



No. _____ of _____

USAMV form 0704010104

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. Field of study	Food Engineering
1.5. Education level	Post graduate
1.6. Specialization/ Study programme	Food Quality Management
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Ethics and Academic Integrity							
2.2. Course coordinator	Sl.Ph-D. Lucian Cuibus							
2.3. Seminar/ laboratory/ project coordinator	Sl.Ph-D. Lucian Cuibus							
2.4. Year of study	1	2.5. Semester	I	2.6. Type of evaluation	Continuously	2.7. Discipline status	Content ²	DC
							Compulsoriness ³	DO

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	1	out of which: 3.2. course	1	3.3. seminar/ laboratory/ project	0
3.4. Total number of hours in the curriculum	14	Out of which: 3.5. course	14	3.6. seminar/laboratory	0
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					30
3.4.2. Additional documentation in the library, specialized electronic platforms and field					10
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays					30
3.4.4. Tutorials					10
3.4.5. Examinations					6
3.4.6. Other activities					0
3.7. Total hours of individual study	86				
3.8. Total hours per semester	100				
3.9. Number of credits ⁴	4				

4. Prerequisites (is applicable)

4.1. curriculum-related	Food Quality Management
4.2. skills-related	Bachelor diploma or equivalent Certificate of language competence (english)



5. Conditions (if applicable)

5.1. for the lecture	<ul style="list-style-type: none"> • Students will not attend lectures, seminars/laboratories with mobile phones open. Also, no phone calls will be tolerated during the course, nor students leaving the lecture hall to take phone calls personal; • The lateness of students to the course and seminar/laboratory will not be tolerated as this proves disruptive to the educational process;
5.2. for the seminar/ laboratory/ project	<ul style="list-style-type: none"> • The deadline for handing in the seminar paper is set by the holder in agreement with the students. Requests for its postponement will not be accepted for other than objectively well-founded reasons. Also, for the late submission of seminar/laboratory papers, the papers will be deducted 1 point/day of delay.

6. Specific competences acquired

P r o f e s s i o n a l c o m p e t e n c e s	<p>Competence to identify by students situations with ethical implications in scientific research activities; skills of analysis, interpretation, elaboration and implementation of codes of ethics and of academic or professional conduct;</p>
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T r a n s v e r s a l c o m p e t e n c e s	<p>CT 1. Think critically</p> <p>Competence to understand the need for ethical behavior in teaching, scientific research specific to food engineering, as well as its implementation in academic, social and professional life.</p>
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7. Course objectives (based on the list of competences acquired)

7.1. Overall course objective	The acquisition by students in an adequate way of the concepts and norms specific to ethics and academic integration for their application in the development of a professional career characterized by competence and moral probity. Pronounces and defends decisions based on internal evidence and external criteria. Critically evaluates the credibility and reliability of information before using it or passing it on to others. Develop independent and critical thinking.
7.2. Specific objectives	The students' ability to understand the need for an ethical behavior, the assumption of ethical values, their acquisition and application, as well as the acquisition of the competence to carry out scientific research and studies by respecting the ethical norms.

8. Content

8.1.LECTURE Number of hours – 14	Teaching methods	Notes
The object and issue of ethics and academic deontology specific to food engineering	Lecture	1 lecture
Fundamentals of ethics, interdisciplinary approaches. Codification of ethics. The ethical code of USAMV Cluj.	Lecture	1 lecture
Ethical principles of scientific research. Licensed scientific research methods and techniques	Lecture	1 lecture
Social responsibility and academic ethics.	Lecture	2 lecture



Intellectual property. Copyright issues.	Lecture	1 lecture
Plagiarism and other forms of lack of academic integrity in the context of undergraduate research.	Lecture	1 lecture

8.2. PRACTICAL WORK Number of hours –	-	-
<p><i>Compulsory bibliography:</i></p> <ol style="list-style-type: none"> 1. <i>Legea 206/2004 privind buna conduită în cercetarea științifică, dezvoltarea tehnologică și inovare</i>, http://www.lib.ugal.ro/Legislatie/legislatie_resurse_umane/Legea_206_27_mai_2004.pdf 2. <i>Legea 8/1996 a drepturilor de autor și drepturilor conexe</i>, http://www.orda.ro/fisiere/2015/Legislatie/Lege_8_1996_ultima_modificare_9%20nov_2015.pdf 3. <i>Oficiul European pentru Drepturi de Autor</i>, https://www.eucopyright.com/ro/ce-este-proprietatea-intelectuala 4. <i>Sercan Emilia, Deontologie academică, Ghid practice</i> http://www.ftcub.ro/doctorat/Ghid-Practic-Deontologie-Academica.pdf 5. <i>Codul de etiă și deontologie universitară al USAMV Cluj-Napoca</i>, http://www.usamvcluj.ro/index.php/codul-de-etica 		
<ol style="list-style-type: none"> 1. <i>Optional bibliography:</i> Manualul european privind etica în cercetare elaborat de Comisia Europeană, https://ec.europa.eu/research/science_society/document_library/pdf_06/textbook-on-ethics-report_en.pdf 2. Singer, P. (2006), <i>Tratat de Etică</i>, București: Editura Polirom. <p>Constantinescu, Mihaela Mureșan, Valentin. (2013). <i>Instituționalizarea eticii -mecanisme și instrumente</i>; Editura Universității din București, București;</p>		

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>In order to outline the contents, the choice of teaching/learning methods, the holders of the discipline organised a meeting with: members of Horeca Cluj, the Gastronomic Club of Transylvania, Slow Food Cluj Transilvania, as well as with other teaching staff in the field, tenured in other higher education institutions. The meeting was aimed at identifying the needs and expectations of employers in the field and coordinating with other similar programs from other higher education institutions.</p> <p>The discipline offers the ability to support a permanent standard of creation in a research - development compartment.</p>
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10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
10.4. Course	Knowledge of the object and issue of academic and professional ethics and deontology, methods and techniques of scientific research, as well as the main ethical issues related to scientific activity in the university.	Continuously	100%
10.5. Seminar/Laboratory	-		
10.6. Minimum performance standards			
<ul style="list-style-type: none"> • Broad knowledge of the context of the imposition of applied ethics as a discipline of study and as a practice of analysis of moral dilemmas; • Identifying the argumentative structure of a dilemmatic situation; 			



Minimal knowledge:

Fundamentals of ethics, interdisciplinary approaches. Codification of ethics. The ethical code of USAMV Cluj.
Social responsibility and academic ethics.
Intellectual property. Copyright issues.
Plagiarism and other forms of lack of academic integrity in the context of undergraduate research.

Minimum skills

To be able to describe the fundamentals of ethics.
To be able to describe the intellectual property and copyright issues.
To be able to describe the plagiarism and the ethical code of USAMV Cluj

Qualitative level

Participation in the course sessions
Mastery of scientific information transmitted through lectures at an acceptable level, the grade is at least 5.

¹ Education levels- choose of the three options: Bachelor/ * Master/Ph.D.

² Discipline status (content)- for the undergraduate level, choose one of the options:- **FD** (fundamental discipline), **BD** (basic discipline), **CS** (specific disciplines-clinical sciences), **AP** (specific disciplines-animal production), **FH** (specific disciplines-food hygiene), **UO** (disciplines based on the university's options).

^{3/} Discipline status (compulsoriness)- choose one of the options – **CD** (compulsory discipline) **OD** (optional discipline) **ED** (elective discipline).

⁴ One credit is equivalent to 25-30 hours of study (teaching activities and individual study).

^{5/ *} Disciplines: AK- Advanced knowledge, CT- Complementary Training, S- Synthesis

Filled in on
06.09.2024

Course coordinator
SI.Ph-D. Lucian Cuibus

Laboratory work/seminar coordinator
SI.Ph-D. Lucian Cuibus

Subject coordinator
SI.Ph-D. Lucian Cuibus

Approved by the
Department on
12.09.2024

Head of the Department
Prof. Ph-D. Ramona Suharoschi

Approved by the Faculty
Council on
27.09.2024

Dean
Prof. Ph-D. Elena Mudura