

"LUCIAN BLAGA" UNIVERSITY OF SIBIU  
 FACULTY OF AGRICULTURAL SCIENCES, FOOD INDUSTRY AND ENVIRONMENT PROTECTION  
 FUNDAMENTAL DOMAIN: ENGINEERING SCIENCES  
 DOMAIN OF ACADEMIC LICENSE STUDIES: FOOD PRODUCTS ENGINEERING  
 SPECIALIZATION: CONTROL AND SURVEY OF FOODS  
 LEVEL OF ACADEMIC QUALIFICATION: ENGINEER  
 DURATION OF STUDIES: 4 YEARS  
 EDUCATION FORM: FULL TIME

APPROVED BY THE RECTOR,  
 Prof. Ioan BONDREA, Ph.D.

## CURRICULUM

### YEAR I

No.	SUBJECT MATTERS	Code	Ist Semester						IInd Semester					
			C	S	L	P	FV	No. of credits	C	S	L	P	FV	No. of credits
<b>FUNDAMENTAL SUBJECT MATTERS</b>														
1.	Mathematical statistics	39.08.15.F.03.I.01	2	2	-	-	E	4	-	-	-	-	-	-
2.	Organic Chemistry	39.08.15.F.03.I.02	2	-	2	-	E	4	-	-	-	-	-	-
	Food Chemistry	39.08.15.F.03.I.02	-	-	-	-	-	-	2	-	2	-	E	4
3.	Analytical Chemistry	39.08.15.F.03.I.03	2	-	2	-	C	5	-	-	-	-	-	-
	Instrumental Analysis	39.08.15.F.03.I.03	-	-	-	-	-	-	2	-	2	-	E	5
4.	Biophysics	39.08.15.F.03.I.04	2	-	1	-	E	4	-	-	-	-	-	-
5.	Physical and colloid chemistry	39.08.15.F.03.I.05	4	-	2	-	E	6	-	-	-	-	-	-
6.	Biochemistry	39.08.15.F.03.I.06	-	-	-	-	-	-	2	-	2	-	E	5
7.	Computers programming and languages	39.08.15.F.03.I.07	2	-	2	-	C	3	-	-	-	-	-	-
	Computer Aided Graphics for Food Industry	39.08.15.F.03.I.07	-	-	-	-	-	-	1	-	2	-	C	3
<b>PREPARATORY SUBJECT MATTERS</b>														
8.	Ecology and protection of environment in food industry	39.08.15.D.03.I.08	-	-	-	-	-	-	2	-	1	-	C	4
<b>OPTIONAL COURSE (minimal 7 credits)</b>														
9.	Technical drawing	39.08.15.D.03.O.09	-	-	-	-	-	-	1	-	2	-	E	3
10.	Mechanical Engineering I	39.08.15.D.03.O.10	-	-	-	-	-	-	2	1	-	-	E	4
11.	Separation analytical methods	39.08.15.D.03.O.11	-	-	-	-	-	-	4	-	2	-	E	7
<b>SUPPLEMENTARY SUBJECT MATTERS</b>														
12.	Foreign language I	39.08.15.C.03.I.12	1	1	-	-	C	3	-	-	-	-	-	-
	Foreign language II	39.08.15.C.03.I.12	-	-	-	-	-	-	1	1	-	-	C	3
<b>Total compulsory hours per week</b>			<b>14</b>	<b>3</b>	<b>9</b>	<b>-</b>	<b>4E</b>	<b>29</b>	<b>14</b>	<b>2</b>	<b>11</b>	<b>-</b>	<b>4E</b>	<b>31</b>
			<b>26</b>				<b>3C</b>		<b>27</b>				<b>3C</b>	
13.	Physical education I	39.08.15.C.03.I.13	-	2	-	-	<u>A</u>	-	-	-	-	-	<u>A</u>	-
	Physical education II	39.08.15.C.03.I.13	-	-	-	-	<u>R</u>	-	-	2	-	-	<u>R</u>	-

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### YEAR II

No.	SUBJECT MATTERS	Code	IIIrd Semester						IVth Semester					
			C	S	L	P	FV	No. of credits	C	S	L	P	FV	No. of credits
<b>PREPARATORY SUBJECT MATTERS</b>														
14.	Food Microbiology I Food Microbiology II	39.08.15.D.03.I.14 39.08.15.D.03.I.14	2	-	2	-	E	4	-	-	-	-	-	-
15.	Food Biochemistry	39.08.15.D.03.I.15	4	-	2	-	E	6	-	-	-	-	-	-
16.	Transfer Phenomena	39.08.15.D.03.I.16	2	1	-	-	E	4	-	-	-	-	-	-
17.	Unit Operations and Equipments in Food Engineering	39.08.15.D.03.I.17	-	-	-	-	-	-	2	-	2	-	E	4
18.	Food Toxicology and Innocuousness	39.08.15.D.03.I.18	2	-	1	-	C	3	-	-	-	-	-	-
19.	Human Nutrition and Food Safety	39.08.15.D.03.I.19	-	-	-	-	-	-	2	-	2	-	E	4
20.	General technologies	39.08.15.D.03.I.20	4	-	2	-	E	7	-	-	-	-	-	-
21.	Elements of Electrical Engineering	39.08.15.D.03.I.21	2	-	1	-	C	3	-	-	-	-	-	-
22.	Industrial Training	39.08.15.D.03.I.22	-	-	-	-	-	-	3 weeks x 5 days x 6 hrs./day = 90 hrs.				C	4
<b>SPECIALIZATION SUBJECT MATTERS</b>														
23.	Hygiene	39.08.15.S.03.I.23	-	-	-	-	-	-	2	-	2	-	C	4
24.	Food commodities	39.08.15.S.03.I.24	-	-	-	-	-	-	2	-	1	-	E	4
<b>OPTIONAL COURSE</b>														
25.	Elements of Mechanical Engineering II	39.08.15.D.03.O.25	2	-	-	1	C Pr	4	-	-	-	-	-	-
26.	Principles and methods for conservation	39.08.15.D.03.O.26	2	-	1	-	C	4	-	-	-	-	-	-
<b>SUPPLEMENTARY SUBJECT MATTERS</b>														
27.	Economy and accounting	39.08.15.C.03.I.27	-	-	-	-	-	-	2	1	-	-	C	3
28.	Foreign language I Foreign language II	39.08.15.C.03.I.12 39.08.15.C.03.I.12	-	2	-	-	C	2	-	2	-	-	C	2
<b>Total compulsory hours per week</b>			<b>18</b>	<b>3</b>	<b>9</b>	<b>-</b>	<b>4E</b> <b>4C</b>	<b>33</b>	<b>14</b>	<b>3</b>	<b>9</b>	<b>-</b>	<b>4E</b> <b>4C</b>	<b>31</b>
			<b>30</b>				<b>26</b>							
29.	Physical education I	39.08.15.C.03.I.13	-	2	-	-	<u>A</u> <u>R</u>	-	-	-	-	-	-	-

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### YEAR III

No.	SUBJECT MATTERS	Code	Vth Semester						VIth Semester						
			C	S	L	P	FV	No. of credits	C	S	L	P	FV	No. of credits	
<b>PREPARATORY SUBJECT MATTERS</b>															
30.	Equipment in food industry	39.08.15.D.03.I.28	2	-	1	-	E	3	2	-	1	-	E	3	
31.	The expertise of foods	39.08.15.D.03.I.29	2	-	2	1	E	6	-	-	-	-	-	-	
32.	Industrial Training	39.08.15.D.03.I.22	-	-	-	-	-	-	3 weeks x 5 days x 6 hrs./day = 90 hrs.				C	4	
<b>SPECIALIZATION SUBJECT MATTERS</b>															
33.	Biochemical methods of control and expertise of foods	39.08.15.S.03.I.30	2	-	2	-	E	5	-	-	-	-	-	-	
34.	Microbiological and immunological methods of control and expertise of foods	39.08.15.S.03.I.31	2	-	2	-	E	4	-	-	-	-	-	-	
35.	Rheological and textural methods for control and expertise of food	39.08.15.S.03.I.32	2	-	2	-	C	4	-	-	-	-	-	-	
36.	Radiometric methods for control and expertise of food	39.08.15.S.03.I.33	1	-	1	-	C	3	-	-	-	-	-	-	
37.	Sensory analysis	39.08.15.S.03.I.34	2	-	1	-	E	4	-	-	-	-	-	-	
<b>SPECIALIZATION SUBJECT MATTERS (OPTIONAL)</b>															
38.	Technologies packet I Technologies in wine industry Technologies in fermentative industry	39.08.15.S.03.O.35	-	-	-	-	-	-	4	-	2	-	E	6	
39.	Technologies packet II Technologies in starch and confectionary industry Technologies in canning industry	39.08.15.S.03.O.36	-	-	-	-	-	-	4	-	2	-	E	6	
40.	Technologies packet III Technologies in milk industry Technologies in meat industry	39.08.15.S.03.O.37	-	-	-	-	-	-	4	-	2	-	E	6	
41.	Technologies packet IV Technologies in baking industry Technologies in milling industry	39.08.15.S.03.O.38	-	-	-	-	-	-	4	-	2	-	E	6	
<b>Total compulsory hours per week</b>			<b>13</b>	<b>-</b>	<b>11</b>	<b>1</b>	<b>6E</b>	<b>29</b>	<b>18</b>	<b>-</b>	<b>9</b>	<b>-</b>	<b>5E</b>	<b>31</b>	
			<b>25</b>				<b>2C</b>		<b>27</b>				<b>1C</b>		

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### YEAR IV

No.	SUBJECT MATTERS	Code	VIIth Semester						VIIIth Semester					
			C	S	L	P	FV	No. of credits	C	S	L	P	FV	No. of credits
<b>PREPARATORY SUBJECT MATTERS</b>														
42.	Management	39.08.15.D.03.I.39	-	-	-	-	-	-	2	1	-	-	C	3
43.	Marketing	39.08.15.D.03.I.40	-	-	-	-	-	-	2	1	-	-	C	3
44.	Control and expertise of foods packaging	39.08.15.D.03.I.41	-	-	-	-	-	-	1	-	-	2	E	2
45.	Food Additives	38.08.25.D.03.I.42	-	-	-	-	-	-	2	-	2	-	C	3
46.	Control the environment by the storage and the shipping of foods	39.08.15.D.03.I.43	-	-	-	-	-	-	2	-	2	-	C	3
47.	Parasitology and epidemiology	39.08.15.D.03.I.44	2	-	2	-	E	4	-	-	-	-	-	-
48.	Quality control and food safety	39.08.15.D.03.I.45	3	-	2	2	E	6	-	-	-	-	-	-
49.	Data management systems in control and expertise of food	39.08.15.D.03.I.46	-	-	-	-	-	-	2	-	2	-	C	4
50.	Legislation concerning consumer protection	39.08.15.D.03.I.47	-	-	-	-	-	-	1	1	-	-	C	2
<b>SPECIALIZATION SUBJECT MATTERS</b>														
51.	Prediction techniques of food quality	39.08.15.S.03.I.48	-	-	-	-	-	-	2	-	1	-	E	3
52.	Technological project	39.08.15.S.03.I.49	-	-	-	2	Pr	4	-	-	-	-	-	-
53.	Elaboration Drafting Diploma	39.08.15.S.03.I.50	-	-	-	-	-	-	3 weeks x 5 days x 6 hrs./day = 90 hrs.			Pr	3	
54.	Authentication and food control	39.08.15.S.03.I.51	-	-	-	-	-	-	2	-	2	-	E	4
<b>SPECIALIZATION SUBJECT MATTERS (OPTIONAL)</b>														
55.	Control and expertise packet I Control and expertise in wine industry Control and expertise in fermentation industry	39.08.15.S.03.O.52	2	-	2	-	E	4	-	-	-	-	-	-
56.	Control and expertise packet II Control and expertise in starch and confectionery industry Control and expertise in canning industry	39.08.15.S.03.O.53	2	-	2	-	E	4	-	-	-	-	-	-
57.	Control and expertise packet III Control and expertise in milk industry Control and expertise in meat industry	39.08.15.S.03.O.54	2	-	2	-	E	4	-	-	-	-	-	-
58.	Control and expertise packet IV Control and expertise in baking industry Control and expertise in milling industry	39.08.15.S.03.O.55	2	-	2	-	E	4	-	-	-	-	-	-
<b>Total compulsory hours per week</b>			<b>13</b>	<b>-</b>	<b>12</b>	<b>4</b>	<b>6E</b> <b>1Pr</b>	<b>30</b>	<b>16</b>	<b>3</b>	<b>9</b>	<b>2</b>	<b>3E</b> <b>6C</b> <b>1Pr</b>	<b>30</b>
<b>59.</b>	<b>License Exam</b>		<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>E</b>	<b>10</b>

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