

SUBJECT DESCRIPTION

1. Information on the study programme

1.1 The institution of higher education	UNIVERSITY OF ORADEA
1.2 Faculty	FACULTY OF ENVIRONMENTAL PROTECTION
1.3 Department	ENGINEERING OF FOOD PRODUCTS
1.4 Field of study	CONTROL AND EXPERTISE OF FOOD PRODUCTS
1.5 Cycle of study	BACHELOR
1.6 Program of study/Qualification	TECHNOLOGY OF AGRICULTURAL PRODUCTS PROCESSING/ENGINEER

2. Information on the discipline

2.1 Name of discipline	Meat processing technology II						
2.2 Course holder	Timar Adrian						
2.3 Seminar/Laboratory/Project holder	Timar Adrian						
2.4 Year of study	IV	2.5 Semester	VIII	2.6 Type of evaluation	E	2.7 Regimen of the subject	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	2	out of which 3.3 laboratory	1+1
3.4 Total hours from the curriculum	40	Of which: 3.5 course	20	out of which 3.6 laboratory	20
Time allotment					hours
Study assisted by manual, course support, bibliography and notes					10
Additional documentation in the library/ on specialised electronic platforms and in the field					10
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					10
Tutorship					6
Examinations					2
Other activities.....					6
3.7 Total hours of individual study	44				
3.9 Total hours per semester	84				
3.10 Number of credits	2+1				

4. Prerequisites (where appropriate)

4.1 curriculum	Anatomy, Food industry machinery
4.2 competences	Knowledge of anatomy of farm animals, knowledge of machinery in the food industry

5. Conditions (where appropriate)

5.1. related to course	Video projector, Screen
5.2. related to laboratory	Specific meat processing equipment for practical applications

6. Specific competences acquired

Professional competences	<p>C2 Coordination of activities and processes based on technical specifications</p> <p>C3 Assessment of the technical solutions needed to improve the food quality and to reduce the specific consumption, as well as the development, monitoring and implementation of new technical projects;</p>
Transversal competences	<p>CT1 Applying strategies of perseverance, rigor, efficiency and accountability in the work, punctuality and accountability for the results of personal activities, creativity, common sense, analytical and critical thinking, problem solving, etc., based on the rules and principles of professional ethics code values in the food sector</p> <p>CT2 Applying networking techniques within a team, enhancement and shaping of empathic capacities of interpersonal communication and ownership of some specific tasks in the group activity to treat / solve individual / group conflict, as well as the optimal management of time.</p> <p>CT3 Efficient use of various ways and learning/ training techniques to acquire the information from electronic and bibliographic databases both in Romanian and in an international language, as well as to evaluate the need and usefulness of extrinsic and intrinsic motivation of continuing education.</p>

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

7.1 General objective	Student will acquire knowledge of raw materials and materials used in the meat processing industry, Familiarization with the main production technologies of meat preparations. Knowledge of manufacturing steps, manufacturing prescriptions and the way they are made.
7.2 Specific objectives	Accumulating knowledge to enable: <ul style="list-style-type: none"> ♣ optimal food safety processing of meat stuff, ♣ economic efficiency in the pre-production of raw materials, materials and auxiliary materials, ♣ Exploitation of specific infrastructure, ♣ Storage of raw materials, semi-finished products and finished products.

8. Contents*

8.1 Course	Methods of teaching	No. of hours
Thermal treatments in the manufacture of meat preparations I	Interactive lecture with videoprojection	2
Thermal treatments in the manufacture of meat preparations II	Interactive lecture with videoprojection	2
Thermal treatments in the manufacture of meat preparations III	Interactive lecture with videoprojection	2
Mechanical processing of meat I	Interactive lecture with videoprojection	2
Mechanical processing of meat II	Interactive lecture with videoprojection	2
Manufacture of sausages I	Interactive lecture with videoprojection	2
Manufacture of sausages II	Interactive lecture with videoprojection	2

Manufacture of sausages III	Interactive lecture with videoprojection	2
Manufacture of specialties and smoked meatstuff I	Interactive lecture with videoprojection	2
Manufacture of specialties and smoked meatstuff II	Interactive lecture with videoprojection	2
Processing by-products of the meat industry I	Interactive lecture with videoprojection	2
Processing by-products of the meat industry II	Interactive lecture with videoprojection	2
Storage of meat stuff I	Interactive lecture with videoprojection	2
Storage of meat stuff II	Interactive lecture with videoprojection	2
Bibliography		
1. Banu C.; Alexe, Petre; Camelia Vizireanu, Procesarea industriei a cărnii, Ed. TEHNICĂ, București, 2002		
2. Țibulcă Dorin; Sălăgean Claudiu-Dan, Tehnologia cărnii și produselor din carne, vol I și II, Ed. RISOPRINT, 2000		
3. Timar Adrian, Tehnologia Prelucrării Cărnii, Editura Universității din Oradea, 2010		
*** Standarde de ramură, Preparate din carne, M.A.A. - C.O.C.P.C.I.A., București, 1991		
8.2 Seminary	-	-
8.3 Laboratory	Methods of teaching	No. of hours
Manufacture of fresh meatstuff I	Demonstration, Practical Application	1
Manufacture of fresh meatstuff II	Demonstration, Practical Application	1
Manufacture of semi-smoked products I	Demonstration, Practical Application	1
Manufacture of semi-smoked products II	Demonstration, Practical Application	1
Manufacture of semi-smoked products III	Demonstration, Practical Application	1
Manufacture of smoked meatstuff I	Demonstration, Practical Application	1
Manufacture of smoked meatstuff II	Demonstration, Practical Application	1
Manufacture of specialties I	Demonstration, Practical Application	1
Manufacture of specialties II	Demonstration, Practical Application	1
Manufacture of dried crud III	Demonstration, Practical Application	1
Manufacture of dried raw meatstuff	Demonstration, Practical Application	1
Manufacture of semiconservers	Demonstration, Practical Application	1
Manufacture of canned food	Demonstration, Practical Application	1
Deposits of meat products	Demonstration, Practical Application	1
Bibliography		
1. Timar Adrian, Prelucrarea cărnii, îndrumar de laborator		

2. Țibulcă Dorin; Sălăgean Claudiu-Dan Tehnologia de fabricație a preparatelor din carne - îndrumător de lucrări practice, Ed. BEDIN, Bistrița, 2004 *** Standarde de ramură, Preparate din carne, M.A.A. - C.O.C.P.C.I.A., București, 1991		
8.4 Project	Methods of teaching	No. of hours
Motivation of choosing the product	Demonstration, Practical Application	1
Product description	Demonstration, Practical Application	1
Raw materials used in the manufacture of the product	Demonstration, Practical Application	1
Materials used in the manufacture of the product	Demonstration, Practical Application	1
Auxiliary materials used in the manufacture of the product	Demonstration, Practical Application	1
Machinery used in the manufacture of the product	Demonstration, Practical Application	1
Preparation of the technological flow diagram I	Demonstration, Practical Application	1
Drawing up the technological flowchart II	Demonstration, Practical Application	1
Methods of control over the technological flow	Demonstration, Practical Application	1
Preparation of the manufacturing recipe	Demonstration, Practical Application	1
Description of the technological flow I	Demonstration, Practical Application	1
Description of the technological flow II	Demonstration, Practical Application	1
Balance sheet material	Demonstration, Practical Application	1
Energy balance	Demonstration, Practical Application	1
Bibliography		
1. Timar Adrian, Prelucrarea cărnii, îndrumar de laborator		
2. Țibulcă Dorin; Sălăgean Claudiu-Dan Tehnologia de fabricație a preparatelor din carne - îndrumător de lucrări practice, Ed. BEDIN, Bistrița, 2004		
*** Standarde de ramură, Preparate din carne, M.A.A. - C.O.C.P.C.I.A., București, 1991		

* 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

Discipline provides specialists for meat processing, storage and distributions units, distributors of equipment and additives in the meat industry.

10. Evaluation

Type of activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Share in the final grade
10.4 Course	for grade 5 - knowledge of the matter in proportion of 50% for grade 6 - the	Summative assessment - exam - written or oral test	70%

	<p>knowledge of the matter in proportion of 60% for note 7 - knowledge of the matter in the proportion of 70% for grade 8 - knowledge of the matter in the proportion of 80% for grade 9 - knowledge of the matter in proportion of 90% for grade 10 - 100% knowledge of the subject (the student proves the consultation of the bibliographic material presented)</p>		
10.5 Seminary			
10.6 Laboratory	<p>for grade 5 - knowledge of the matter in proportion of 50% for grade 6 - the knowledge of the matter in proportion of 60% for note 7 - knowledge of the matter in the proportion of 70% for grade 8 - knowledge of the matter in the proportion of 80% for grade 9 - knowledge of the matter in proportion of 90% for grade 10 - 100% knowledge of the subject (the student proves the consultation of the bibliographic material presented)</p>	<p>- <i>continuous evaluation</i> (percentage 40%) - <i>cumulative evaluation</i> (percentage 60%)</p>	30%
10.7 Project			
10.8 Minimum standard of performance			
<p>Execution of specific operations in the production area based on the job description, observing the norms and values of the professional ethics. Performing an individual project. Developing a portfolio with the identification and description of professional roles in a subordinate team. Creating a team project. Elaborate a technical study through the efficient use of relevant and current documentation resources (including the Internet, databases, online courses, etc.)</p>			

Date of completion

Signature of the course holder

Signature of laboratory holder

01.10.2020

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Date of approval in the department

01.10. 2020

Signature of the Head of Department
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