

Universitatea din Oradea	PROCEDURA pentru inițierea, aprobarea, monitorizarea și evaluarea periodică a programelor de studii	COD: SEAQ PE – U. 01						
			4	5	6	7	8	9
			Aprobat în ședința de Senat din data: -- 03.03.2014					

Anexa 6

COURSE SYLLABUS

1. Information on the study programme

1.1 Academic institution	UNIVERSITY OF ORADEA
1.2 Faculty	FACULTY OF ENVIRONMENTAL PROTECTION
1.3 Department	ANIMAL SCIENCE - AGRIOTOURISM
1.4 Field of study	ENGINEERING AND MANAGEMENT IN PUBLIC FOOD AND AGROTOURISM RING
1.5 Cycle of study	BACHELOR
1.6 Study programme/Qualification	ENGINEERING AND MANAGEMENT IN PUBLIC FOOD AND AGROTOURISM

2. Information on the discipline

2.1 Name of discipline	GASTRONOMY I						
2.2 Course coordinator	Lecturer PhD. GHERGHELEȘ CARMEN GEORGETA						
2.3 Laboratory/Project coordinator	Lecturer PhD. GHERGHELEȘ CARMEN GEORGETA						
2.4 Year of study	III	2.5 Semester	V	2.6 Type of evaluation	E	2.7 Regime of discipline	C

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

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

3.1 Number of hours per week	4	out of which: 3.2 course	28	out of which 3.3 seminar/laboratory/project	28
3.4 Total hours in the curriculum	56	out of which: 3.5 course	28	out of which 3.6 seminar/laboratory/project	28
Time allotment					hours
Study assisted by manual, course support, bibliography and notes					15
Additional documentation in the library/ on specialised electronic platforms and in the field					20
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					15
Tutorship					2
Examinations					4
Other activities.....					0
3.7 Total hours of individual study					56
3.9 Total hours per semester					112

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3.10 Number of credits	4	
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4. Prerequisites (where appropriate)

4.1 Curriculum	
4.2 Competences	

5. Conditions (where appropriate)

5.1. related to course	Video Projector, computer
5.2. related to seminar/laboratory/ project	Equipment and laboratory reagents specific to laboratory work, computer

6. Specific competences acquired

Professional competences	<ul style="list-style-type: none"> Elaboration and interpretation of technical, economic and managerial documentation Planning the flows, processes and technical, economic, financial and socio-cultural systems in the public alimentation and agrotourism units; control and evaluation of these activities Management of information systems: software applications - operation and customization, based on field-specific indicators. Management of production units / services in public catering and agrotourism and of marketing strategies and policies in the field. Designing new products and services; quality control and audit of the newly produced production / service
Transversal competences	<ul style="list-style-type: none"> Responsible execution of professional tasks, in conditions of restricted autonomy and qualified assistance Familiarization with the roles and activities specific to teamwork and distribution of tasks for subordinate levels Awareness of the need for continuous training; efficient use of learning resources and techniques for personal and professional development

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

7.1 General objective	The discipline "Gastronomy" aims to substantiate the basic notions in the field of gastronomy and gastronomy regarding the principles of kitchen organization, criteria for supply and selection of raw materials, design of culinary products, raw and auxiliary materials, food storage and preservation, technologies for obtaining products hot and cold cooking etc.
7.2 Specific objectives	Identifying and arguing the basic principles for the technological arrangement of kitchens in public catering units Identifying, describing and arguing the quality indices of raw and auxiliary materials in gastronomy

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	<p>Characterization of technological flows for culinary groups</p> <p>Description of specific technologies for obtaining different culinary preparations</p> <p>Techniques for serving consumers and organizing meals</p>
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8. Content*/

8.1 Course	Methods of teaching	No. of hours/Remarks
1. General notions of gastronomy. Combining gastronomy with the art of gastronomy	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
2. Public catering and catering - The socio-economic importance of public alimentation - Public catering characteristics - Service components - Development and modernization of public catering	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
3. Classification of public catering units. Characterization of public catering units	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
4. Qualities and attributions of the staff in public catering units	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination

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		implies to exclude the student from examination and proposal for expulsion
5. Organization of public catering spaces	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
6. Endowment of public catering units by functional activities. Components of the operation and equipment of the kitchen	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
7. Labor protection rules of the P.S.I. - protective equipment - work accidents and their prevention - the norms of work safety technique in the kitchen - prevention and firefighting	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
8. National and international regulations on food quality	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
9. HACCP system in the food industry	Interactive lecture, logic presentation, deductive	2 The student's presence during the course is optional but

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	explanation, and constructive conversation	recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
10. The trend of culinary products and preparations	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
11. Gastrotechnics of the main food groups The nutritional value of food	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
12. General technologies in the food industry	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
13. General technologies in the food industry	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from

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		examination and proposal for expulsion
14. Foods of animal origin	Interactive lecture, logic presentation, deductive explanation, and constructive conversation	2 The student's presence during the course is optional but recommended. The presence of the student in the examination is conditioned by participation in the laboratory works The fraud during examination implies to exclude the student from examination and proposal for expulsion
8.2 Seminar	of teaching	No. of hours/ Remarks
1. Labor protection training / Establishment of losses in the primary processing and heat treatment of some culinary preparations. Establishing the nutritional value of some culinary preparations	-	-
2. Quality indices of raw and auxiliary materials used in gastronomy	Problem-solving, explanation, modeling	2
3. The art of arranging the table	Problem-solving, explanation, modeling	2
4. The art of serving tea	Problem-solving, explanation, modeling	2
5. The art of serving coffee	Problem-solving, explanation, modeling	2
6. Spices and their role in culinary preparations	Problem-solving, explanation, modeling	2
7. Incentives	Problem-solving, explanation, modeling	2
8. Cheeses	Problem-solving, explanation, modeling	2
9. Associating drinks with food	Problem-solving, explanation, modeling	2
10. Wine tasting	Problem-solving, explanation, modeling	2
11. Organizing a festive meal with traditional Christmas dishes	Problem-solving, explanation, modeling	2
12. Submission of papers	Conversation	2
13. Submission of papers	Conversation	2
14. Submission of papers	Conversation	2
Bibliography		
1. Chiriac, D. ș.a. – “Bucătărie”, Ed. Național, București, 2000 2. Radu Anton Roman – “Bucate, vinuri și obiceiuri românești”, Ed. Paideira, București, 2001 3. Stere Stavrositu – “Ghid profesional în alimentația publică”, Editura Tehnică, București, 1983 4. Lazăr G. V. - “ Ghid gastronomic pentru unitățile de agroturism din mediul rural”, Editura Cogoto, Oradea, 2002		

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5. Dobrescu E., Bălănescu C. - ” Tehnica servirii consumatorilor” , Editura Didactică și Pedagogică, București 1977
6. Stravositu S. - “Rețetar de preparate culinare produse de cofetărie patiserie și arta serviciilor în restaurante pentru turismul intern și internațional”, Fundația Arta Serviciilor în Turism, Prof. Stavrositu Stere, 2004
7. *** “GHIDUL GASTRONOMIC AL ROMÂNIEI”, 2008
8. Vizireanu, C., Istrati, D., 2006, Elemente de gastronomie și gastrotehnie, Editura Fundației universitare “Dunărea de Jos”, Galați.
9. *** Hotarare de Guvern privind aprobarea normelor de igiena a produselor alimentare, MO 866/2002.

* The content, respectively the number of hours allocated to each course / seminar / laboratory / project will be detailed during the 14 weeks of each semester of the academic year.

9. Corroboration of discipline content with the expectations of the epistemic community, professional associations and representative employers from the field corresponding to the study programme

- The content of the discipline is in line with what is done in other university centers in the country and abroad.
- The content of the discipline is found in the curriculum of the Animal Science and Agrioturism specialization and from other university centers that have accredited these specializations..

10. Evaluation

Type of activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Share in the final grade
10.4 Course	Evaluation of theoretical knowledge acquired	Exam - write test	100%
10.5 Seminar	-	-	-
10.6 Laboratory	-	-	-
10.7 Project			
10.8 Minimum standard of performance			
<ul style="list-style-type: none"> • Minimum 7 - the project evaluation • Minimum 5 - exam 			

Issuing date

Signature of course coordinator
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Signature of laboratory coordinator
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Date of approval in the department

Director of Department Signature
Assistant professor PhD.eng. **Maerescu Cristina Maria**
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Dean signature
Prof. PhD.eng. **CHEREJI IOAN**