UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
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No._____of _____ **USAMV form 0704010211**

SUBJECT OUTLINE

1. Information on the program

1.1. Higher Education Institution	Universitatea de Stiinte Agricole si Medicina Veterinara Cluj-Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	2- Food Science
1.4. Study field	Food Engineering
1.5. Study level[1)]	Master (MSc)
1.6. Specialization/ Study Program	Food Quality Management (FQM)
1.7. Teaching Form	IF

2. Information on the discipline

2.1. Name of the course	**Introduction to the Agrifood Quality**							
2.2. Course leader				Prof.dr Carmen Socaciu				
2.3. Coordinator of the laboratory/seminar activity				Prof.dr Carmen Socaciu				
2.4. Year of study	I	2.5. Semester	1	2.6. Type of Evaluation	Summative	2.7. Course regime	Content[2]	DF
							Level of compulsory[3]	DI

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

3.1. Number of hours/week– frequency form	3	of which care: 3.2. course	1	3.3. seminar/ laboratory/ project	2
3.4.Total hours in the curricula	42	Of which: 3.5.course	14	3.6.seminar/laboratory	28
Distribution of time					hrs
3.4.1.Study based on handbook, notes, bibliography					20
3.4.2. Extra documentation in the library, on specific electronic platforms and on field					28
3.4.3. Prepare the seminars / laboratories / projects, theme, essays,reports, portofolio					15
3.4.4.Tutorial					10
3.4.5.Examination					4
3.4.6. Other activities					10

3.7. Total hours of individual study	64
3.8. Total hours per semester	120
3.9. Number of ECTS [4]	5

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. of course development	The course is interactive, all students can address questions and to point our their suggestions regarding the topic deisussed. A specific discipline will be considered and respected for the timetable of course.

5.2. of seminar/laboratory/project development	It is compulsory the consultancy received by the text book and the teaching assistant, each student can have its own individual activity to find documentation and to find appropriate topics for its project. The participation to seminars and project design is compulsory.

6. Specific acquired competences

Proffesional competences	**C1. Design, implementation and management of quality and food safety management systems** C1.1 Knowledge of food quality and safety management systems, national and international legislation on food quality and safety C1.2 Use of specialized knowledge for the design of food quality and safety management systems in different organizations C1.3. Using the specific methodology for assessing and controlling the hazards associated with agri-food production C1.4. Use of food quality and safety management knowledge to implement GMP, GLP, HACCP programs C1.5. Carrying out specialized expertise and audit in the field of food quality and safety
Transversal competences	CT1. Each student has the opportunity to find information given by the course leader, from electronice data bases or websites of the Wageningen univerity (the collaborationg university at the same MSc program_ coordinated by prof. Luning). CT2.Competences can be obtained also from their individual search on a specific topic, looking to google scholar, EBSCO database or other browsers related to the topic of Food Quality, Food Safety, Food Quality management, HACCP, etc.

7. Suject Objectives (as a result of the specific acquired competences)

7.1. Subject general objectives	The course offer an integrated view of main aspects related to food technological flow, the role of quality factors, quality design, Quality control, Quality assurance and Quality improvement, in connection with managerial aspects.
7.2.Specific objectives	The aim of the course is splitted in some punctual objectives such as: Description of agrifood system „ from farm to fork” Concepts of quality „the triangle of quality” Quality Systems (QS) Quality Assurance (QA) Quality Improvement Managerial aspects

8. Content

8.1.COURSE **Number of hours – 14**	Teaching methods	Notes
Description of agrifood system „ from farm to fork” Agrifood chain: general concepts Quality of raw materiala Tehnological Flow Final Product and consumer perception	Lecture	*2 lectures- 4 hrs*
Concepts of quality „the triangle of quaity” Definition, concepts and characteristics Intrinsic and extrinsic factors which influence the quality Quality Principles Quality Functions and functionality as operational objectives		*2 lectures- 4 hrs*

Quality Systems (QS) Theory, principles and applications of quality systems Identification and evaluation of main components of QS Quality Design: standards and metodologies		*1 lecture- 2 hrs*
Quality Assurance (QA) Definitions and objectives Responsabilities and applications Requirements for standardized systems: HACCP, GMP, GLP, ISO 9001		*1 lecture- 2 hrs*
Quality Management Basic Concepts on Quality management. Role of team working system		*1 lecture- 2 hrs*

8.2. SEMINARS **Number of hours – 28**	Theoretical presentation of practical works	1 lab work (2 hours / work)
Description of agrifood system „ from farm to fork”	Quiz questions and case studies related to agrifood systems. Analysis of data obtained from literature and databases	*Seminar 4 hours*
Concepts of quality	Analysis of intrinsic and extrinsic factors which affect the quality Quiz questions and case studies related to agrifood systems. Analysis of data obtained from literature and databases	*Seminar 4 hours*
Quality Systems (QS)	Case studies related to agrifood quality systems.	*Seminar 4 hours*
Quality Assurance (QA)	Case studies related to agrifood quality assurance: HACCP, GLP, GMP.	*Seminar 4 hours*
Quality Improvement	Case studies related to agrifood quality improvement	*Seminar 4 hours*
Quality Management **Project development**	Case studies related to management systems. Discussions related to individual project description, content and development	*Seminar 4 hours*
Final evaluation	Quiz questions and case studies, exam questions	*4 hours*

Bibliography (Compulsory)

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 calităţii alimentelor, trad by Ovidiu Nicu Pentelescu), Casa Cărţii de Ştiinţă, 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 Calităţii, Ed. Tehnică, Bucureşti, 1998.
2. Paraschivescu V., Asigurarea, Certificarea Şi Controlul Calităţii Mărfurilor, Ed. Neuron, Focşani, 1994.
3. Scorei R. Şi Colab., Ghid Practic Pentru Industria Agro-Alimentară, Ed. Aius, Craiova 1998.
4. *** Managementul Calităţii Şi Asigurarea Calităţii, Colecţie de Standarde, Ed. Tehnică, Bucureşti, 1996.

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

The course and seminars are correlated and complementary in informations and giving abilities to work independently and to make a personalized project on Risk assessment. The competences and abilities can be valorized in different responsabilities such as menagers of Food control agencies , Health and Hygyene 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	Clasification and description of main concepts of quality – managerial and technological aspects . Presence at min 50% of direct hours gives a mark of 10	Written examination – multiple choice questions (WE)	50%
10.5. Seminar/Laboratory	Understanding the quality concepts, the main technological aspects of quality cycle (design-control-assurance-improvement) Critical evaluation of the master textbook (Luning , 2002, 2008) by individual translation osf main chapters	Translation of a min, 1 chapter book and presentation of a summary (T) (.doc and .ppt) Final marks are determined by the formula: NF= WEx0.6 + 0.2 x T + 0.2x presence mark	50%
10.6.Minimal standard of performance The evaluation of acquired knowledge and competences by students is in agreement with the Romanian Law of Education (article 144 al.(3) considering a mark range from 1 to 10, the mark 5 corresponding to the acquirement of minimum level of competences. It is obligatory to get a min. 5 mark to be accepted at the written examination. Finally, the mark obtained at the seminar and project evaluation represents 50% of the final mark for this course.			

Course coordinator
Prof. Dr. Carmen SOCACIU

Seminar coordinator
Prof. Dr. Carmen SOCACIU

Filled in on

Subject coordinator

Prof. Dr. Carmen SOCACIU

Approved by the Department on

Head of the Department
Prof. Dr. Ramona SUHAROSCHI

Approved by the Faculty Council on

Dean
Prof. Dr. Elena MUDURA