

# COURSE GUIDE – short form

Academic year 2014-2015

Course name <sup>1</sup>	Unpolluting technology ]n food industry					Course code	MTNIA.DI. DA.202		
Course type <sup>2</sup>	DA	Category <sup>3</sup>	DI	Year of study	II	Semester	3	Number of credit points	7

Faculty	of Mechanics	Number of teaching and learning hours <sup>4</sup>						
Field	Master	Total	L	T	LB	P	IS	
Specialization	Unpollutant technology in agrifood industry	42	28		14			

Pre-requisites from the curriculum <sup>5</sup>	Compulsory	Operations and technologies in food industry
	Recommended	Raw materials and microbiology in food industry

General objective <sup>6</sup>	Analysis and study of clean technologies, ecologically and unconventional in food industry
Specific objectives <sup>7</sup>	Analysis and study of the health characteristics of the raw materials used in food industry Analysis and study of machines and plants that characterize the food industry clean techniques
Course description <sup>8</sup>	Introductory elements in the study of clean techniques. National and European legislation concerning the clean techniques. Characteristics of raw materials and materials used in the food industry. Unconventional technologies. Cleaner Techniques. Ecological techniques. Engineering and industrial drinking water resources. Engineering and environmental protection. Waste Engineering. Strategy and management of research and development of clean technologies

Assessment			Schedule <sup>9</sup>	Percentage of the final grade (minimum grade) <sup>10</sup>
Continuous assessment	Class tests along the semester 1 evaluation test		Week 9	20 %
	Activity during tutorials/laboratory works/projects/practical work		Week 1-14	30 %
	Assignments			%
Final assessment	Final assessment form <sup>11</sup>	exam	session	50 %
	Examination procedures and conditions: 1. Evaluation test of knowledge; percentage 50 %			

Course organizer	Ioan BĂISAN, Assoc.Prof. PhD	
Teaching assistants	Alina Corina DUMITRAȘCU, Assist.Prof.PhD	

<sup>1</sup>Course name from the curriculum

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

<sup>3</sup>DI – imposed, DO –optional, DL – facultative (from the curriculum)

<sup>4</sup> Points 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)

<sup>5</sup> According to 4.1 – Pre-requisites - from the Course guide – extended form

<sup>6</sup> According to 7.1 from the Course guide – extended form

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<sup>7</sup> According to 7.2 from the Course guide – extended form

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

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

<sup>10</sup> A minimum grade might be imposed for some assessment stages

<sup>11</sup> Exam or colloquium