

Faculty of Food Science and Engineering

Domain	Level (BA,MA)	Study programme	Year of study	Semester	Course title	Credit units
Food Engineering	B	Food Engineering	I	1	Mathematics I	4
			I	1	Inorganic and analytical chemistry, physico - chemical analyses	6
			I	1	Organic chemistry	4
			I	1	Physical and colloides chemistry	5
			I	1	Applied IT	4
			I	1	Policies and global strategies for food security	4
			I	1	Human food psychology	2
			I	1	Physical education	1
			I	2	Mathematics II	5
			I	2	Physics	6
			I	2	Food chemistry	5
			I	2	Computer-aided graphics	5
			I	2	Foreign language I (English/French - advanced)	4
			I	2	Foreign language II (English/French - beginners)	4
			II	3	Biochemistry	4
			II	3	General microbiology	4
			II	3	Unitary operations in food industry	6
			II	3	Elements of mechanical engineering	5
			II	3	Innocuity of food products	5
			II	3	Principles and methods of food preservation	3
			II	3	Foreign language I (English/French - advanced)	2
			II	3	Physical education	1
			II	4	Biochemistry	4
			II	4	Principles and methods of food preservation	4
			II	4	Unitary operations in food industry	5
			II	4	Principles of human nutrition	4
		II	4	Elements of electrical engineering	4	
		II	4	Self management and communication	2	
		II	4	Foreign language I (English/French - advanced)	2	
		II	4	Practical trainingI training	4	

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Food Engineering	B	Food Engineering	II	4	Physical education	1
			III	5	Food biotechnology	4
			III	5	General technology -Technology and quality control in meat industry	4
			III	5	General Technology - Technology and control in dairy industry	4
			III	5	Specific microbiology	4
			III	5	Food quality control	6
			III	5	Additives and ingredients in food industry	4
			III	5	General Technology - Technology and control milling industry	4
			III	6	General Technology - Technology and control in bakery industry	4
			III	6	General Technology - Technology and control of wine industry	4
			III	6	General Technology - Technology and control fermentation industry	4
			III	6	Special technology of processing groats	2
			III	6	Equipment in food industry	3
			III	6	Accounting	3
			III	6	Sensorial analysis	3
			III	6	Aterm Minimum and Thermal Processing of Foods	3
			III	6	Practical training	4
			IV	7	General Technology - Technology and control canning industry	4
			IV	7	Equipment in food industry	4
			IV	7	General Technology - Technology and control in sweets and bakery industry	4
			IV	7	General Technology - Technology and control the oil industry	4
			IV	7	General Technology - Technology and control in sugar industry	4
			IV	7	Marketing	5
			IV	7	Novel food design	3
			IV	7	Technological project	2
			IV	8	Hygiene	4
		IV	8	Packaging and design in food industry	4	
		IV	8	Fraudes and identification of food products	4	
		IV	8	Management	4	

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Food Engineering	B	Food Engineering	IV	8	Ecology and Environment Protection	3
			IV	8	Equipment in food industry - proiect	4
			IV	8	Economic calculation in the graduation projects	2
			IV	8	Legislation and consumer protection	4
			IV	8	Practice to Graduation Project Elaboration	1
Food Engineering	B	Control and expertise of foods	III	5	Specific microbiology	5
			III	5	Enzymatic and imunological methods of analysis	5
			III	5	Radio electromagnetics food analysis	4
			III	5	Quality management	5
			III	5	Additives and ingredients in food industry	4
			III	5	General technology in food industry	3
			III	5	Food biotechnology	4
			III	6	Chromatographic and electrophoretic methods of analysis of food	4
			III	6	Minimum athermal and thermal processing of food products	3
			III	6	Quality management	5
			III	6	Equipment in food industry	4
			III	6	Accounting	4
			III	6	Sensorial analysis	3
			III	6	General technology in food industry	3
			III	6	Practical training	4
			IV	7	Equipment in food industry	4
			IV	7	Fraudes control in food industry	4
			IV	7	Statistical Control of Foods	4
			IV	7	Sanitary-veterinary control and foods safety	5
			IV	7	Genetic Modified Foods	4
		IV	7	Pest control	2	
		IV	7	Technological project	2	
		IV	7	Marketing	5	

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Food Engineering	B	Control and expertise of foods	IV	8	Hygiene of food companies	4
			IV	8	Packaging and design in food industry	4
			IV	8	Fraudes control in food industry	4
			IV	8	Management	4
			IV	8	Ecology and Environment Protection	3
			IV	8	Designing quality control systems	4
			IV	8	Legislation and consumer protection	4
			IV	8	Economic calculation in the graduation projects	2
			IV	8	Practice to Graduation Project Elaboration	1
Food Engineering	B	Fish industrialization and fishery	III	5	Hydrology	5
			III	5	Reproduction and fish selection	5
			III	5	Ichthyology	7
			III	5	Fish nutrition elements	5
			III	5	General technology in food industry	3
			III	5	Botany and aquatic zoology	5
			III	6	Equipment in food industry	4
			III	6	Topography and cartography	3
			III	6	Hydrobiology	5
			III	6	Accounting	4
			III	6	General technology in food industry	3
			III	6	General technology in aquaculture	4
			III	6	Fishing gears and fishing techniques	3
			III	6	Practical training	4
			IV	7	Equipment in food industry	4
			IV	7	General technology in aquaculture	5
			IV	7	Engineering in aquaculture	4
			IV	7	Ichthyopathology	4
			IV	7	Marketing	5
		IV	7	Fish processing	4	

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Food Engineering	B	Fish industrialization and fishery	IV	7	Fishing gears and fishing techniques	4
			IV	8	Hygiene of food companies	4
			IV	8	Packaging and design in food industry	4
			IV	8	Engineering in aquaculture	6
			IV	8	Ichthyopathology	4
			IV	8	Management	4
			IV	8	Ecology and Environment Protection	3
			IV	8	Economic calculation in the graduation projects	2
			IV	8	Machinery and equipment in fishing and aquaculture	2
		IV	8	Practice to Graduation Project Elaboration	1	
Engineering and management	B	Engineering and management in catering and agro-tourism	I	1	Mathematics and statistics	4
			I	1	Inorganic and analytical chemistry, physico - chemical analyses	6
			I	1	Organic chemistry	4
			I	1	Physical and colloides chemistry	5
			I	1	Applied IT and computer-aided design	4
			I	1	General economy	4
			I	1	Physical education	1
			I	1	Human food psychology	2
			I	2	Mathematics and statistics	5
			I	2	Applied IT and computer-aided design	5
			I	2	Physical education	1
			I	2	Physics	6
			I	2	Food chemistry	5
			I	2	Foreign language I (English/French - advanced)	4
			I	2	Foreign language II (English/French - beginners)	4
			II	3	Biochemistry	4
		II	3	General microbiology	4	
		II	3	Unitary operations in catering and agro-tourism	3	

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Engineering and management	B	Engineering and management in catering and agro-tourism	II	3	Elements of mechanical engineering	5
			II	3	Principles and methods of food preservation	3
			II	3	Power, machines and facilities for holding agro-tourism	3
			II	3	Innocuity of food products	5
			II	3	Foreign language I (English/French - advanced)	2
			II	3	Physical education	1
			II	4	Biochemistry	4
			II	4	Principles of human nutrition	4
			II	4	Principles and methods of food preservation	4
			II	4	Unitary operations in catering and agro-tourism	3
			II	4	Power, machines and facilities for holding agro-tourism	3
			II	4	Elements of electrical engineering	3
			II	4	Rural economy	2
			II	4	Self management and communication	2
			II	4	Practical training	4
			II	4	Physical education	1
			III	5	Specific microbiology	3
			III	5	Food quality control	5
			III	5	Essentials of gastronomy and gastrotechny	5
			III	5	Forestry and forest products	3
			III	5	Food style	4
			III	5	Commercial law	2
			III	5	Animal farming technology	4
			III	5	Bakery products, pastry products, farinaceous foods and sugar products	4
			III	6	Processing technology of plant products management	4
			III	6	Processing technology of animal products management	3
		III	6	Catering products management	4	
		III	6	Hospitality Management	3	
		III	6	Sociology	2	

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Engineering and management	B	Engineering and management in catering and agro-tourism	III	6	Accounting	4
			III	6	Sensorial analysis	3
			III	6	Geography of agro-tourism resources	3
			III	6	Practical training	4
			IV	7	Finance, credit	2
			IV	7	Equipments for catering	5
			IV	7	International gastronomy	4
			IV	7	Management and clients attendance techniques	4
			IV	7	Design and operation of the catering and tourism facilities	4
			IV	7	Food Packing for catering and agro-tourism	2
			IV	7	Marketing	3
			IV	7	Technological project	2
			IV	7	Drinks for catering and agro-tourism	4
			IV	8	Hygiene of food companies	4
			IV	8	Fraudes and identification of food products	4
			IV	8	Ecology and Environment Protection	3
			IV	8	Management	4
			IV	8	Legislation and consumer protection	4
			IV	8	Equipments for catering - proiect	4
			IV	8	Economic calculation in the graduation projects	2
		IV	8	Practice to Graduation Project Elaboration	1	
		IV	8	Analysis and interpretation of research data	4	
Environmental science	B	Ecology and Environment Protection	III	5	Environmental pollution and protection	5
			III	5	Management of water resources	5
			III	5	Atmosphere and air quality	5
			III	5	Sustainable waste management	5
			III	5	Environmental economics	5
			III	5	Environmental geography	5

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Environmental science	B	Ecology and Environment Protection	III	6	Environmental pollution and protection	3
			III	6	Management of water resources	3
			III	6	Methodology of preparing impact studies	3
			III	6	Environmental law, legislation, policies and strategies	3
			III	6	Environmental monitoring	4
			III	6	Environmental processes modeling	4
			III	6	Graduation paper	10
Food Engineering	M	Food Science and Engineering	I	1	Meat and by-products technology	6
			I	1	Milk technology	6
			I	1	Rapid methods and automation in microbiology	6
			I	1	Food style	4
			I	1	European strategy of food security	5
			I	1	Experimental techniques	3
			I	2	Functional foods	6
			I	2	Membrane techniques	3
			I	2	Food and tourism catering	5
			I	2	Refrigeration and air-conditioning	5
			I	2	Special equipment in the food industry	5
			I	2	Statistical Control of Foods	3
			I	2	Experimental techniques	3
			II	3	Quality and food safety	5
			II	3	Marketing research	4
			II	3	Designing and promoting new products	4
			II	3	Experimental techniques	2
			II	3	Enzymatic preparations biotechnology	5
			II	3	Starter cultures	5
			II	3	Wastewater treatment	5
II	4	Practical Research and Dissertation Development Module	30			

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Food Engineering	M	Control, expertise and safety of foods	I	1	Statistical analysis and design of experiments in food industry	4
			I	1	Food sensorial features assesement	5
			I	1	Management of Food Quality and Safety	6
			I	1	Advanced chemical, microbiological and toxicological methods for food control and analysis	5
			I	1	Experimental techniques	3
			I	1	Epidemiology and public health	4
			I	1	Principles of Genetics	3
			I	2	Science of food commodities	6
			I	2	Authentication and expertize of food products	7
			I	2	Advanced chemical, microbiological and toxicological methods for food control and analysis	6
			I	2	Food traceability	4
			I	2	Quality audit	4
			I	2	Experimental techniques	3
			II	3	Advanced chemical, microbiological and toxicological methods for food control and analysis	4
			II	3	Sanitary-veterinary food control	6
			II	3	Food safety under minimal processing	6
			II	3	Food products promotion	4
			II	3	International food legislation	3
			II	3	Experimental techniques	2
			II	3	Marketing research	5
		II	4	Practical Research and Dissertation Development Module	30	
Food Engineering	M	Nutrition	I	1	Advanced nutrition principles	6
			I	1	Biochemistry of nutrients	6
			I	1	Nutritioni physiology over a life cycle	6
			I	1	Food processing in catering	4

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Food Engineering			I	1	Industrial processing of food	6
	M	Nutrition	I	1	Experimental technique	2
			I	2	Compared nutrition in the biological environment (food chain)	6
			I	2	Special nutrition 1 – nutrition of infant, babies and children	4
			I	2	Special nutrition 2 - nutrition of elderly people	4
			I	2	Gastronomy and hand-crafted food	4
			I	2	General pathology - modern concepts of interference with patient nutrition	6
			I	2	Psychology of human nutrition and nutrition legislation	4
			I	2	Experimental technique	2
Engineering and management	M	Engineering and management in catering and agro-tourism	I	1	Consumer behavior	4
			I	1	Communication techniques	5
			I	1	Business management	4
			I	1	Experimental techniques	2
			I	1	Tourist events design and monitoring	5
			I	1	International food legislation	5
			I	1	Financial Management and Financial Accounting Techniques	5
			I	2	Food and tourism catering	4
			I	2	Foods for special nutrition	4
			I	2	Dietetic foods	4
			I	2	Food traceability	4
			I	2	Modern technologies in bakery and confectionery products	4
			I	2	Specific equipment for culinary processing	4
			I	2	Unconventional Techniques for Food Processing	4
			I	2	Experimental techniques	2
			II	3	Marketing of Agritourism	4
			II	3	Quality management and food safety	4
			II	3	Hotel and catering marketing	4
		II	3	Informatic and communication systems in marketing	4	

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			II	3	Tourist resources	4
Engineering and management	M	Engineering and management in catering and agro-tourism	II	3	Tourist service Management	4
			II	3	Environmental monitoring and protection	4
			II	3	Communication techniques	4
			II	3	Experimental techniques	2
			II	4	Practical Research and Dissertation Development Module	30
Environmental science	M	Environmental quality control and expertise	I	1	Physico-chemical evaluation techniques for environmental quality	7
			I	1	Biological methods for the assessment of environmental condition	6
			I	1	Global climate changes and their effect on ecosystems	6
			I	1	Integrated Systems Plant Protection	7
			I	1	Integrated environmental monitoring systems	4
			I	2	Wastewater treatment and control	7
			I	2	Ecological restoration	6
			I	2	Environmental quality management	7
			I	2	Industrial waste management	5
			I	2	Statistical methods for environmental data processing	5
			II	3	Environmental audit	8
			II	3	Environmental policies and strategies	7
			II	3	Control and expertise of aquaculture and food pollutants	7
			II	3	Geographic Information System (GIS) for environmental monitoring	8
			II	4	Assisted Research and Dissertation Development Module	15
II	4	Practical Research and Dissertation Development Module	15			