

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 ¹	CONDITIONING AGRO-FOOD PRODUCTS					Course code	MTNIA 203		
Course type ²	DS	Category ³	DI	Year of study	II	Semester	1	Number of credit points	4

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	96	14	-	14	-	68		

Pre-requisites from the curriculum ⁵	Compulsory	Agricultural machinery harvesting operations and technologies in the food industry, materials and microbiology in food
	Recommended	Primary processing and preservation of agricultural products

General objective ⁶	Competences in conditioning agro-food products
Specific objectives ⁷	<ul style="list-style-type: none"> Analysis of conditioning operations (requirements, parameters, changes in the structure and parameters of products), working indices, equipments used
Course description ⁸	Principles of conditioning food products Conditioning of vegetables and fruits. Operations, methods and tools specific conditioning sorts of fruits and vegetables Conditioning grain to milling Conditioning wines Deodorizing and bled in the food industry Changes that occur in foods under the action of heat treatments

Assessment			Schedule ⁹	Percentage of the final grade (minimum grade) ¹⁰
Continuous assessment				
	Activity during laboratory works			25 %
	Assignments		Week 7, 14	25 %
Final assessment	Final assessment form ¹¹	examination	session	50 %
	Examination procedures and conditions: Theoretical knowledge acquired (quantity, correctness, accuracy)			

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