

Annex 6

DISCIPLINE DESCRIPTION

1. Information on the study programme

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| 1.1 Academic institution | UNIVERSITY OF ORADEA |
| 1.2 Faculty | FACULTY OF ENVIRONMENTAL PROTECTION |
| 1.3 Department | ANIMAL HUSBANDRY AND AGRITOURISM |
| 1.4 Field of study | ENGINEERING AND MANAGEMENT IN PUBLIC ALIMENTATION AND AGRITOURISM |
| 1.5 Cycle of study | BACHELOR |
| 1.6 Study programme/Qualification | EMPAA/ ENGINEER |

2. Information on the discipline

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|---------------------------------------|------------------------|--------------|---|------------------------|----|--------------------------|---|
| 2.1 Name of discipline | Food Hygiene | | | | | | |
| 2.2 Course holder | Lecturer Popa Anca PhD | | | | | | |
| 2.3 Seminar/Laboratory/Project holder | Lecturer Popa Anca PhD | | | | | | |
| 2.4 Year of study | 4 | 2.5 Semester | 7 | 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)

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|---|------------|--------------------------|----|---|-------|
| 3.1 Number of hours per week | 4 | out of which: 3.2 course | 2 | out of which 3.3 seminar/laboratory/project | 2 |
| 3.4 Total hours in the curriculum | 5 6 | out of which: 3.5 course | 28 | out of which 3.6 seminar/laboratory/project | 28 |
| 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 | | | | | 15 |
| Preparation of seminars/laboratories/ topics/reports, portfolios and essays | | | | | 15 |
| Tutorship | | | | | 3 |
| Examinations | | | | | 5 |
| 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. Prerequisites (where appropriate)

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| 4.1 curriculum | Human Nutrition, Public Health |
| 4.2 competences | - |

5. Conditions (where appropriate)

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| 5.1. related to course | <ul style="list-style-type: none"> - Lecture room, equipped with blackboard and laptop, video projector - Telephone conversations during the course will not be tolerated, nor students leaving the lecture hall to answer personal telephone calls; compliance with the norms of ethics and good conduct during the course is required |
| 5.2. related to seminar/laboratory/ project | <ul style="list-style-type: none"> - Room equipped with blackboard, laptop, video projector - Students will not show up to lectures, labs with mobile phones open, chewing gum or without the necessary writing material or utensils requested in advance |

6. Specific competences acquired

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| Professional competences | <ul style="list-style-type: none"> ▪ To know the terminology used in applied hygiene at the level of a public catering unit; ▪ To demonstrate the ability to use hygiene concepts appropriately; ▪ To demonstrate the ability to analyze and interpret situations that contravene hygiene norms; ▪ To acquire reasoning skills, analysis and evaluation of situations that contravene hygienic behavior in a public/tourist catering unit; ▪ To develop skills in the correct use of the material and legislative instruments necessary for the application of hygiene rules; ▪ To demonstrate skills of identification, evaluation and construction/deconstruction of solutions to problem situations; to identify and choose the optimal methods of solving problems; ▪ Application of specific principles, methods, techniques, procedures and tools for the investigation and evaluation of planning, programming and management processes in the development of products/provision of services from public food and agritourism, under conditions of professional supervision ▪ Adequate use of standard methodologies/procedures for investigation, quality assessment, planning impact and recognition of limits imposed by food production/service provision processes. |
| Transversal competences | <ul style="list-style-type: none"> ▪ To demonstrate concern for professional improvement by training practical thinking skills; ▪ To demonstrate involvement in scientific activities, such as the elaboration of specialized articles and studies; ▪ To participate in projects having a scientific character, compatible with the requirements of integration in European education; ▪ To apply, in a responsible manner, the principles of the norms and values of professional ethics in carrying out professional tasks and identifying the objectives to be achieved, the available resources, the work stages, the execution durations, the deadlines and related risks |

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

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| 7.1 General objective | <ul style="list-style-type: none"> ▪ Defining a system of hygiene rules with a direct impact on health, with application in public food establishments and their recognition for the appropriate use of sanitation methods/procedures. |
| 7.2 Specific objectives | <ul style="list-style-type: none"> ▪ Understanding the term hygiene/food hygiene. ▪ Knowledge of food hygiene promotion methods. ▪ Adoption of professional hygiene rules in the field of public food |

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| | <ul style="list-style-type: none"> ▪ Provision of services that comply with the hygiene standards imposed by the legislation. ▪ Acquisition of theoretical notions regarding the risks for the health of the population in relation to the quality of food. |
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8. Content*/

| 8.1 Course | Methods of teaching | No. of hours/Remarks |
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| 1. Food hygiene and safety. | Interactive Lecture | 2 |
| 2. The reference framework regarding food, nutrition and food hygiene policies in the EU and in Romania | Interactive Lecture | 2 |
| 3. Hygienic requirements regarding the design of public catering units | Interactive Lecture | 2 |
| 4. Hygienic requirements regarding the construction characteristics and equipment of public food establishments | Interactive Lecture | 2 |
| 5. Water hygiene. Sanitary characterization of water sources; self-purification of waters. Drinking water quality criteria. Hygienic-sanitary requirements of the central and local drinking water supply. | Interactive Lecture | 4 |
| 6. Hygiene of technological operations within the u.a.p. | Interactive Lecture | 4 |
| 7. Chemical and physical pollution of food – effects on food and consumers, preventive measures. | Interactive Lecture | 2 |
| 8. Food poisoning (FP) | Interactive Lecture | 6 |
| Definition. Etiology. Epidemiological investigation in the case of FP. Particular types of FP | Interactive Lecture | 2 |
| 9. The legal and sanitary consequences of non-compliance with food hygiene rules. | Interactive Lecture | 2 |
| Bibliography | | |
| <ol style="list-style-type: none"> 1. Bărzoi D. Toxiinfecții alimentare. Ed. Diacon Coresi, 1999 2. Chereji Anca. Sănătate publică, Editura Universității din Oradea, 2011 3. Ionuț Carmen, Monica Popa, Valeria Laza, Dana Sirbu, Daniela Curșeu, R. Ionuț, Compendiu de igienă. Editura Medicală Universitară „Iuliu Hațieganu” Cluj-Napoca, 2004 4. Mihele Denisa, Igiena alimentației, 2008, Ed. Medicală 5. Șerban Ileana Adriana, Călugăru Adrian, Noțiuni elementare de igienă. Îndrumar pentru lucrătorii din sectorul alimentar, 2005, Ed. Semne | | |
| 8.2 Laboratory | Methods of teaching | No. of hours/Remarks |
| 1. The concept of hygiene. History of hygiene. | Conversation, problematization, e.g., case study, worksheets | 2 |
| 2. FAO and WHO | Conversation, problematization, e.g., case study, worksheets | 2 |
| 3. Hygienic requirements regarding the location of | Conversation, | 2 |

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| public food establishments | problematization, e.g., case study, worksheets | |
| 4. Microclimate hygiene in public food establishments | Conversation, problematization, e.g., case study, worksheets | 2 |
| 5. The methodology of sanitary research of water (potable, recreational, residual). Collection of water samples. Determination of organoleptic, physical and chemical properties of water. Interpretation and discussion of the results. the water. Bacteriological analysis of water. Water treatment for drinking purposes. Evaluation of disinfection efficiency | Conversation, problematization, e.g., case study, worksheets | 4 |
| 6. HACCP | Conversation, problematization, e.g., case study, worksheets | 4 |
| 7. Food contamination evaluation methods. Prevention of chemical or physical contamination of food | Conversation, problematization, e.g., case study, worksheets | 2 |
| 8. Food poisoning. Evaluation of food lots The report of the epidemiological investigation Prophylaxis. | Conversation, problematization, e.g., case study, worksheets | 6 |
| 9. Surveillance and control programs for diseases transmitted through food consumption. | Conversation, problematization, e.g., case study, worksheets | 2 |
| 10. Food hygiene of the child | Conversation, problematization, e.g., case study, worksheets | 2 |
| Bibliography 1. Bărzoi D. Toxiinfecții alimentare. Ed. Diacon Coresi, 1999 2. Chereji Anca. Sănătate publică, Editura Universității din Oradea, 2011 3. Ionuț Carmen, Monica Popa, Valeria Laza, Dana Sirbu, Daniela Curșeu, R. Ionuț, Compendiu de igienă. Editura Medicală Universitară „Iuliu Hațieganu” Cluj-Napoca, 2004 4. Mihele Denisa, Igiena alimentației, 2008, Ed. Medicală 5. Șerban Ileana Adriana, Călugăru Adrian, Noțiuni elementare de igienă. Îndrumar pentru lucrătorii din sectorul alimentar, 2005, Ed. Semne | | |

* 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

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| <ul style="list-style-type: none"> ▪ By acquiring the theoretical notions and practical aspects included in the above-mentioned discipline, students acquire a substantial body of knowledge, which will facilitate the organization of their professional activity in such a way as to comply with all hygiene norms regulated by law, in the field of public catering and tourism. ▪ In order to outline the contents, the choice of teaching/learning methods, the subject holder organized a meeting with representatives of DSP Bihor and other specialists in |
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the field of Hygiene and Public Health.

- The discipline exists in the study program of universities and specialized faculties in Romania

10. Evaluation

| Type of activity | 10.1 Evaluation criteria | 10.2 Evaluation methods | 10.3 Share in the final grade |
|---|---|---|-------------------------------|
| 10.4 Course | - correctness of assimilated knowledge; - understanding the importance of the discipline studied in the future professional context; - coherence and logic in the exposition of the subject; - degree of assimilation of specialized language; | Written exam Active participation in courses | 75% |
| 10.5 Seminar | | | |
| 10.6 Laboratory | - the ability to operate with abstract notions; - the ability to apply the acquired notions in practice | Evaluation along the way. Active participation in practical works | 25% |
| 10.7 Project | | | |
| 10.8 Minimum standard of performance: The correct acquisition of the elementary notions specific to the discipline. | | | |

Date of completion

01.09.2022

Signature of course holder**

Lect. Popa Anca PhD
(ancapopa@uoradea.ro)
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Signature of seminar
laboratory/project holder **

Lect. Popa Anca Phd
(ancapopa@uoradea.ro)
.....

Date of approval in the department

.....

Signature of the Head of Department
Lect. Dodu Monica Angelica Phd
(monica.dodu@uoradea.ro)
.....

Dean signature

Ass.Prof. Maerescu Cristina PhD
(cristina_maerescu@yahoo.com)
.....

** - Name, first name, academic degree and contact details (e-mail, web page, etc) will be specified.