DISCIPLINE CHART

1. Data about program

1.1 Institution of Higher Education	**UNIVERSITY OF ORADEA**
1.2 Faculty	**ENVIRONMENTAL PROTECTION**
1.3 Department	**ANIMAL HUSBANDRY and AGROTOURISM**
1.4 Field of study	**ENGINEERING AND MANAGEMENT IN AGRICULTURE AND RURAL DEVELOPMENT**
1.5 Cycle studies	**LICENSE**
1.6 Study Program/ Qualification	**ENGINEERING AND MANAGEMENT IN PUBLIC NUTRITION AND AGROTOURISM**

2. Data about discipline

2.1 Name of discipline			**ELEMENTS OF CHEMISTRY AND BIOCHEMISTRY, AGRICULTURAL PRODUCTS**				
2.2 The holder of the course activities			Lecturer PhD .Eng. MARELE DANIELA CAMELIA				
2.3 The holder of the seminar/lab/project			Lecturer PhD. Eng. MARELE DANIELA CAMELIA				
2.4 Year of study	I	2.5 Semester	I	2.6 Type of evaluation	Exam	2.7 Type of discipline	I

(I) Impusă; (O) Opţională; (F) Facultativă

3. Total estimated time (hours per semester of teaching activities)

3.1 Hours per week		4	From wich: 3.2 cours		2	3.3 seminar/lab/project	2
3.4 Total hours from curricula		56	From wich: 3.5 cours		28	3.6 seminar/lab/project	28
	Distribution time						ore
	Study after course support manual, bibliography and notes						14
	Additional documentation in the library, electronic platforms and on the ground						10
	Seminars/training laboratories, themes, essays, portfolios						12
	Tutoring						4
	Examination						4
	Another activities.....						
3.7 Total hours of individual study		**44**					
3.9 Total hours of semester		**100**					
3.10 Number of credits		**4**					

4. Prerequisites(where applicable**)**

4.1 of curriculum	(Conditionings)
4.2 competencies	

5. Conditions (where applicable)

5.1. of the cours	Lecture hall equipped with projector
5.2. of the seminar/lab/project	Corresponding laboratory

6. Specific competencies gained	
Professional competence	- be familiar with the terminology used and to demonstrate proper use of looseness in notions; - making calculations and applications demonstrations, to solve specific problems. - information systems management: software applications-operating and customization, based on specific indicators. - know the Foundation theoretically and logically in choices made which demonstrate the ability of analysis and interpretation of situations; - to acquire the skills of reasoning, analysis and evaluation of situations; - to develop habits of proper use of tools and materials needed
Crosscutting competence	- to apply responsibly, rules and values principles of professional ethics in professional tasks and identify objectives, available resources, stages, terms of execution terms achievement and related risks - identify roles and responsibilities in a multidisciplinary team and the application of techniques of networking and effective work in a team - identify training opportunities and efficient use, for their own development, sources of information and communication resources and training assisted (Internet portals, software applications, databases database, on-line courses, etc. - demonstrate concern for further training through the training of practical thinking skills; - demonstrate involvement in scientific activities, such as the drafting of articles and studies;

7. Objectives of discipline

7.1 General objectiv of discipline	▪ Discipline aims to provide the necessary theoretical knowledge, being structured in two parts: the first part deals with the main classes of organic compounds that are the basis of biochemical compounds,
7.2 Specifics objectives	▪ the student is able to demonstrate that he acquired knowledge to understand the notions studied . ▪ the student is able to apply the basic principles and methods in solving problems. ▪ the student is able to select the optimum methods of chemical analysis.

8. Content*

8.1 Cours	Teaching methods	Nr. hours
1. General characterization of food. 1.1. Chemical composition of foods. 1.2. The nutritional value of food	Participative lecture, debate, exposure, problem-solving,	2

2. Water in food.	giving examples.	2
3. The structure of organic compounds. Composition of organic compounds.		2
4. Hydrocarbons. 4.1. Alkanes. 4.2. Alkenes. 4.3. Diene and Poliene. 4.4. Alkine. 4.5 Arenas.		6
5. Halogenated compounds		2
6. Hydroxylics compounds		2
7. Combinations of organic nitrogen. 7.1. Nitro compounds. 7.2. Amine.		2
8. Carbonylics compounds (aldehydes and ketones)		2
9. Carboxylics acids		2
10.Esters.		2
11. Fatty acids .		2
12. Food colloids.		2
Bibliography		
C.D.Neniţescu ,Chimie organică, Editura Didactica şi Pedagogică, Bucureşti 1980		
Neamţu G..Cămpeanu G. , Socaciu Carmen , Biochimie vegetală,Editura Didactica şi Pedagogică, Bucureşti 1999		
Alfa Xenia Lupea ,Biochimie, Editura Politehnica Timişoara,2002		
8.2 Seminar	Teaching methods	Nr. hours
- is not the case		
8.3 Laboratory	Discussions, practical execution of laboratory work, processing and interpretation of results	
1. Safety in the chemistry laboratory. Specific laboratory operations work on organic chemistry		2
2. The weighing in the balance. Dissolving substances		2
3. Solutions. The concentration of solutions. Theoretical notions.		2
4. Preparation of solution.		2
5. pH of solution.		2
5. Color indicators.		2
7. Methods of purification and separation of organic compounds. Recristalization .		2
8. Sublimation. Distillation.		2
9. Extraction		2
10. Chromatographic analysis methods		2
11. Spectroscopic analysis methods		2
12. Obtaining colloidal solutions.		2
13. Determination of acidity of the food		2
14 . Presentation themes.		
8.4 Project		
- is not the case		
Bibliography		
C.D.Neniţescu ,Chimie organică, Editura Didactica şi Pedagogică, Bucureşti 1980		
Neamţu G..Cămpeanu G. , Socaciu Carmen , Biochimie vegetală,Editura Didactica şi Pedagogică, Bucureşti 1999		
Alfa Xenia Lupea ,Biochimie, Editura Politehnica Timişoara,2002		

Gabriela Vicaş, Simona Vicaş – Lucrări practice de chimie organică şi biochimie – Editura Universităţii din oradea, 2001.

* It will detail the content, i.e. the number of hours allocated to each course/seminar/lab/project during the 14 weeks of each semester of the academic year

9. While the content of the discipline with the expectations of the representatives of the community, professional associations and employers ' representatives in the field programme

- The content of the discipline is consistent with what is being done in other universities in the country and abroad.

10. Evaluation

Activity type	10.1 Evaluation criteria	10.2 Assessment methods	10.3 Share in final note
10.4 Cours	-the correctness and completeness of knowledge, -coherence and logic, -the degree of assimilation of language, -criteria which concerns aspects of conscientiousness, attitudinal study.	The written assessment (in session)	60%
		Active participation in courses.	10 %
10.5 Seminar	-		
10.6 Laboratory	criteria which concerns aspects of conscientiousness, attitudinal self-study, -the ability of application in practice -the ability to run the team, experimetele -ability to synthesize results.	The written assessment (during semester): theme.	20%
		Active participation in practical works.	10%
10.7 Project	-		
10.8 Minimum performance standard: knowledge of fundamental elements of theory.			

Date — Signature holder of the cours — Signature holder of the seminar/lab/project

15.05.2021 — Lecturer PhD. eng.Marele Daniela Camelia, marele_dana@yahoo.com — Lecturer PhD Eng.Marele Daniela Camelia, marele_dana@yahoo.com

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Date — Signature director of the department

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Signature of Dean

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