

## DISCIPLINE DESCRIPTION

**1. Information on the study programme**

1.1 Academic institution	UNIVERSITY OF ORADEA
1.2 Faculty	FACULTY OF ENVIRONMENTAL PROTECTION
1.3 Department	FOOD ENGINEERING
1.4 Field of study	FOOD ENGINEERING
1.5 Cycle of study	MASTER
1.6 Study programme/Qualification	AGRI-FOOD SAFETY AND SECURITY

**2. Information on the discipline**

2.1 Name of discipline	Management Of Agri-Food Product Quality						
2.2 Course holder	Lecturer PhD. Morna Anamaria Aurelia						
2.3 Laboratory	Lecturer PhD. Morna Anamaria Aurelia						
2.4 Year of study	II	2.5 Semester	III	2.6 Type of evaluation	Ex	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	3	out of which: 3.2 course	2	out of which 3.3 seminar/laboratory/project	1
3.4 Total hours in the curriculum	42	out of which: 3.5 course	28	out of which 3.6 seminar/laboratory/project	14
Time allotment					hours
Study assisted by manual, course support, bibliography and notes					28
Additional documentation in the library/ on specialised electronic platforms and in the field					14
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					28
Tutorship					11
Examinations					2
Other activities.....					....
<b>3.7 Total hours of individual study</b>					83
<b>3.9 Total hours per semester</b>					125
<b>3.10 Number of credits</b>					5

**4. Prerequisites** (where appropriate)

4.1 curriculum	Food Safety.
4.2 competences	-

**5. Conditions** (where appropriate)

5.1. related to course	Videoprojector, screen. Students will not be present at lectures, with open mobile phones. Also, phone calls will not be tolerated during the course, nor by students leaving the classroom to retrieve personal phone calls. Students will not be tolerated to delay the course as it proves disruptive to the educational process.
5.2. related to seminar/laboratory/ project	Students will not be present in laboratories, with mobile phones open. Also, phone calls will not be tolerated during laboratory or by students leaving the classroom to retrieve personal phone calls. Students will not be tolerated delay to the laboratory as it proves disruptive to the educational process.

6. Specific competences acquired	
Professional competences	5.Cooperation with the authorities responsible for food safety and quality. 5.1.Identification of specialized terminology on the quality, standards and food hygiene in order to collaborate and cooperate with the authorities responsible for food safety and quality.

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

7.1 General objective	Familiarize with the main notions and approaches in the field of quality management of agri-food products.
7.2 Specific objectives	Development of quality management technology policies. The ability to draw up a quality-of-feed quality procedure in the food industry. Ability to use appropriate concepts of quality management.

#### 8. Content\*/

8.1 Course	Methods of teaching	No. of hours/ Remarks
Quality.	Interactive Lecture with PowerPoint Presentation	2
Quality chains.	Interactive Lecture with PowerPoint Presentation	2
The major philosophies of quality.	Interactive Lecture with PowerPoint Presentation	4
Management - commitment - strategy.	Interactive Lecture with PowerPoint Presentation	4
People, human resources and engagement.	Interactive Lecture with PowerPoint Presentation	4
Culture, communication and learning.	Interactive Lecture with PowerPoint Presentation	2
The cost of quality.	Interactive Lecture with PowerPoint Presentation	2
Reengineering business processes.	Interactive Lecture with PowerPoint Presentation	2
Continuous improvement tools and quality.	Interactive Lecture with PowerPoint Presentation	2
Benchmarking.	Interactive Lecture with PowerPoint Presentation	2
5S. SIGMA 6.	Interactive Lecture with PowerPoint Presentation	2
Bibliography Chiran A. (coordinator), Piața produselor agricole și agroalimentare – abordare teoretică și practică, Editura Ceres, București, 2004 Diaconescu, I. 2005, Bazele merceologiei II, Editura Uranus, București. Dinu, V., 2008, Coordonator, Fundamentele științei mărfurilor, Editura ASE Paraschivescu Andrei Octavian, 2004, Managementul calității mărfurilor alimentare, Editura Tehnopress, Iași. Olaru, M.; Pamfilie, R.; Schileru, I.; Purcarea, A.; Negrea, M.; Atanasie, A.; Stanciu, C., 2001, Fundamentele științei mărfurilor, Editura Economica, București Olaru, M., Pamfilie, R., Purcarea, A. Stanciu, C., Atanase, A., Negrea, M., Păunescu, C., 2004, Fundamentele științei mărfurilor, Editura Economica, București.		

8.3 Laboratory		
Quality of food products.	Case studies, analysis and quality circles.	1
Food quality and safety management in the agro-food industry.	Case studies, analysis and quality circles.	1
The importance of product traceability in quality management.	Case studies, analysis and quality circles.	1
Supply chain quality management in agro-industry.	Case studies, analysis and quality circles.	1
Implementation of quality management at a fruit mix packaging unit. Notice and Withdrawal Procedure.	Case studies, analysis and quality circles.	1
Implementation of quality management at a catering unit - description of the products and the technological process. Analysis of potential risks, identification of critical control points and control points, standard and tolerance values, critical parameters monitoring, corrective actions.	Case studies, analysis and quality circles.	1
Implementation of quality management at a unit in the food industry - meat - description of the products and the technological process. Analysis of potential risks, identification of critical control points and control points, standard and tolerance values, critical parameters monitoring, corrective actions.	Case studies, analysis and quality circles.	1
Implementation of quality management at a unit in the food industry - milk - description of the products and the technological process. Analysis of potential risks, identification of critical control points and control points, standard and tolerance values, critical parameters monitoring, corrective actions.	Case studies, analysis and quality circles.	1
Implementation of quality management at a unit in the food industry - honey - description of the products and the technological process. Analysis of potential risks, identification of critical control points and control points, standard and tolerance values, critical parameters monitoring, corrective actions.	Case studies, analysis and quality circles.	1
Implementation of quality management at a public catering unit.	Case studies, analysis and quality circles.	3
Presentation of the portfolio.	PowerPoint Presentation	1
Bibliography Chiran A. (coordator), Piața produselor agricole și agroalimentare – abordare teoretică și practică, Editura Ceres, București, 2004 Diaconescu, I. 2005, Bazele merceologiei II, Editura Uranus, București. Dinu, V., 2008, Coordonator, Fundamentele științei mărfurilor, Editura ASE Paraschivescu Andrei Octavian, 2004, Managementul calității mărfurilor alimentare, Editura Tehnopress, Iași. Olaru, M.; Pamfilie, R.; Schileru, I.; Purcarea, A.; Negrea, M.; Atanasie, A.; Stanciu, C., 2001, Fundamentele științei mărfurilor, Editura Economica, București Olaru, M., Pamfilie, R., Purcărea, A. Stanciu, C., Atanase, A., Negrea, M., Păunescu, C., 2004, Fundamentele științei mărfurilor, Editura Economica, București.		

\* 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 course "Management Of Agri-Food Product Quality " is in line with what is being done in other university centers in the country, in food engineering profiles. By acquiring theoretical concepts and approaching the practical aspects included in the discipline, the students acquire a consistent knowledge bag, in accordance with

the required competencies for the possible occupations provided in the Grid - RNCIS.
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**10. Evaluation**

Type of activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Share in the final grade
10.4 Course	The way responded by questions	Oral exam	70%
10.6 Laboratory	Project presentation	Presentation Quality Procedure	30%
10.8 Minimum standard of performance			
Understanding theory and their application in practice, the ability of drawing up a procedure for quality processes at food industry.			

Date of completion

Signature of course holder

Signature of laboratory holder

Morna Anamaria Aurelia

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Date of approval in the department

Signature of the Head of Department

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