

DISCIPLINE SHEET

1. Data about program

1.1 Academic institution	1.1 Institution of higher education	UNIVERSITY OF ORADEA
1.2 Faculty	1.2 Faculty	FACULTY OF ENVIRONMENTAL PROTECTION
1.3 Department	1.3 Department	FOOD ENGINEERING
1.4 Field of study	1.4 Field of study	FOOD ENGINEERING
1.5 Cycle of study	1.5 Cycle studies	BACHELOR
1.6 Study programme/Qualification	1.6 Curriculum/Qualifications	TPPA/ ENGINEER

2. Data about the disciplines

2.1 Name of discipline	ELECTROTECHNICAL ENGINEERING AND ELECTRONICS APPLIED IN FOOD INDUSTRY						
2.2 Course holder	Lecturer dr.eng. IANCU CARMEN VIOLETA						
2.3 Laboratory holder	Lecturer dr.eng. IANCU CARMEN VIOLETA						
2.4 Year of study	II	2.5 Semester	III	2.6 Type of evaluation	Ex	2.7 Regime of discipline	Ob

Ob – Compulsory; As – associated; Op – Optional.

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

3.1 Number of hours per week	2	3.2 out of which: course	1	3.3 out of which laboratory	1
3.4 Total hours in the curriculum	28	3.5 out of which: course	14	3.6 out of which laboratory	14
Time allotment					hours
Study assisted by manual, course support, bibliography and notes					18
Additional documentation in the library/ on specialised electronic platforms and in the field					26
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					18
Tutorship					-
Examinations					4
Additional documentation in the library/ on specialised electronic platforms and in the field					6
3.7 Total hours of individual study	72				
3.9 Total hours per semester	100				
3.10 Number of credits	4				

4. Prerequisites (where appropriate)

4.1 curriculum	ELECTROTECHNIC
4.2 competences	Knowledge of laboratory equipment

5. Conditions (where appropriate))

5.1. related to course	<ul style="list-style-type: none"> Students will not be present at lectures, seminars/laboratories with mobile phones. It also will not be tolerated during phone calls, nor leaving by the students of the course with a view to taking over personal telephone calls; Nu va fi tolerată întârzierea studenților la curs și laborator întrucât aceasta se dovedește disruptivă la adresa procesului educațional.
5.2. related to seminar/laboratory/ project	<ul style="list-style-type: none"> The term teaching seminar work shall be established by agreement with the holder of the students. Will not be accepting applications for deferment thereof on grounds other than objective grounds. Also,

	for the teaching of the late works of seminar/lab work will be depunctate with 1 point per day of delay.
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6. Specific competences acquired	
Professional competences	<ul style="list-style-type: none"> • C2 Coordination of activities and processes on the basis of technical specifications • C3 Analysis of technical solutions necessary to improve the quality of foodstuffs and for reducing costs and developing specific, monitoring and implementation of new technical projects • C4 Planning, organizing and coordinating the activities of commercial and marketing in the food's profile

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

7.1 General objective	<ul style="list-style-type: none"> • Knowledge of the materials used in the construction of machinery and food plants; • Knowledge in terms of design, functional, operational and maintenance of facilities, equipment, machinery and machinery used in the processes of washing, sieving, transport, shredding, sedimentation, filtering, mixing, heating, fermentation, pasteurization, condensation and drying processes of the food industry.
7.2 Specific objectives	<ul style="list-style-type: none"> • The application of the basic principles and methods for problem solving, well-defined situations typical domain • Laboratory works are so designed as to provide • The future of food engineers practical skills relating to research, operation, repair and maintenance of the food industry. The contents of the laboratory works presented are based on the need to further examine the issues presented at the course. • Will understand the complexity and usefulness of these outfits and they will treat you as such. Knowledge is useful in the formation of habits relating to addressing specific problems faced by a specialist in the field of food industry.

8. Content *

8.1 Course	Methods of teaching	No. of hours/Remarks
1. Linear DC electrical circuits	Interactive lecture with video projector	1
2. Triphase electrical circuits	Interactive lecture with video projector	1
3. Linear electrical circuits in non-sinusoidal periodic mode	Interactive lecture with video projector	1
4. Linear electrical circuits in transient mode	Interactive lecture with video projector	1
5. Permanent electrical circuits with controlled sources	Interactive lecture with video projector	1
6. Cuadripoli and electric filters	Interactive lecture with video projector	1
7. Circuit analysis	Interactive lecture with video projector	1
8. Pulse circuits	Interactive lecture with video projector	1

9. Single-phase fixers	Interactive lecture with video projector	1
10. Triphase straighteners	Interactive lecture with video projector	1
11. Impedances and noise of amplifiers	Interactive lecture with video projector	1
12. Electronic tubes. cathode ray tube	Interactive lecture with video projector	1
13. Negative reaction. The principles of the negative reaction	Interactive lecture with video projector	1
14. Elements of applied electronic technology	Interactive lecture with video projector	1
8.2. Laboratory		
Specific labour protection rules. 1. Practical application of Kirchhoff theorems in DIRECT CURRENT	Presentation by the didactic Coordinator of the laboratory works of notions related to specific safety Demonstration, food idustria analysis, determination and exposure	1
2. Calculation of power in three-phase circuits using symmetrical components	Demonstration, analysis, and exposure	1
3. Analysis and determinations of linear electrical circuits in non-sinusoidal periodic mode	Demonstration, analysis, and exposure	1
4. Analysis and determinations of linear electrical circuits in transient mode	Demonstration, analysis, and exposure	1
5. Analysis and determinations of electrical circuits on a permanent basis with controlled sources	Demonstration, analysis, and exposure	1
6. Analysis of cuadripolies and electrical filters	Demonstration, analysis, and exposure	1
7. Analysis and checking of circuits	Demonstration, analysis, and exposure	1
8. Analysis and determinations of pulse circuits	Demonstration, analysis, and exposure	1
9. Analysis and determinations of single-phase	Demonstration, analysis, and exposure	1
10. Analysis and determinations of triphaser-rectifiers	Demonstration, analysis, and exposure	1
11. Analysis and determinations of amplifiers and amplifier 12. noise	Demonstration, analysis, and exposure	1
13. Analysis and determinations of electronic tubes	Demonstration, analysis, and exposure	1
14. Negative reaction analysis.	Demonstration, analysis, and exposure	1
15. Analysis of Electronic Technology Elements Applied	Demonstration, analysis, and exposure	1
Bibliography <ol style="list-style-type: none"> 1. Iancu Carmen, Utilaje în industria alimentară, suport curs, Edit. Universității din Oradea, 2011 2. Îndrumar de lucrări practice de laborator, Gheorghe Ailoe, Galați, 1995 3. Măsurări electrice, vol. I, Metrologie, aparate de măsură analogice, Antoniu M., Editura Gheorghe Asachi, Iași, 1995 4. Contorul ALPHA ® Power+ MANUAL TEHNIC - Elster Rometrics, Timișoara, 2003 5. Echipamente electrice – Nicolae Badea, Editura Matrix Rom București, 2008, ISBN 978-973-755-307-2 6. Mașini electrice II, Aurel Câmpeanu, Ion Vlad, Tipografia Universității din Craiova, 2003 7. ELECTROTEHNICĂ, Dumitrescu Mariana, Munteanu Toader - Editura Europlus Galati, 2006, ISBN (10) 973-7845-26-9, ISBN (13) 978-973-7845-26-9 8. Electrotehnică și electronică, Grigore Fetecău, - Editura Academica Galați, 2006, ISBN 973-8316-96-0 		

9. Măsurări electrice și electronice, Grigore Fetecău, Editura Didactică și Pedagogică, București, 2003, ISBN 973-30-2667-0
10. Mașini și acționări electrice – elemente de execuție, Alexandru Fransua, Răzvan Măgureanu, Editura Tehnică, București, 1986

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 is adapted to discipline and meet the requirements of the labour market, being agreed by social partners, professional associations and employers in the field of licensing programme. The content of the discipline can be found in the curricula of the specialisation of CEPA and other universities from Romania who approved these specializations, so knowledge of the basic concepts is a critical requirement of the employers in the field of industry food

10. Evaluation

Type of activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Share in the final grade
10.4 Course	for note 5– knowledge of material 50% for note 10 – knowledge of material 100%	Summative assessment- sample exam-written or oral	80%
10.5 Seminar	-	-	-
10.6 Laboratory	Test with 5 questions at the end of the laboratory works	Continuous evaluation in the laboratory; knowledge verification laboratory	10% 10%
10.7 Project	-	-	-
10.8 Minimum standard of performance			
<ul style="list-style-type: none"> Elaboration of a project or process specific food industry equipment, using concepts, theories and methods in the field The development of a technological project Preparation of a technical study by the efficient use of resources and sources of relevant and current documentation (including internet, databases, online courses). 			

Date of completion
01.06.2023

Signature of course holder
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Date of approval in the department

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