

# C O U R S E   G U I D E   –   s h o r t   f o r m

## Academic year .2014 - 2015

Course name <sup>1</sup>	<b>Flour Milling and Baking EQUIPMENT</b>					Course code	MIAIA.403. DI.DS		
Course type <sup>2</sup>	DS	Category <sup>3</sup>	DI	Year of study	IV	Semester	7	Number of credit points	6

Faculty	Mechanics	Number of teaching and learning hours <sup>4</sup>						
Field	Mechanical Engineering	Total	L	T	LB	P	IS	
Specialization	Machinery and Equipment for Agriculture and Food Industry	144	42	-	14	28	60	

Pre-requisites from the curriculum <sup>5</sup>	Compulsory	Raw materials and microbiology in food industry, Agriculture machinery, Machine parts, Heat Engineering
	Recommended	Operations and technology in food industry, Quality engineering

General objective <sup>6</sup>	Competent in the milling and bakery
Specific objectives <sup>7</sup>	<ul style="list-style-type: none"> <li>Design processes and equipment necessary to conduct mechanical systems and structures specific to the milling and baking</li> </ul>
Course description <sup>8</sup>	Equipment for cleaning and conditioning grain mass Grain grinding and sifting machinery intermediate products Raw and auxiliary materials used in bakery Kneading machines Construction machinery division and shaping dough Leavening and baking equipment Machinery for biscuits and pasta

Assessment			Schedule <sup>9</sup>	Percentage of the final grade (minimum grade) <sup>10</sup>
Continuous assessment	2 homeworks grid-type subjects Milling and Baking		Week 7 , 14	20 %
	Activity during /laboratory works/			20 %
	Activity proiect			30 %
Final assessment	Final assessment form <sup>11</sup>	examination	session	30 %
	Examination procedures and conditions: ticket oral topic of theoretical calculation for a process or equipment			

Course organizer	Dănuță Cozma, Professor Dr. Eng	
Teaching assistants	Dănuță Cozma, Professor Dr. Eng	

<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

<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