

Curriculum for the I year of study university year 2012/2013

| No | COURSES | Courses cod | Semester 3 | | | | | | | | Semester 4 | | | | | | | | Total /year | | | |
|-------------------------------|---|--------------|----------------------|---|---|---|-----------|-----|------------|-------|----------------------|---|---|---|-----------|-----|------------|------|-------------|-----|------------|-----|
| | | | C | S | L | P | Hours Cv. | CR. | Hours S.I. | F.E. | C | S | L | P | Hours Cv. | CR. | Hours S.I. | F.E. | Hours Cv. | CR. | Hours S.I. | |
| MANDATORY courses | | | | | | | | | | | | | | | | | | | | | | |
| 1 | Sensorial natural food ingredients | SPE.01.A.1.0 | 2 | - | 2 | - | 112 | 8 | 100 | E | - | - | - | - | - | - | - | - | - | 112 | 8 | 100 |
| 2 | Phytochemical and ethnobotanical database | SPE.02.A.1.0 | 1 | - | 1 | - | 56 | 6 | 70 | E | - | - | - | - | - | - | - | - | - | 56 | 6 | 70 |
| 3 | Carrier natural materials of bioactive principles | SPE.03.A.1.0 | 1 | - | 1 | - | 56 | 6 | 70 | E | - | - | - | - | - | - | - | - | - | 56 | 6 | 70 |
| 4 | Byproducts for processing the natural bioactive principles | SPE.04.A.1.0 | 1 | - | 1 | - | 56 | 6 | 70 | E | - | - | - | - | - | - | - | - | - | 56 | 6 | 70 |
| 5 | Processing and preservation systems of material carriers to utility foodstuffs | SPE.05.A.0.2 | - | - | - | - | - | - | - | - | 2 | - | 2 | - | 112 | 8 | 100 | E | 112 | 8 | 100 | |
| 6 | New materials and unconventional technologies for equipments from natural bioactive principles technology | SPE.06.A.0.2 | - | - | - | - | - | - | - | - | 1 | - | 1 | - | 56 | 6 | 70 | E | 56 | 6 | 70 | |
| 7 | Tradition and integration in the European sensorial food market | SPE.07.A.0.2 | - | - | - | - | - | - | - | - | 1 | - | 1 | - | 56 | 6 | 70 | E | 56 | 6 | 70 | |
| 8 | Natural contaminants. Mechanisms of decontamination | SPE.08.A.0.2 | - | - | - | - | - | - | - | - | 1 | - | 1 | - | 56 | 6 | 70 | E | 56 | 6 | 70 | |
| 9 | Practical work 1 | SPE.09.S.1.2 | 2 week x 30 ore/week | | | | 60 | 2 | 0 | C | 2 week x 30 ore/week | | | | 60 | 2 | - | C | 120 | 4 | 0 | |
| - | <i>OPTIONAL disciplines 1</i> | - | 2 | - | 2 | - | 112 | 2 | 54 | - | 2 | - | 2 | - | 112 | 2 | 54 | - | 112 | 2 | 54 | |
| - | <i>OPTIONAL disciplines 1</i> | - | 2 | - | 2 | - | 112 | 2 | 54 | - | 2 | - | 2 | - | 112 | 2 | 54 | - | 112 | 2 | 54 | |
| TOTAL | | | 7 | 0 | 7 | 0 | 452 | 30 | 364 | 4E+1C | 7 | 0 | 7 | 0 | 392 | 30 | 364 | 4E+ | 794 | 60 | 728 | |
| OPTIONAL disciplines 1 | | | | | | | | | | | | | | | | | | | | | | |
| 10 | Pheromones | SPE.10.S.1.0 | 2 | - | 2 | - | 112 | 2 | 54 | E | - | - | - | - | - | - | - | - | - | 112 | 2 | 54 |
| 11 | Aromatherapy | SPE.11.S.0.2 | - | - | - | - | - | - | - | - | 2 | - | 2 | - | 112 | 2 | 27 | E | 112 | 2 | 54 | |
| OPTIONAL disciplines 2 | | | | | | | | | | | | | | | | | | | | | | |
| 12 | Elements of pharmacology and pharmacognosy | SPE.12.S.1.0 | 2 | - | 2 | - | 112 | 2 | 54 | E | - | - | - | - | - | - | - | - | - | 112 | 2 | 54 |
| 13 | Allergies and allergens | SPE.13.S.0.2 | - | - | - | - | - | - | - | - | 2 | - | 2 | - | 112 | 2 | 54 | E | 112 | 2 | 54 | |

| Note: C - hours courses /week; S - hours seminar / L - no. hours practical work/laboratory /week; P - hours projekt /week.; Cv – Conventional hours; CR - credits; S.I.- individual study hours; F.E. – evaluation form: E - exam; C – semifinal examination; | | | Total hours activities/ semester | No. hours/week. | No. weeks/semester | Teaching hours/week | Teaching hours/semester | S.I. hours/ week. | S.I. hours/week | | Total hours activities/ semester | No. hours/week. | No. weeks/semester | Teaching hours/week | Teaching hours/semester | S.I. hours/ week. | S.I. hours/week | | | | | |
|---|--|--------------|----------------------------------|-----------------|--------------------|---------------------|-------------------------|-------------------|-----------------|----|----------------------------------|-----------------|--------------------|---------------------|-------------------------|-------------------|-----------------|---|---|----|---|---|
| | | | 560 | 40 | 14 | 14 | 196 | 26 | 364 | | 560 | 40 | 14 | 14 | 196 | 26 | 364 | | | | | |
| FACULTATIVE disciplines | | | | | | | | | | | | | | | | | | | | | | |
| 14 | European legislation | SPE.06.C.3.0 | 2 | 1 | - | - | 91 | 3 | - | E | - | - | - | - | - | - | - | - | - | 91 | 3 | - |
| 15 | Policies and strategies for food and pharmaceutical security | SPE.07.C.3.0 | 2 | 1 | - | - | 56 | 3 | - | E | - | - | - | - | - | - | - | - | - | 56 | 3 | - |
| TOTAL | | | 4 | 2 | - | - | 147 | 6 | - | 2E | - | - | - | - | - | - | - | - | - | - | - | - |
| | | | 6 | | | | | | | | - | | | | | | | | | | | |

Approved DEAN
 Prof. Dr. Adrian RIVIŞ
 Date:01.10.2012