

Annex 6

DISCIPLINE DESCRIPTION

1. Information on the study programme

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| 1.1 Academic institution | UNIVERSITY OF ORADEA |
| 1.2 Faculty | FACULTY OF ENVIRONMENTAL PROTECTION |
| 1.3 Department | AGRI-TOURISM AND ANIMAL HUSBANDRY |
| 1.4 Field of study | ENGINEERING AND MANAGEMENT IN PUBLIC NUTRITION AND AGRI-TOURISM |
| 1.5 Cycle of study | BACHELOR |
| 1.6 Study programme/Qualification | ENGINEERING AND MANAGEMENT IN PUBLIC NUTRITION AND AGRI-TOURISM |

2. Information on the discipline

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|---------------------------------------|----|-------------------------------|-----|------------------------|----------|--------------------------|---|
| 2.1 Name of discipline | | Foreign Language III | | | | | |
| 2.2 Course holder | | Assoc. prof. Anamaria Supuran | | | | | |
| 2.3 Seminar/Laboratory/Project holder | | Assoc. prof. Anamaria Supuran | | | | | |
| 2.4 Year of study | II | 2.5 Semester | III | 2.6 Type of evaluation | Sumativa | 2.7 Regime of discipline | O |

(C) Compulsory; (O) Optional; (E) Elective

3. Total estimate time (hours per semester of didactic activities)

| | | | | | |
|---|-----------|--------------------------|----|---|-----|
| 3.1 Number of hours per week | 2 | out of which: 3.2 course | 1 | out of which 3.3 seminar/laboratory/project | 1 |
| 3.4 Total hours in the curriculum | 28 | out of which: 3.5 course | 14 | out of which 3.6 seminar/laboratory/project | 14 |
| Time allotment | | | | | 47h |
| Study assisted by manual, course support, bibliography and notes | | | | | 14 |
| Additional documentation in the library/ on specialised electronic platforms and in the field | | | | | 14 |
| Preparation of seminars/laboratories/ topics/reports, portfolios and essays | | | | | 9 |
| Tutorship | | | | | 2 |
| Examinations | | | | | 8 |
| Other activities..... | | | | | |
| 3.7 Total hours of individual study | 47 | | | | |
| 3.9 Total hours per semester | 75 | | | | |
| 3.10 Number of credits | 3 | | | | |

4. Prerequisites (where appropriate)

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| 4.1 curriculum | English language studied in highschool and first year of faculty (grammar, vocabulary) |
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| 4.2 competences | Competences in using English language in written and speech |
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5. Conditions (where appropriate)

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| 5.1. related to course | |
| 5.2. related to seminar/laboratory/ project | |

| 6. Specific competences acquired | |
|----------------------------------|---|
| Professional competences | <ul style="list-style-type: none"> ▪ Effective communication in English in a professional and cultural context through the use of specific registers and linguistic variants both in speech and writing. ▪ Usage of the techniques of translation and oral and written mediation from language A to language B and vice versa in general and semi-specialized areas ▪ Adequate application of the general techniques of documentation, search, classification and storage of information, usage of software (electronic dictionaries, databases), rules of proofreading of texts, and document archiving ▪ Networking in different institutional contexts (school, economic enterprise, NGOs) and the use of semi-specialized and general knowledge in professional fields of the specialization. |
| Transversal competences | <ul style="list-style-type: none"> ▪ Optimal management of professional tasks and their execution in time rigorously, efficiently and accountable; ▪ Applying the techniques of networking in a team; empathic interpersonal communication capacity and assumption of specific roles within the team work aimed at streamlining the group's work and saving resources, including human resources ▪ Identification and use of effective learning methods and techniques; extrinsic and intrinsic motivations awareness of lifelong learning ▪ Efficient use of various ways and techniques of learning - training for the acquisition of information and electronic bibliographic databases, both in Romanian and in an international language, and assess the need and usefulness of extrinsic and intrinsic motivations of lifelong education. |

7. Objectives of discipline (coming from the specific competences acquired)

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| 7.1 General objective | <ul style="list-style-type: none"> ▪ Acquiring general and specialized knowledge of English in food processing technology through the latest methods and means of teaching / learning (computer-assisted learning, use of video, DVD, cassette, etc.) |
| 7.2 Specific objectives | <ul style="list-style-type: none"> ▪ Acquiring technical language specific to food processing technology by learning the translation techniques of specialized technical texts ▪ To use appropriately technical language in an academic environment ▪ The usage of electronic dictionaries |

8. Content*/

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| 8.1 Course | Methods of teaching | No. of hours/Remarks |
| 1. Traditional gastronomy | Interactive Lecture | 2 |
| 2. Modern gastronomy | Interactive Lecture | 2 |

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| 3. Food Safety. Diseases, Allergies and Health Conditions. | Interactive Lecture | 2 |
| 4. Food Packages - types | Interactive Lecture | 2 |
| 5. Package design and materials used | Interactive Lecture | 2 |
| 6. Innovation in food industry | Interactive Lecture | 2 |
| 7. Environmental aspects in agri-tourism | Interactive Lecture | 2 |
| Bibliography | | |
| <ol style="list-style-type: none"> 1. Amy Christine Brown, 2010, <i>Understanding Food: Principles and Preparation</i>, Wadsworth Cengage Learning 2. Lentle, Roger G., Janssen, Patrick W.M., <i>The Physical Processes of Digestion</i>, http://www.springer.com/food+science/book/978-1-4419-9448-6 3. M. F. K. Fisher, Joan Reardon, 2009, <i>The Art of Eating</i>, 2004, Wiley Publishing, New Jersey 4. Michel Saus, <i>Advanced Bread and Pastry</i>, Delmar Cengage Learning | | |
| 8.2 Seminar | Methods of teaching | No. of hours/ Remarks |
| 1. Romanian gastronomy | Explanations, exemplification, dialogue, case study, video | 2 |
| 2. Molecular gastronomy | Explanations, exemplification, dialogue, case study | 2 |
| 3. Allergies and Intolerances. Eating disorders. Obesity | Explanations, exemplification, dialogue, case study | 2 |
| 4. Food Packages . Smart packages | Explanations, exemplification, dialogue, translations | 2 |
| 5. Bioplastic | Explanations, exemplification, dialogue, case study, text translation | 2 |
| 6. Innovation in Food Industry. Ingredients | Explanations, exemplification, dialogue, case study | 2 |
| 7. Environmental aspects – circular economy | Explanations, exemplification, dialogue, case study, video | 2 |
| Bibliography | | |
| <ol style="list-style-type: none"> 1. Amy Christine Brown, 2010, <i>Understanding Food: Principles and Preparation</i>, Wadsworth Cengage Learning 2. Lentle, Roger G., Janssen, Patrick W.M., <i>The Physical Processes of Digestion</i>, http://www.springer.com/food+science/book/978-1-4419-9448-6 3. M. F. K. Fisher, Joan Reardon, 2009, <i>The Art of Eating</i>, 2004, Wiley Publishing, New Jersey 4. Michel Saus, <i>Advanced Bread and Pastry</i>, Delmar Cengage Learning | | |
| 8.3 Laboratory | | |
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| | bibliography) | | |
| 10.6 Laboratory | | | |
| 10.7 Project | | | |
| 10.8 Minimum standard of performance | | | |
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Date of completion

Signature of course holder**

Signature of seminar
laboratory/project holder **

28.09.2020

Assoc.prof. Anamaria Supuran
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Date of approval in the department

Signature of the Head of Department

.....01.10.2020.....

Lect.dr. Adrian Timar
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Dean signature

Prof.dr.eng. Ioan Chereji