Annex 6

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	**ENGINEERING OF FOOD PRODUCTS**
1.4 Field of study	**PROCESSING TECHNOLOGY OF AGRI-FOOD PRODUCTS**
1.5 Cycle of study	**BACHELOR**
1.6 Study programme/Qualification	**PROCESSING TECHNOLOGY OF AGRI-FOOD PRODUCTS**

2. Information on the discipline

2.1 Name of discipline			Foreign Language IV				
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	IV	2.6 Type of evaluation	Summative	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					20 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					4
Tutorship					2
Examinations					6
Other activities.....					
3.7 Total hours of individual study	**20**				
3.9 Total hours per semester	**48**				
3.10 Number of credits	2				

4. Prerequisites (where appropriate)

4.1 curriculum	English language studied in highschool and first year of faculty (grammar, vocabulary
4.2 competences	Competences in using English language in written and speech

5. Conditions (where appropriate)

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

6. Specific competences acquired	
Professional competences	▪ 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	▪ 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)

7.1 General objective	▪ 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	▪ 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*/

8.1 Course	Methods of teaching	No. of hours/Remarks

1. Food preservation – spoilage mechanisms	Interactive Lecture	2
2. Food preservation- traditional and industrial methods	Interactive Lecture	2
3. Food preservation – low temperature preservation	Interactive Lecture	2
4. Food preservation – thermal processing	Interactive Lecture	2
5. Food preservation – chemical preservation	Interactive Lecture	2
6. Food processing – kitchen equipment	Interactive Lecture	2
7. Food processing – industrial equipment	Interactive Lecture	2

Bibliography

1. Amy Christine Brown, 2010, *Understanding Food: Principles and Preparation*, Wadsworth Cengage Learning
2. Lentle, Roger G., Janssen, Patrick W.M., *The Physical Processes of Digestion*, http://www.springer.com/food+science/book/978-1-4419-9448-6
3. M. F. K. Fisher, Joan Reardon, 2009, *The Art of Eating*, 2004, Wiley Publiching, New Jersey
4. Michel Saus, *Advanced Bread and Pastry*, Delmar Cengage Learning

8.2 Seminar	Methods of teaching	No. of hours/ Remarks
1.Food altering. Canning, pasteurization	Explanations, exemplification, dialogue, case study, video	2
2. Food preservation – canning, smoking, salting	Explanations, exemplification, dialogue, case study	2
3. Food preservation – freezing, chilling, cooling	Explanations, exemplification, dialogue, case study	2
4. Food preservation – boiling, pasteurization	Explanations, exemplification, dialogue, translations	2
5. Additives. Bioplastic	Explanations, exemplification, dialogue, case study, text translation	2
6. Utensils used in the kitchen	Explanations, exemplification, dialogue, case study	2
7. Equipment used in Food Industry	Explanations, exemplification, dialogue, case study, video	2

Bibliography

1. Amy Christine Brown, 2010, *Understanding Food: Principles and Preparation*, Wadsworth Cengage Learning
2. Lentle, Roger G., Janssen, Patrick W.M., *The Physical Processes of Digestion*, http://www.springer.com/food+science/book/978-1-4419-9448-6
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8.3 Laboratory		

8.4 Project		
Bibliography		

* 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

- By acquiring knowledge in technical English, students will have a consistent portfolio in accordance withthe partial competencies required for possible occupations foreseen by RNCIS
- The course exists in the curriculum of similar universities and faculties in Romania
- The course content is very well appreciated by the specialized institutions that have as employees the graduates of this course

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	for 5 grade – 50% knowledge of seminar content for 6 grade – 60% knowledge of seminar content for 7 grade – 70% knowledge of seminar content for 8 grade – 80% knowledge of seminar content for 9 grade – 90% knowledge of seminar content for 10 grade –100% knowledge of seminar content	Summative evaluation – oral exam	100%

	(student makes the proof of being familiar with the bibliography)		
10.6 Laboratory			
10.7 Project			
10.8 Minimum standard of performance			

Date of completion

28.09.2020

Signature of course holder**

Signature of seminar laboratory/project holder **

Assoc.prof. Anamaria Supuran
asupuran@uoradea.ro

Date of approval in the department

.....01.10.2020.....

Signature of the Head of Department

Lect.dr. Adrian Timar
atimar@uoradea.ro

Dean signature

Prof.dr.eng. Ioan Chereji