

Orar Master GNDA anul 1 semestrul I 2021-2022

Sapt	S1	S2	S3	S4	S5	S6	S7	S8	S9	S10	S11	S12	24.12-9.01.2022 vacanta	S13	S14	
Data	4.10-8.10	11.10-15.10	18.10-22.10	25.10-29.10	1.11-5.11	8.11-12.11	15.11-19.11	22.11-26.11	29.11-3.12	6.12-10.12	13.12-17.12	20.12-		10.01-	17.01-21.01	
Luni																
14--16		Ethics , SL. Dr. Borsa Andrei (4 hours)	Ethics and academic integrity, SL.Dr. Borsa Andrei (6 hours)	Ethics , SL. Dr. Borsa Andrei (4 hours)	Prof. Dr. Sonia Socaci (4 course hours)	Prof. Dr. Sonia Socaci (4 Lab. hours)										
14--16																
16--18										Personalized Nutrition and Dietetics (Setup Personal Diet) , Prof. Dr.Ramona Suharoschi(4 x 2 = 8 course hours)		Personalized Nutrition , Prof. Dr.Ramona Suharoschi(4 x 2 = 8 Project hours)				
18--20																
Marti																
12--14						Prof. Dr. Sonia Socaci (4 Lab. hours)										
14--16						Bioactive Food Compounds , Prof. Dr. Sonia Socaci (4 x 2 = 8 course hours)										
16--18	Molecular Gastronomy , Prof. dr. Dan Vodnar (4 x 2 = 8 course hours)		Prof. dr. Dan Vodnar (2 lab. hours)							Personalized Nutrition , Prof. Dr.Ramona Suharoschi(4 x 2 = 8 course hours)					Food Raw Materials and Ingredients SL. Dr. Anamaria Pop (4 x 2 = 8 hours course(S13)/seminar (S14))	
18--20																
Miercuri																
12--14						Prof. Dr. Sonia Socaci (4 Lab. hours)										
14--16	Molecular Gastronomy , Prof. dr. Dan Vodnar (4 x 2 = 8 course hours)		Prof. dr. Dan Vodnar (2 lab. hours)			Bioactive Food Compounds , Prof. Dr. Sonia Socaci (4 x 2 = 8 course hours)										
16--18										Personalized Nutrition , Prof. Dr.Ramona Suharoschi(4 x 2 = 8 course hours)					Food Raw Materials and Ingredients SL. Dr. Anamaria Pop (4 x 2 = 8 course(S13)/seminar (S14)hours)	
18--20																
Joi																
14--16						Bioactive Food Compounds , Prof. Dr. Sonia Socaci r (4 x 2 = 8 course hours)	Traditional Food Prod, SL.dr. Teodora Coldea (6 course hours)									
16--18	Molecular Gastronomy , Prof. dr. Dan Vodnar (4 x 2 = 8 course hours)		Prof. dr. Dan Vodnar (2 lab. hours)							Prof. Dr.Ramona Suharoschi(2 x 2 = 4 course hours)		Prof. Dr.Ramona Suharoschi(2 x 2 = 4 Project hours)				
18--20																
Vineri																
12--14						SL.dr. Teodora Coldea (4 course hours)	SL.dr. Teodora Coldea (4 course hours)	SL.dr. Teodora Coldea (4 Project hours)	SL.dr. Teodora Coldea (4 Project hours)			SL.dr. Teodora Coldea (3 x 2= 6 Project hours 12-15)				
14--16															Food Raw Materials and Ingredients SL. Dr. Anamaria Pop (6 x 2 = 8 course(S13) /seminar (S14) hours)	
16--18																
18--20																

Coordonator master,

Decan,
Prof.dr. Elena Mudura

Coordonator master, Prof.dr. Ramona Suharoschi; Prof dr. Adriana
Paucean

Decan,
Prof.dr. Elena Mudura
