

COURSE GUIDE – short form

Academic year 2014-2015

Course name ¹	Operations and technologies in food industry					Course code	MIAIA.401 .DI.DS		
Course type ²	DS	Category ³	DI	Year of study	IV	Semester	7	Number of credit points	3

Faculty	of Mechanics	Number of teaching and learning hours ⁴					
Field	Mechanical Engineering	Total	L	T	LB	P	IS
Specialization	Machines and Equipments for Agriculture and Food Industry	42	28		14		

Pre-requisites from the curriculum ⁵	Compulsory	Raw materials and microbiology in food industry								
	Recommended	Chemistry, Thermotechnics								

General objective ⁶	Acquiring students with the main food manufacturing technologies, highlighting the importance of specific phases and operations									
Specific objectives ⁷	Assimilation of terminology and characteristic elements, specific to operations in the food industry Highlighting the importance of each operation, phase or process steps in ensuring a proper quality of the food product									
Course description ⁸	Transfer processes. Operations momentum transfer. Heat Transfer Operations. Mass transfer operations. Mechanical operations and biotechnology. Conservation technologies and industrialization of food from vegetables and fruits. Technologies of wine and wine-based products. Brewing technology. Technology manufacturing spirits. Technology of sugar. Technology of vegetable oils. Milk and dairy products technology. Technology of meat and production of meat. Technologies flour milling industry and products.									

Assessment			Schedule ⁹	Percentage of the final grade (minimum grade) ¹⁰
Continuous assessment	Class tests along the semester		Week 9	20 %
	Activity during tutorials/laboratory works/projects/practical work		Week 1-13	30 %
	Assignments			%
Final assessment	Final assessment form ¹¹	colloquy	Week 14	50 %
	Examination procedures and conditions: 1. Evaluation test of knowledge; percentage 50 %			

Course organizer	Ioan BĂISAN Assoc.Prof. PhD				
Teaching assistants	Ioan BĂISAN Assoc.Prof. PhD				

¹Course name from the curriculum

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

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

⁴ 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)

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

⁶ According to 7.1 from the Course guide – extended form

⁷ According to 7.2 from the Course guide – extended form

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

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

¹⁰ A minimum grade might be imposed for some assessment stages

¹¹ Exam or colloquium