

COURSE GUIDE – short form

Academic year .2014 - 2015

Course name ¹	Machines and Equipment for Processing of Animal Products					Course code		MIAIA.414	
Course type ²	DS	Category ³	DO	Year of study	IV	Semester	8	Number of credit points	6

Faculty	Mechanics	Number of teaching and learning hours ⁴						
Field	Mechanical Engineering	Total	L	T	LB	P	IS	
Specialization	Machinery and Equipment for Agriculture and Food Industry	144	28	-	14	28	74	

Pre-requisites from the curriculum ⁵	Compulsory	Raw materials and food microbiology, Machine parts, Heat Engineering, processing and preserving primary agricultural products
	Recommended	Food industry operations and technology,

General objective ⁶	Study and analyze the construction and operation of machinery and facilities for the industrialization of animal products: meat, milk, fish, eggs, honey, analyzes the theoretical foundations of technology operations for processing of animal products
Specific objectives ⁷	<ul style="list-style-type: none"> Design of specific equipment and working
Course description ⁸	Constructive and functional peculiarities of machinery for animal products Equipment for milk processing Poultry slaughtering equipment Equipment for slaughtering pigs, cattle and sheep Grinding the meat industry products Machinery for filling membranes, smoking and cooking sausages

Assessment			Schedule ⁹	Percentage of the final grade (minimum grade) ¹⁰
Continuous assessment				
	Activity during laboratory		week 7, 14	20 %
	Activity during project		Week 6, 12	30 %
Final assessment	Final assessment form ¹¹	examination	session	50 %
	Examination procedures and conditions: 1. test with general questions concerning the construction work equipment of milk and meat processing, with the - 60% 2. calcul theoretical parameters of technological operations - 40%.%;			

Course organizer	PhD Professor Dănuță COZMA	
Teaching assistants	Associate Doctor Engineer Ovidiu BALAN	

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