UNIVERSITY OF ORADEA FACULTY OF ENVIRONMENTAL PROTECTION Licence's Degree Program: CONTROL AND EXPERTISE OF FOOD PRODUCTS Fundamental Field: Undergraduate Field: FOOD PRODUCT ENGINEERING Duration of studies / no. of credits: 4 years/240 credits Type of education: Full-time learning (IF)

Valid from academic year 2015-2016 Beginning with 1st year of study

CURRICULUM ** Year of study IV

| Code | Disciplines* | Туре | Sem. VII [hours / week] | | | | Total of hours | Type of Exami- | Cre- dits | - | Condi- tioning |
|-----------|---|------|-------------------------------|---|----|---|----------------------|----------------------|--------------|-------|-------------------|
| | | | С | S | L | Ρ | / sem. | nation | | sem.] | |
| | OBLIGATORII IMPUSE | | | | | | | | | | |
| PMED-0581 | Zoonose ((Diseases Transmitted from Animals to Humans) | SD | 2 | - | 1 | - | 42 | Ex | 5 | 98 | |
| PMED-0484 | Risk Analysis in Food Industry | SD | 2 | - | 2 | - | 56 | Ex | 5 | 84 | |
| PMED-1134 | Quality Control during Technological Flow in Food Industry | SD | 2 | - | 2 | - | 56 | Ex | 4 | 56 | |
| PMED-1135 | Control and Analysis of Meat and Meat Products, Fish and Poultry | SD | 2 | - | 2 | - | 56 | Ex | 4 | 56 | |
| PMED-0509 | Control and Analysis of Milk and Dairy products | SD | 2 | - | 2 | - | 56 | Ex | 4 | 56 | |
| PMED-1227 | Physical-Chemical Contaminants in Agrifood Products | SD | 2 | - | 2 | - | 56 | Ex | 4 | 56 | |
| | TOTAL | | 12 | - | 11 | - | 322 | | 26 | 406 | |
| | OBLIGATORII OPŢIONALE | | | | | | | | | | |
| PMED-0500 | Diseases of storage vegetable products | DD | 2 | - | 2 | - | 56 | Cv | 4 | 56 | |
| PMED-1137 | Principles and Methods of Preservation in Food Industry | DD | 2 | - | 2 | - | 56 | Cv | 4 | 56 | |
| | TOTAL | | 2 | - | 2 | - | 56 | | 4 | 56 | |

| Code | Disciplines* | Туре | Sem. VIII [hours / week] | | | | Total of hours | Type of Exami- | Cre- dits | | Condi- tioning |
|-----------|---|------|--------------------------------|---|----|---|----------------------|----------------------|--------------|-------|-------------------|
| | | | С | S | L | Ρ | / sem. | nation | | sem.] | |
| | OBLIGATORII IMPUSE | | | | | | | | | | |
| PMED-1138 | Equipment in Food Industry | DD | 2 | - | 1 | - | 30 | Ex | 2 | 26 | |
| PMED-1335 | Equipment in Food Industry – Project | DD | - | - | - | 1 | 10 | Pr | 1 | 18 | |
| PMED-0510 | Control and Analysis of the Fermented Products and Soft Drinks | SD | 2 | - | 2 | - | 40 | Ex | 3 | 44 | |
| PMED-0554 | Global Strategies and Policies and Agrifood Legislation | DD | 2 | - | 2 | - | 40 | Ex | 3 | 44 | |
| PMED-0516 | Control and Analysis of Sugar and Sugary Products | SD | 2 | - | 2 | - | 40 | Ex | 3 | 44 | |
| PMED-0578 | Food Toxicological Infections | SD | 2 | - | 2 | - | 40 | Ex | 3 | 44 | |
| PMED-0514 | Control and Analysis of Milling and Bakery products | SD | 2 | - | 2 | - | 40 | Ex | 3 | 44 | |
| PMED-1350 | Practical activities for elaborating the graduation thesis | DD | - | - | - | - | 48 | Cv | 10 | 232 | |
| | TOTAL | | 12 | - | 11 | 1 | 288 | | 28 | 496 | |
| | OBLIGATORII OPŢIONALE | | | | | | | | | | |
| PMED-0513 | Control and Analysis of Vegetable Raw | SD | 2 | - | 2 | - | 40 | Cv | 2 | 16 | |
| PMED-0501 | Life Quality | SD | 2 | - | 2 | - | 40 | Cv | 2 | 16 | |
| | TOTAL | | 2 | - | 2 | - | 40 | | 2 | 16 | |

Legend: C - Course; S - Seminar; L - Practical (laboratory); P - Project; IS - Individual Study; GD - General Discipline; FD - Fundamental Discipline; SD - Specialized Discipline; CD - Complementary Discipline; FD - Field Discipline; DP - Practical Activities; UO - University Choice; Type of Examination - Verification Form, Ex. - examination; Cv. - Colloquium, Vp. - Continuous Assessment, Pr - Project; A/R-Passed/Failed; Credits - number of ECTS credits; IS - Individual study.