

DISCIPLINE SHEET

1. Data about the program

1.1 Superior educational institution	University of Oradea
1.2 Faculty	Environmental protection
1.3 Department	Engineering of food products
1.4 Domain of study	Engineering of food products
1.5 Cycle of studies	License
1.6 Program of studies/Calificarea	Agricultural Product Processing Technology Engineer

2. Data about the discipline

2.1 Name of discipline	UNITARY OPERATIONS IN FOOD INDUSTRY						
2.2 Titular of the course activities	Chief of works doctor engineer URS MARIANA						
2.3 Titular of the seminar/laboratory/project activities	Chief of works doctor engineer URS MARIANA						
2.4 Year of study	II	2.5 Semester	III	2.6 Type of assessment	Ex.	2.7 Discipline regime	Ob

Ob – obligatory/compulsory; As – associated; Op – optional.

3. Total estimated time (semestrial number of hours of didactical activities)

3.1 Number of hours per week	4	From which: 3.2 course	2	3.3 seminar/laboratory/project	2
3.4 Total number of hours from the educational/curriculum plan	56	From which: 3.5 course	28	3.6 seminar/laboratory/project	28
Distribution of time fund					hours
Study after the book, course support, bibliography, notes					26
Extra documentation in the library, on specialized electronic platforms, out on the open field					20
Preparation of seminars/laboratories, themes, essays, portfolios, reviews					18
Tutoring					0
Examinations					2
Other activities.....					3
3.7 Total hours of individual study	69				
3.9 Total hours per semester	125				
3.10 Number of credits	5				

4. Preconditions (where it is necessary)

4.1 of curriculum	(Conditioning agents) Physics and transfer phenomena
4.2 of competence	Devices and measuring and control systems in the food industry

5. Conditions (where it is necessary)

5.1. of course on going	<ul style="list-style-type: none"> The students shall not come to the lectures/seminars/laboratories with their mobile phones turned on. Also, we shall not tolerate phone conversations during the course, nor shall we tolerate students who leave the course in order to answer a personal telephone call. The students' delay for the course /seminars/laboratories shall not be tolerated as the delay proves to be disruptive to the educational process.
5.2. of seminar/laboratory/project on	<ul style="list-style-type: none"> The dead line for delivering the seminar worksheets is established by

going	the titular on mutual agreement with the students. Any delay request shall be accepted only on the basis of very objective reasons. If any laboratory worksheet is to be handed in later than the previously established dead line the worksheets shall be downgraded 1 point for each day of delay.
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6. Accumulated specific competence

Professional competence	C2. Running the general engineering processes, exploitation of installations and of the food industry out fit. C2.1. Description and use of the concepts, theories and basic methods from the domain of processes and exploitation of installations from the food industry chain C3. Supervising, running, analysing and designing the food technologies from raw materials until the finite products.
Transversal competences	

7. Discipline objectives (those outcoming from the accumulated specific competence grid)

7.1 General objective of the discipline	<ul style="list-style-type: none"> The discipline of unitary operations in food industry has as an aim to present aspects related to those unitary operations that are at the basis of food technologies, on the basis of which one can conceive a technology and a scheme of operations.
7.2 Specific objectives	<ul style="list-style-type: none"> For each unitary operation there are references to: the factors that intervene, the scientific principles on which the operation is based or which coordinate the main factors, the correlation links which establish the value of the sizes necessary for the technological design, representative types of devices.

8. Contents*

8.1 Course	Teaching methods	No. of hours/Observations
1.Classification of operations in food industry. Mixing, its definition, factors which influence the mixing process, mixing procedures, utilization in food industry.	Interactive lecture with video projection	2
2.Sedimentation in a field of gravitational forces, factors which influence sedimentation. S-L, L-L, G-S sedimentation machines.	Interactive lecture with video projection	2
3.Filtration, principle of filtration, factors which influence the filtration. Types of filters.	Interactive lecture with video projection	2
4.Centrifugation. Factors influencing centrifugation.	Interactive lecture with video projection	2
5.Extraction. Factors influencing extraction. Diffusion. Operations based on diffusion.	Interactive lecture with video projection	2
6.Evaporation concentration. Factors which influence evaporation concentration. Evaporation processes.	Interactive lecture with video projection	2
7.Sterilization – pasteurization. Defining the operations,	Interactive lecture with	2

factors that influence the operations.	video projection	
8.Refrigeration. General principles of the refrigeration. Systems of refrigerations.	Interactive lecture with video projection	2
9.Freezing. General principles of freezing Systems of freezing.	Interactive lecture with video projection	2
10.Thawing. Thawing methods.	Interactive lecture with video projection	2
11.Drying. Definition of operation, conditions of realization, factors which influence drying, types of dryers. Utilization of the drying operation in food industry.	Interactive lecture with video projection	2
12.Distillation. Steam training. Rectification.	Interactive lecture with video projection	2
13.Crystallization. Factors influencing the of crystallization. Crystallization processes.	Interactive lecture with video projection	2
14.Crystallization systems.		2
8.2 Seminar	Teaching methods	No. of hours / Observations
8.3 Laboratory	Teaching methods	No. of hours/ Observations
1.Study of the mixing operation. Mixing efficiency. Construction of mixers. Types of mixers.	Demonstration, practical application	2
2.Study of the sedimentation operation. Gravitational force sedimentation apparatus.	Demonstration, practical application	2
3.Study of the filtration operation. Filter materials. Types of leaks.	Demonstration, practical application	2
4.Crushing and fractionation of solids.	Demonstration, practical application	2
5.Absorption. Factors influencing absorption. Adsorption. Factors influencing adsorption	Demonstration, practical application	2
6.Operations of heat exchange. Heat sources. Heat exchangers.	Demonstration, practical application	2
7.Condensation. Condensation methods. Types of condensers.	Demonstration, practical application	2
8.Conditioning operations: sorting, washing, removal of kernels, division.	Demonstration, practical application	2
9.Sources of cold. Cold production methods.	Demonstration, practical application	2
10.Applications of cold in the food industry.	Demonstration, practical application	2
11.Study of the drying operation. Drying mechanism.	Demonstration, practical application	2
12.Study of the pressing operation .	Demonstration, practical application	2
13.Study of the discontinuous differential distillation operation.	Demonstration, practical application	2
14.Study of the crystallization operation.	Completion of the situation	2
Bibliografy		
1. Constantin Banu-Tratat de inginerie alimentară, Vol I, Editura Agir București, 2007 2. I.Jianu, Delia Dumbravă, D.Dronca, T.Trască – Principii și tehnici de procesare și conservare a produselor agroalimentare.Determinări. Calcule Tehnologice, Timișoara, 1997		

3. Răşenescu I.-Operații și utilaje în industria alimentară Vol I-II,Editura Tehnică București 1972
4. Valentin Nedeff-Mașini și instalații pentru industria alimentară, Vol I-II-III,Bacău 1997
5. Mihaela Botiș Nistoran, Liliana Tulcan, Dinu Gubencu, Remus Boboescu – Bazele proceselor agroalimentare, Editura de Vest, Timișoara, 2008
6. Mariana Popovici(Urs)-Operațiuni unitare în industria alimentară, Editura Universității din Oradea, 2012
7. Alexandru Rinovetz – Operații unitare în industria chimică, Partea I, Editura Agroprint, Timișoara, 2009
8. Mariana Urs-Operațiuni unitare în industria alimentară-Suport Lucrări practice

* The number of hours allocated for each course/seminar/laboratory shall be mentioned in detail for the period of the 14 weeks of each semester of the university year.

9. Corroboration of the discipline contents with the expectations of the epistemic community representatives, of the professional associations and representative employers from the domain afferent to the program

- Students shall acquire the necessary knowledge related to the unitary operations applied in technological processes of producing food products.
- Students shall acquire the necessary skills to actually perform the activities through which they can determine, qualitatively and quantitatively the obtained fruits.

10. Assessment

Type of activity	10.1 Assessment criteria	10.2 Assessment methods	10.3 Percentage from the final grade
10.4 Course	For grade 5 – knowing 50% of the school matter		70
	For grade 6 – knowing 60% of the school matter		
	For grade 7 – knowing 70% of the school matter		
	For grade 8 – knowing 80% of the school matter		
	For grade 9 – knowing 90% of the school matter		
	For grade 10 – knowing 100% of the school matter(the student makes proof that s/he has read the presented bibliographical material)		
10.5 Seminar	For grade 5 – the student answers correctly at 50% of the questions		30
	For grade 6 – the student answers correctly at 60% of the questions		
	For grade 7 – the student answers correctly at 70% of the questions		
	For grade 8 – the student answers correctly at 80% of the questions		
	For grade 9 – the student answers correctly at 90% of the questions		
	For grade 10 – the student answers correctly at 100% of the questions		
10.7 Project			

10.8 Minimum standard of performance			
Understanding the theoretical notions specific to the food industry and applying them practically, realization of a study on different themes concerning the food industry domain.			

Date of completion

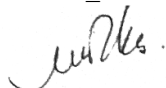
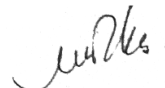
Signature of the course titular**

Signature of the
seminar/laboratory/project titular**

22.06.2023

Chief of works dr. engineer. Urs Mariana
mariana_mediu@yahoo.com

Chief of works dr. engineer Urs Mariana

Date of approval in the department

Signature of the department manager

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Chief of works dr. engineer, Timar Adrian Vasile

Signature of the Dean

University professor, doctor engineer,
Maerescu Cristina Maria