



No. _____ of _____

USAMV–CN-0704020101

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	Faculty of Food Science and Technology
1.3. Department	Food Engineering
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	Good practices in processing agrifood products - GMP							
2.2. Course coordinator	Assoc. Prof. PhD. Teodora Emilia Coldea							
2.3. Seminar/ laboratory/ project coordinator	Assoc. Prof. PhD. Teodora Emilia Coldea							
2.4. Year of study	II	2.5. Semester	III	2.6. Type of evaluation	Summative	2.7. Discipline status	Content ²	DS
							Compulsoriness ³	DI

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	3	out of which: 3.2. lecture	2	3.3. seminar/ laboratory/ project	1
3.4. Total number of hours in the curriculum	42	Out of which: 3.5. lecture	28	3.6. seminar/laboratory	14
Distribution of the time allotted					hours
3.4.1. Study based on book, textbook, bibliography and notes					100
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					10
3.4.4. Tutorials					10
3.4.5. Examinations					3
3.4.6. Other activities					
3.7. Total hours of individual study	133				
3.8. Total hours per semester	175				
3.9. Number of credits ⁴	7				

4. Prerequisites (is applicable)

4.1. curriculum-related	Quality Assurance in the Agrifood Chain
4.2. skills-related	Bachelor diploma or equivalent Certificate of language competence (english)

5. Conditions (if applicable)



5.1. for the lecture	Classroom equipped with videoprojector
5.2. for the seminar/ laboratory/ project	Seminar room equipped with projector; food technologies pilot plants Safety and secure rules for laboratory/ pilot plants must be respected. The access is not allowed without safety equipment.

6. Specific competences acquired

Professional competences	C3 Apply good manufacturing practices (GMP). C6. Evaluate the quality standards.
Transversal competences	CT1. Think critically.

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

7.1. Overall course objective	Good Manufacturing Practices course provides knowledge's and skills to ensure quality assurance, compliance and good manufacturing practices within the food industry.
7.2. Specific objectives	<ul style="list-style-type: none"> ▪ Advanced knowledge of the regulations of the food industry ▪ Compliance of Good Manufacturing Practice in Food Industry ▪ Ability to development new product ▪ Ability to provide quality assurance of food chain

8. Content

8.1.COURSE Number of hours – 28	Methods of teaching	Observations
1. Quality mangement system and Good Manufacturing Practices. Definition, regulation, national and international Guide of Good Manufacturing Practices	Lectures	1 lecture (4 hours)
2. Good Manufacturing Practices: effective manufacturing opeations and effective food control	Lectures	1 lecture (4 hours)
3. The guide to management on matters affecting products safety	Lectures	1 lecture (4 hours)
4. The guide to management on product manufacture in terms of product and process control and handling under hygenic condition	Lectures	2 lecture (8 hours)
5. The guide to management on asociated matters: training of personal,documentation and record keeping, supplier approval, suitability of premises and equipment and site standards, waste management, laboratory management, traceability, preventiv and corectiv action and the managemnt of coustomer complaints and product recall.	Lectures	2 lecture (8 hours)
8.2.PRACTICAL WORK Number of hours – 14		



UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINĂ VETERINARĂ CLUJ-NAPOCA

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1. Application of general principles og GMP to some specific production categories: Heat-Preserved Food	Seminars, Case study.	1 seminar (2 hours)
2. Application of general principles og GMP to some specific production categories: Chilled Food	Seminars, Case study.	1 seminar (2 hours)
3. Application of general principles og GMP to some specific production categories: Frozen Food	Seminars, Case study.	1 seminar (2 hours)
4. Application of general principles og GMP to some specific production categories: Dry products and materials	Seminars, Case study.	1 seminar (2 hours)
5. Application of general principles og GMP to some specific production categories: Novell Food and Process	Seminars, Case study.	1 seminar (2 hours)
6. Application of general principles og GMP to some specific production categories: Food for catering	Seminars, Case study.	1 seminar (2 hours)
7. Application of general principles og GMP to some specific production categories: Fermented bevarages	Seminars, Case study.	1 seminar (2 hours)

Compulsory bibliography:

- Course notes.
- Food and Drinks- Good Manufacturing Practice: A guide to its Responsible Management, Sixth Edition. 2013.The Institute of Food Science and Technology Trust Fund. 2013. John Willey & Sons, Ltd.
- GMP and HACCP. A handbook for small and medium scale food processing enterprises. Eresha Mendis, Niranjan Rajapakse, The Ceylon Chamber of Commerce, 2009.
- Product Design and Development, Karl T. Ulrich, Steven D. Eppinger, McGraw-Hill, New York, 2012.
- Ghid de bune practice pentru siguranta alimentelor. Managementul siguranței alimentelor. Industria de panificație. Editura Uranus. 2005
- Ghid de bune practice pentru siguranta alimentelor. Managementul siguranței alimentelor. Produse de patiserie și cofetărie. Editura Uranus. 2006
- Stanciuc, N., G. Rapeanu, 2009, Managementul Sigurantei alimentelor, Ed. Academica. Galati;
- Banu, C., N. Preda, S.S. Vasu, 1982, Produsele alimentare si inocuitatea lor, ed. Tehnica Bucuresti.
- Codex Alimentarius Standards (<http://www.codexalimentarius.org/standards/en/>)
- European Union: European Food Safety Authority (<http://www.efsa.europa.eu/>)
- Food and agriculture Organization (<http://www.fao.org/home/en/>)
- Institute of Food Science and Technology (<http://www.ifst.org>)

Optional bibliography:

- International Commission on Microbiological specification for Food (ICMSF) (<http://www.icmsf.org/index.html>)
- Food standard Agency (<http://www.food.gov.uk>)
- British Standard Institution (<http://www.bsigroup.co.uk>)
- *** ISO 9001:2008 Quality management systems – Requirements
- *** ISO 22000:2005 Food safety management systems - Requirements for any organization in the food chain
- BRC Global Standard for Food Safety:Issue 6.The British Retail Consortium.TSO (The Stationary Office), July, 2011.
- *** Legea 150: 2004 privind siguranta alimentara
- *** Legea nr. 245 din 09/06/2004 - privind securitatea generala a produselor;
- *** Ordin nr. 1.956/1995 privind introducerea și aplicarea sistemului HACCP (Hazard Analysis Critical Control Point) în activitatea de supraveghere a condițiilor de igienă din sectorul alimentar;
- *** Ordin nr. 863/1995 pentru aprobarea Normelor de igienă privind producția, prelucrarea, depozitarea, păstrarea, transportul și desfacerea alimentelor, abrogat prin ordiunul 976/1998;
- *** Ordin nr. 611/1995 pentru aprobarea Normelor de igienă privind alimentele și protecția sanitară a acestora;
- *** Ordin al ministrului sănătății nr. 975/1998 privind aprobarea Normelor igienico-sanitare pentru alimente;
- *** Ordin al ministrului sănătății nr. 976/1998 pentru aprobarea Normelor de igienă privind producția, prelucrarea, depozitarea, păstrarea, transportul și desfacerea alimentelor;
- *** Hotărârea Guvernului nr. 1198/2002 pentru aprobarea Normelor de igienă a produselor alimentare
- *** SR EN ISO/CEI 17025/2005, cerinte generale pentru competenta laboratoarelor d eincercari si etalonari
- Luning P.A., W.J.Marcelis, W.M.F.Jongen, Food Quality management, a techno-managerial approach, Wageningen Pres, 2002

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

Course curriculum meets the requirements for a qualified preparation by the high degree of applicability (eg Development of good practice guides for different areas of the food industry) and topical content (compliance with legal regulations, compliance with the latest standards in the field)

10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	10.3. Percentage of the final grade
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10.4. Course	Students have to demonstrate the understanding of how good manufacturing practice operates and how the food industry are regulated	Test	Admitted / rejected
10.5. Seminar/Laboratory	Drawing up and presentation of a case study of GMP for a specific food or process	Report	100%
10.6. Minimal standard of performance Course: Minimal standards: Admitted ; Seminars: Development and defense of the report. When only developed and not defended the report, student will receive grade 5. Minimal standard: grade 5			

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
Assoc. Prof. PhD. Teodora Emilia Coldea

Laboratory work/seminar coordinator
Assoc. Prof. PhD. Teodora Emilia Coldea

Subject coordinator
Prof. PhD. Elena Mudura

Approved by the
Department on
12.09.2024

Head of the Department
Assoc. Prof. PhD. Simona Maria Man

Approved by the Faculty
Council on
27.09.2024

Dean
Prof. PhD. Elena Mudura