



Nr. _____ din _____

USAMV form 0704010102

SUBJECT OUTLINE

1. Information on the program

1.1. Higher Education Institution	University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	Food Engineering
1.4. Study field	Food Engineering
1.5. Study level ¹⁾	Master (MSc)
1.6. Specialization/ Study Program	Food Quality Management
1.7. Teaching Form	Full time

2. Information on the discipline

2.1. Name of the course	Techno-managerial principles in the agrifood chain							
2.2. Course leader					Lecturer dr. Lavinia Muresan			
2.3. Coordinator of the laboratory/seminar activity					Lecturer dr. Lavinia Muresan			
2.4. Year of study	I	2.5. Semester	I	2.6. Type of Evaluation	Continuous	2.7. Course regime	Content ²⁾	DS
							Level of compulsory ³⁾	DI

3. Total estimated time (hours/semester for the teaching activities)

3.1. Number of hours/weeks– frequency form	4	of which care: 3.2. course	2	3.3. seminar/ laboratory/ project	2
3.4. Total hours in the curricula	56	Of which: 3.5. course	28	3.6. seminar/laboratory	28
Distribution of time					hrs
3.4.1. Study based on handbook, notes, bibliography					30
3.4.2. Extra documentation in the library, on specific electronic platforms and on field					23
3.4.3. Prepare the seminars / laboratories / projects, theme, essays, reports, portfolio					25
3.4.4. Tutorial					20
3.4.5. Examination					10
3.4.6. Other activities					10
3.7. Total hours of individual study	119				
3.8. Total hours per semester	175				
3.9. Number of ECTS ⁴⁾	7				

4. Pre-conditions (where is the case)

4.1. of curriculum	Food chemistry
4.2. of competences	Food chemistry, Food Biochemistry

5. Conditions (where is the case)

5.1. for the lecture	Teaching manuals: pptx course Lecture notes: pptx Course presentation in pptx format: Lavinia Muresan
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	<p>Logistic support: video projector, interactive whiteboard and PowerPoint presentations.</p> <p>Participation in a minimum of 50% of courses is a condition for participation in the exam.</p>
5.2. of seminar/laboratory/project development	<p>Teaching manuals:</p> <p>Laboratory/seminar notes: pptx Lavinia Muresan</p> <p>Place of laboratory: laboratory room / resort / place of private partner sector</p> <p>Laboratory equipment: analytical equipment, glassware, consumables</p> <p>Specialized Software used:</p> <p>Specific laboratory reagents/supplies</p> <p>Participation in 100% laboratory/seminar work is a condition for the exam participation.</p>

6. Specific acquired competences

Professional competences	<p>C4 Provide project management: Manages and plans various resources, such as human resources, budget, timeline, outcomes, and quality required for a specific project, and monitors the progress made within the project to achieve a specific objective within a set timeframe and predetermined budget.</p> <p>C5 Track food trends: Examines findings and behaviours to understand the trends, characteristics, or qualitative desires of customers. Uses this information for product development, product improvement, and packaging requirements.</p> <p>C6 Evaluate the quality standards: Evaluates in detail the production, quality, or packaging of goods to ensure compliance with the manufacturer's quality standards.</p>
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7. Subject Objectives (as a result of the specific acquired competences)

7.1. Subject general objectives	<p>Description of the main features of Food Quality management considering the technological block and the management block (design-control-improvement-assurance)</p> <p>A special focus is devoted to the Quality policy and strategy</p> <p>An individual project based on a <i>Design of a Product</i>, or the <i>Design of a Process</i> is required to each student, as an individual performance.</p>
7.2. Specific objectives	<p>Quality Management (TFQM)</p> <p>Quality design</p> <p>Quality control</p> <p>Quality Improvement</p> <p>Quality Policy and business strategy</p> <p>It is stimulated the analytical thinking, efficiency in the knowledge acquirement, motivation and perseverance, responsibility for results.</p>

8. Content

8.1. COURSE Number of hours – 28	Methods of teaching	Observations
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Quality management. Management functions and decision-making factors Quality management planning and control Quality improvement and leading	Lecture, heuristic conversation, debate, algorithmic, case study, directed observation	3 lectures
Quality design. Definition, concepts and characteristics Design process. Design and business performance, Customer oriented design management	Lecture, heuristic conversation, debate, algorithmic, case study, directed observation	3 lectures
Quality control. The quality control process in the agrifood production, Technological variables in the control of agrifood, Quality control and business performance Supply/production/distribution Control	Lecture, heuristic conversation, debate, algorithmic, case study, directed observation	2 lectures
Quality Improvement. Definitions and objectives of improvement (Plan-do-act-check), Quality improvement tools, Basic conditions for Quality improvement Organisational adaptation and change	Lecture, heuristic conversation, debate, algorithmic, case study, directed observation	3 lectures
Quality Policy and business strategy. Strategic management, Strategic alternatives, Benchmarking, Quality policy	Lecture, heuristic conversation, debate, algorithmic, case study, directed observation	3 lectures

8.2. SEMINARS		
Number of hours – 14		
Quality management	Quiz questions and case studies related to quality management Analysis of data obtained from literature and databases	2 lectures
Quality design	Quiz questions and case studies related to quality design Development of a template for a Design of product/process	2 lectures
Quality control	Quiz questions and case studies related to quality control Analysis of data obtained from literature and databases	1 lecture
Quality Improvement	Quiz questions and case studies related to quality Improvement Analysis of data obtained from literature and databases	1 lecture
Quality Policy and business strategy	Quiz questions and case studies related to management systems, quality policy and business strategy Discussions related to individual project description, content and development	1 lecture
<i>Bibliography (Compulsory)</i>		
1. Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a techno-managerial approach, Wageningen Pres, 2002		
2. Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a techno-managerial approach (trad. Romana Managementul calității alimentelor, trad by Ovidiu Nicu Pentelescu), Casa Cărții de Știință, Cluj-Napoca 2008		



3. **Socaciu C.** and Stanila A., Nitrates In Food, Health And The Environment in: Case studies in food safety and Environmental health (Ed. P. Ho, M.M.C.Vieira), ISEKI Publ. Ed. Kristberg Kristbergsson, Springer, NY. 16-25, **2007**, p.16-25, ISBN 978-0-387-33514-8
4. **Socaciu C.**, Analysis of Chemical Food Safety, In: Safety in the Agrifood chain, (eds. Luning P., Devlieghere F., Verhe R.), Wageningen Academic Publ., **2006**, p. 525-559. ISBN 9076998779

Optional bibliography:

1. Froman B., Manualul Calității, Ed. Tehnică, București, 1998.
2. Paraschivescu V., Asigurarea, Certificarea Și Controlul Calității Mărfurilor, Ed. Neuron, Focșani, 1994.
3. Scorei R. Și Colab., Ghid Practic Pentru Industria Agro-Alimentară, Ed. Aius, Craiova 1998.
4. *** Managementul Calității Și Asigurarea Calității, Colecție de Standarde, Ed. Tehnică, București, 1996.

9. Correlations between the subject against the expectations of the epistemic community representatives, of the professional associations and employers' representatives in the domain

The course has a similar content compared with other European universities courses and takes into account the level of preparation of students. The course is important / fundamental for the development of working skills as future specialists in the graduated field.

The course, laboratory and seminars are correlated and complementary in information and giving abilities to work independently and to make a personalized project on Risk assessment. The competences and abilities can be valorised in different responsibilities such as managers of Food control agencies, Health and Hygiene departments in universities or Public Departments, as well in different companies specialized in Food Industry.

10. Evaluation

Type of activity	10.1. Evaluation criteria	10.2. Evaluation methods	10.3. Percent of the final grade
10.4. Course	Classification and description of main categories of quality assessment procedures: Quality design, Quality control, Quality Improvement, Quality assurance, Quality Policy and business strategy	Presence at min 50% of direct hours gives a mark of 10	20%
10.5. Seminar	Understanding the main objectives of Techno-managerial concepts: Quality design, Quality control, Quality assurance, Quality Improvement, Quality Policy and business strategy	Project submission and presentation (.ppt) (P) Final marks are determined by the formula: $NF = 0.8 \times P + 0.2 \times$ presence mark	80%

10.6. Minimal standard of performance

Knowledge 50% of the information contained in the course.
 Knowledge 50% of the information provided at practical work / seminar.
 100% attendance at practical work / seminars is mandatory.
 Attendance at 50% courses is a condition for entering the exam. Solving a concrete problem / case study regarding the quality management of food products including the argumentation of the applied methods, techniques, procedures and / or instruments.
 Carrying out an individual project by efficiently using relevant and current documentation sources and resources (including internet, databases, online courses, etc.)
 Obtaining the pass mark at the knowledge verification at the end of the laboratory works is a condition for obtaining an overall passing grade.

¹ Level of study- to be chosen one of the following - Bachelor/Post graduate/Doctoral

² Course regime (content) – for bachelor level it will be chosen one of the following - **DF** (fundamental subject), **DD** (subject in the domain), **DS** (specific subject), **DC** (complementary subject).



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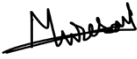
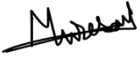


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³ Course regime (compulsory level) - to be chosen one of the following – **DI** (compulsory subject), **DO** (optional subject), **DFac** (facultative subject)

⁴ One ECTS is equivalent with 25 de hours of study (didactical and individual study).

Filled in on 06.09.2024	Course coordinator Lecturer Dr. Lavinia Muresan 	Laboratory work/seminar coordinator Lecturer Dr. Lavinia Muresan 
	Subject coordinator Prof. Dr. Dan Vodnar 	
Approved by the Department on 12.09.2024	Head of the Department Prof. Dr. Ramona SUHAROSCHI 	
Approved by the Faculty Council on 27.09.2024	Dean Prof. Dr. Elena MUDURA 