# 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] | Preservation of food products | | | | | Course code | | | |
|---|---|---|---|---|---|---|---|---|---|
| Course type[2] | DA | Category[3] | DI | Year of study | II | Semester | 3 | Number of credit points | 4 |

| Faculty | of Mechanics | Number of teaching and learning hours[4] | | | | | |
|---|---|---|---|---|---|---|---|
| Field | Master | Total | L | T | LB | P | IS |
| Specialization | Unpollutant technology in agrifood industry | 28 | 14 | | | 14 | |

| Pre-requisites from the curriculum[5] | | |
|---|---|---|
| | Compulsory | Operations and technologies in food industry |
| | Recommended | Equipment for primary processing and preservation of agricultural products, Thermal machines and equipment for agriculture and food industry |

| | |
|---|---|
| General objective [6] | Analysis and study of food preservation technologies |
| Specific objectives[7] | Analysis and study of the underlying principles of food preservation in salubrious conditions<br>The study of machines and installations that made the food preservation |
| Course description[8] | General principles of preservation of food products. Machinery and equipment for cold storage of food products. Equipment for preservation by salting and adding sugar. Preservation of natural and artificial acidification, with antiseptic substances and CO2 pressure. Equipment for preservation by drying and smoking process of food products. Equipment for food preservation by heat pasteurization and sterilization. Special installations for preservation athermic and thermal methods, different from those classics. Equipment for obtaining, washing, wiping, labeling and storage of packaging used to preserve food products |

| Assessment | | | Schedule[9] | Percentage of the final grade (minimum grade)[10] |
|---|---|---|---|---|
| Continuous assessment | Class tests along the semester 1 evaluation test | | 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:<br>1. Evaluation test of knowledge; percentage 50 % | | | |

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

[1]Course 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