

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	CEPA/ ENGINEER

2. Data about the disciplines

2.1 Name of discipline		FOOD INDUSTRY MACHINERY - PROJECT					
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	IV	2.5 Semester	VIII	2.6 Type of evaluation	Pr	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	1	3.2 out of which: course	-	3.3 out of which Project	1
3.4 Total hours in the curriculum	14	3.5 out of which: course	-	3.6 out of which Project	14
Time allotment					hours
Study assisted by manual, course support, bibliography and notes					4
Additional documentation in the library/ on specialised electronic platforms and in the field					4
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					2
Tutorship					-
Examinations					2
Additional documentation in the library/ on specialised electronic platforms and in the field					
3.7 Total hours of individual study		12			
3.9 Total hours per semester		26			
3.10 Number of credits		1			

4. Prerequisites (where appropriate)

4.1 curriculum	Unit operations in the food industry
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.

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
8.2. Laboratory	Interactive lecture with video projector	1
8.3. Project		
1. Motivating machine choice	Exposure and demonstration	1
2. Construction of the chosen machine	Exposure and demonstration	1
3. Technical characteristics of interest	Exposure and demonstration	1
4. Operation of the machine	Exposure and demonstration	1
5. Principle of operation of the machine	Exposure and demonstration	1
6. Identification of initial data for machine calculation	Calculation	1
7. Choosing technical solutions	Calculation	1
8. Machine calculation	Calculation	1
9. Determining the machine efficiency	Exposure and demonstration	1
10. Project Presentation	Presentation	

Bibliography

1. Iancu Carmen, Utilaje în industria alimentară, suport curs, Edit. Universității din Oradea, 2011
2. Îndrumar de lucrări practice de laborator, Gheorghe Ailoaie, Galați, 1995
3. Măsurări electrice, vol. I, Metrologie, aparate de măsură analogice, Antoniu M., Editura Gheorge 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 Galați, 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			
10.5 Seminar	-	-	-
10.6 Laboratory			
10.7 Project	Arguing technical solutions and machine efficiency	Project Rating	100%
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
01.10.2020

Signature of course holder
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Date of approval in the department

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