2		5	V							5
5	Ethics and academic integrity	DC	0709010105	1			5	E							5
6	Gastronomy and Catering	DS	0709010106						3	1	2	6	E		6
7	Nutrition and Metabolism Diseases	DS	0709010107							1		6	V		6
8	Personalized Nutrition and dietetics (set-up a personal diet)	DS	0709010108						2	2		6	V		6
Total hours/ECTS/week				8	3	2	25	3E/2V	5	4	2	18	1E/2V	43	
				13			25		11						

II. OPTIONAL COURSES

			Cod	C	S/Pr	L	ECTS	V	C	S/Pr	L	ECTS	V	
9	Food Raw Materials and Ingredients	DS	0709010209	1	1		5	V						5
	Traceability in gastronomy		0709010210											
10	Food Allergies and Intolerances	DS	0709010211						1	1		6	E	6
	Nutrition Public Health		0709010212											
11	Applied Biostatistics	DC	0709010213						1	1		6	E	6
	Nutrition and Dietetics Databases		0709010214											
Total hours/ECTS/week				1	1		5	1V	2	2		12	2E	17
				2					4					
Total /year				15			30	3E/3V	15			30	3E/2V	60

III. FACULTATIVE COURSES

			Cod	C	S/Pr	L	ECTS	V	C	S/Pr	L	ECTS	V	
12	Molecular nutrition diagnostics	DS	0709010315	1	1		5	V				6		6
13	Catering packaging	DS	0709010316						1	1		6		6

Vicerector,
PROF. Bogdan GEORGESCU, PhD

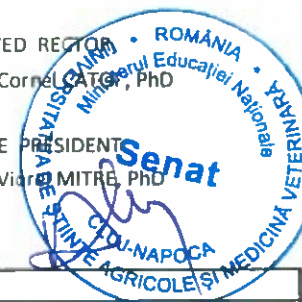
Dean
PROF. Maria TOFANA, PhD

Program coordinators
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UNIVERSITY OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE, CLUJ-NAPOCA
 FACULTY OF FOOD SCIENCE AND TECHNOLOGY
 MASTER: Gastronomy, Nutrition and Dietetics
 code: 0709

APPROVED RECTOR
 PROF. Cornel MITRE, PhD

SENATE PRESIDENT
 PROF. Viorel MITRE, PhD



2nd STUDY YEAR 2018-2019
 Series 2017-2019

I. COMPULSORY COURSES														
No.	Disciplines	Formative category*	Code	1 st Semester (14 weeks)					2 nd Semester (14 weeks)					ECTS /year
				No. of hours/ weeks					No. of hours/ weeks					
				C	S / Pr	L	ECTS	E	C	S/Pr	L	ECTS	E	
1	Nutraceuticals and Food Supplements	DS	709020101	1	1		5	E						5
2	Art of Tasting and Sensorial Analysis	DS	709020102	2		1	5	E						5
4	Quality Management applied in Gastronomy	DS	709020103	2	1		5	E						5
5	Applied Research	DS	709020104			1	5	V						5
6	Practice	DS	709020105							12 weeks		16		16
7	MSc Thesis	DS	709020106							2 weeks		14	V	14
8	Dissertation	DS	709020107											
Total hours/ECTS/week				5	2	2	20	3E/1V						
				9						14		30	1V	50
II. OPTIONAL COURSES														
No.	Disciplines	Formative category*	Cod											
8	Food Allergies and Intolerances	DS	709020207	1	1		4	E						4
	Nutrition and Metabolism Diseases	DS	709020208											
9	Innovative Gastronomy Food Design	DS	709020209	1	1		4	V						4
	Dietary and Functional Food Design	DS	709020210											
10	Bioactive Compounds	DS	709020211	1	1		2	V						2
	Food aroma and flavour	DS	709020212											
Total hours/ECTS/week				3	3		10	1E/2V						10
				15			30	4E/3V		14		30	1V	60

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