

Course name ¹	Quality of work processes and food safety					Course code	MTNIA103		
Course type ²	DA	Category ³	DI	Year of study	I	Semester	1	Number of credit points	8

Faculty	Mechanics	Number of teaching and learning hours ⁴						
Field	Mechanical Engineering	Total	L	T	LB	P	IS	
Specialization	Non-polluting Techniques in Food Industry	192	28	-	28	-	136	

Pre-requisites from the curriculum ⁵	Compulsory	Quality Engineering, Agricultural Equipments, Food Industry Equipments and Devices, Basic Manufacturing of Agricultural Products
	Recommended	Equipment for milling and baking, Equipments for the Industrialization of Animal or Vegetable Food Products

General objective ⁶	Competences in the field of the quality food industry technological products and processes
Specific objectives ⁷	<ul style="list-style-type: none"> The concept of quality (requirements, standards, certification, statistical instruments), HACCP system, quality indices of working processes
Course description ⁸	Standardization in food Quality characteristics of food products Techniques and instruments used in quality planning. Diagram cause - effect (Isshikawa) Quality audit Irradiation of food and food security. Ingredients and labeling requirements for foods with allergenic potential Food Additives European Legislation for cleaning and disinfection in the food industry. HACCP risk analysis HACCP system implementation case study on a granary Food safety and best practice guide GHP Analysis of product quality and work processes in a company profile Distortion food by refining

Assessment			Schedule ⁹	Percentage of the final grade (minimum grade) ¹⁰
Continuous assessment				%
	Activity during laboratory works		Week 4,8,12	25 %
	Assignments		Week 4,8,12	25 %
Final assessment	Final assessment form ¹¹	examination	session	50 %
	Examination procedures and conditions: Theoretical knowledge acquired (quantity, correctness, accuracy)			

Course organizer	Danuta Cozma, PhD Professor	
Teaching assistants	Danuta Cozma, PhD Professor	

¹Course name from the curriculum

²DF – fundamental, DID – in the field, DS – specialty, DC – complementary (from the curriculum)

³DI – imposed, DO –optional, DL – facultative (from the curriculum)

⁴Points 3.8, 3.5, 3.6a,b,c, 3.7 from the Course guide – extended form (L-lecture, T-tutorial, LB-laboratory works, P-project, IS-individual study)

⁵According to 4.1 – Pre-requisites - from the Course guide – extended form

⁶According to 7.1 from the Course guide – extended form

⁷According to 7.2 from the Course guide – extended form

⁸Short description of the course, according to point 8 from the Course guide – extended form

⁹For continuous assessment: weeks 1 – 14, for final assessment – colloquium: week 14, for final assessment-exam: exam period

¹⁰A minimum grade might be imposed for some assessment stages

¹¹Exam or colloquium