

UNIVERSITY OF ORADEA
FACULTY OF ENVIRONMENTAL PROTECTION
 Licence's Degree Program: **PROCESSING TECHNOLOGY OF AGRICULTURAL 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
 2016-2017
 Beginning with 1st year of
 study

CURRICULUM **
Year of study III

Code	Disciplines*	Type	Sem. V [hours / week]				Total of hours / sem.	Type of Examination	Credits	IS [hours / sem.]	Conditioning
			C	S	L	P					
	OBLIGATORII IMPUSE										
PMED-1568	General technology - Technology and control the milling and bakery I	DD	2	-	2	-	56	Ex	5	74	
PMED-1383	Food and food units hygiene	SD	2	-	2	-	56	Ex	5	74	
PMED-0679	Principles and Methods of Food Preservation	DD	2	-	2	-	56	Ex	4	48	
PMED-1230	Climate Maintenance in Food Industry	SD	2	-	2	-	56	Ex	5	74	
PMED-1569	Technology soft drinks	SD	2	-	2	-	56	Ex	5	74	
	TOTAL		10	-	10	-	280		24	344	
	OBLIGATORII OPȚIONALE										
	PACHET 1										
PMED-0480	Equipment in Food Industry I	DD	2	-	2	-	56	Cv	3	22	
PMED-0483	Packages and Designs in Food Industry	DD	2	-	2	-	56	Cv	3	22	
	PACHET 2										
PMED-1338	Production lines in Food Industries I	SD	2	-	2	-	56	Cv	3	22	
PMED-1570	Technologies HORECA	SD	2	-	2	-	56	Cv	3	22	
	TOTAL		4	-	4	-	112		6	44	
	FACULTATIVE										
PMED-0556	Micotoxycological Pollution	SD	2	-	2	-	56	Cv	3	22	

Code	Disciplines*	Type	Sem. VI [hours / week]				Total of hours / sem.	Type of Examination	Credits	IS [hours / sem.]	Conditioning
			C	S	L	P					
	OBLIGATORII IMPUSE										
PMED-1571	Fermentative technologies	SD	2	-	2	-	56	Ex	5	74	
PMED-0573	Refrigeration in food industry	DD	2	-	1	-	42	Ex	3	36	
PMED-1340	Refrigeration in food industry – Project	DD	-	-	-	1	14	Pr	1	12	
PMED-1572	General technology - Technology and control of sugar and sugar products I	DD	2	-	1	-	42	Ex	4	62	
PMED-0452	Food Marketing	DD	2	-	2	-	56	Ex	5	74	
PMED-1337	Principles of Human Nutrition	DD	2	-	2	-	56	Ex	4	48	
PMED-1573	Specialty practical stage	DD	-	-	-	-	60	Cv	2	0	
	TOTAL		10	-	8	1	326		24	306	
	OBLIGATORII OPȚIONALE										
	PACHET 1										
PMED-0858	Equipment in Food Industry II	DD	2	-	2	-	56	Cv	3	22	
PMED-1385	Technology of vegetables and fruits conservation	DD	2	-	2	-	56	Cv	3	22	
	PACHET 2										
PMED-0443	Condition, storage and control of raw materials in food industry	SD	2	-	2	-	56	Cv	3	22	
PMED-1341	Production lines in Food Industries II	SD	2	-	2	-	56	Cv	3	22	
	TOTAL		4	-	4	-	112		6	44	
	FACULTATIVE										
PMED-0504	In-line quality Control	SD	2	-	2	-	56	Cv	2	0	

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.

