



No _____ from _____

Form code USAMV–CN-0704010103

SUBJECT OUTLINE

1. Information on the programme

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 Science
1.4. Study field	Engineering of Food Products
1.5. Level field ¹⁾	Post graduate
1.6. Specialization/ Study Program	Food Quality Management
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Food Quality and Quality Control							
2.2. Course coordinator	Prof. PhD Sonia Socaci							
2.3. Seminar/laboratory /project coordinator	Prof. PhD Sonia Socaci							
2.4. Year of study	I	2.5. Semester	I	2.6. Type of evaluation	Summative	2.7. Discipline status	Content ²	DS
							Compulsoriness ³	DO

3. Total estimated time (teaching hours per semester)

3.1. Number of hours/week – frequency form	4	of which: 3.2. lecture	2	3.3. seminar/ laboratory/ project	2
3.4. Total hours in the curricula	56	Out of which: 3.5. lecture	28	3.6. seminar/laboratory	28
Distribution of the time allocated					Hours
A. 3.4.1. Study based on book, textbook, bibliography and notes					35
B. 3.4.2. Additional documentation in the library, specialized electronic platforms and field					20
C. 3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					20
D. 3.4.4. Tutorials					15
E. 3.4.5. Examinations					15
F. 3.4.6. Other activities					14
G. 3.7. Total hours of individual study	119				
H. 3.8. Total hours per semester	175				
I. 3.9. Number of credits⁴	7				

4. Prerequisites (if applicable)

4.1. curriculum-related	Food chemistry, food control and safety
4.2. skills-related	Identification, description and appropriate use of specific concepts of food science and food safety

5. Conditions (if applicable)

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

6. Specific competences acquired

Professional competences	C2. apply regulations related to the manufacture of food and beverages C3. apply good manufacturing practices (GMP)
Transversal competences	-

7. Course objectives (based on the list of competences acquired)

7.1. Overall course objectives	Rationalizing the necessity of controlling different factors/parameters in order ensure food safety and quality
7.2. Specific objectives	Highlighting the different food quality concepts; intrinsic and extrinsic attributes in food chain; technological tools and methods for ensuring food safety and quality; relation between food quality and efficient management

8. Content

8.1. LECTURE	Methods of teaching	Observations
Number of hours – 28 Quality definition and concepts (zip model; quality view points; quality dimensions). Quality attributes of food (intrinsic and extrinsic attributes) Factors affecting the physical features of the food products in the agri-food chain (factors in primary production, processing, retail steps). Quality control process in the agri-food production. Analytical methods used in quality control. Quality control and business performance. The relations between quality and management of agri-food by-products	Lecture, heuristic conversation, debate, algorithmic, case study, directed observation	2 lectures 2 lectures 2 lectures
	Lecture, heuristic conversation, debate, algorithmic, case study, directed observation	1 lectures 3 lectures 1 lectures 3 lectures
8.2. PRACTICAL WORK	Conversation, argumentation, debate	
Number of hours – 28 Case studies – food quality and safety from different		3 lectures



<p>perspectives Case studies – ensuring food quality Case studies – relation between food quality and circular management/economy Case studies - re-use of by-products and quality concept Case studies - cost and quality control of products Knowledge verification. Analysis and discussion of the main issues related to food quality control.</p>	<p>Debate, algorithmic, case study, heuristic conversation Learning by discovery, debate, case study, conversation, argumentation</p>	<p>3 lectures 3 lectures 2 lectures 2 lectures 1 lecture</p>
<p><i>Compulsory Bibliography:</i></p> <ol style="list-style-type: none"> 1. Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a technomanagerial approach, Wageningen Pres, 2002 2. Early R., Guide to quality management systems for the food industry, 1995, Springer Science + Bussiness Media, LLC, New York 		
<p><i>Optional Bibliography:</i></p> <ol style="list-style-type: none"> 1. Froman B. .Manualul Calitatii., Ed. Tehnic_, Bucure_ti, 1998. 2. Multon J.L., La Qualite Des Produits Alimentaires, Technique & Documentation .Lavoisier, 1994 		

9. Corroborating the course content with the expectations of the epistemic community representatives, of the professional associations and of the relevant stakeholders in the corresponding field

<p>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. In order to identify ways of modernization and continuous improvement of teaching and course content with the current issues and practical problems, teachers attend the annual meeting of the Association of Food Industry Specialists in Romania, where they meet with specialists from the private sector of food industry and with teachers from other higher education institutions in the country. Meetings aimed identifying the needs and expectations of employers in the field and to coordinate the curricula with similar programs in other higher education institutions.</p>

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percent of the final grade
10.4. Course	Logic, correct and coherent application of the concept learned	Exam	60%
10.5. Seminary/Laboratory	Ability to appropriate interpret the result obtained from food safety and control studies/analyses	Continuous assessment / project	40%
<p>10.6. Minimal standard of performance</p> <p>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 and quality control 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.</p>			

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).

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
Prof. dr. Sonia Socaci
Socaci Sonia

Laboratory work/seminar coordinator
Prof. dr. Sonia Socaci
Socaci Sonia

Subject coordinator
Prof. dr. Sonia Socaci
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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