



STRATEGIC PLAN DURING 2012 - 2016

I. MISSION

The major objective of our faculty is the formation of agro-food technologist engineers with skills and technical abilities, specific to the management of mobile food industry, in order to:

- *Develop new technologies, new concepts of natural organic food processing;*
- *To know and impose new modern precepts with "zero defects",*
professional ethics, "on time" partnership and so on;
- *To create new specializations on the list of occupations, in accordance to the XXI century services (Recognized specialist in the food quality control and in the development of consumer and environmental protection field, and so on).*

In social sciences and food processing domain, the faculty of TPA provides students with a wide range of specialized courses in areas where they will have the opportunity to have special professional experience. MA and PhD programs will focus mainly on individual research projects offering graduates an original contribution to the advancement of knowledge; develop professional skills that will be required from an independent researcher in food technology.

We are aware that not all our graduates will pursue this career path. Faculty believes that its graduates will also have a role in addressing deeper understanding of the values and limitations, problems and opportunities of science and food technology.

II. CURRICULUM MANAGEMENT

Curriculum Management will be based further on fundamental parts of mission, faculty's existing objectives and specialization.

Faculty's curricula were, are and will be connected to the imperatives of labor market (mobile, adapted to the Romanian social requirement) with respect to ARACIS common rules and agreements concluded between faculties in the country.

Structuring in educational levels, main courses, specialized courses in the field, mandatory and optional as well voluntary they will be maintained with the mutual development of them.

The faculty will have new forms of academic certification, professional skills modules, including skills acquired in parallel with the general basic training. These acquired skills will be assessed according to the criteria of performance. A certificate of competence will be issued by a commission of academics and employers from the industry, at the presentation of a project that will confirm the performance gained.

The faculty will develop progressively such certificates in the next period offering students, graduates at the end of years, general knowledge, the most appropriate skills for employability. The department intends to develop a deeper symbiosis with branches and enterprises in order to extend the experience.

The expansion of higher education in the food sector over the recent years has seen a shift of the center of gravity to the part time educational offer and increased emphasis on how modular curricula can be combined in a flexible way.

The importance of these developments with the purposes of widening the access to the above education shall be subject of the practice validation. Basic knowledge in science and food engineering are in a rapid and continuous expansion which means a comprehensive cover of the field will be provided most effectively by offering coordinated and interrelated courses.

Although still a choice of offer, such a structure will avoid shortcomings and provide a clear and effective path to prepare students to move from one area or level of study to the next.

It is also intended that the study offer should not be lower than the one of the top food engineering schools in Europe. Additionally, were introduced a number of food processing elective courses with strong emphasis on training as researcher, courses that are mainly addressed to graduates wishing to pursue a career in defined-oriented research.

One of the major goals of the university is to expand the adaptation of policy goals, objectives and teaching methods courses and will be consolidated in a structure with three departments. The courses are and will naturally be reviewed periodically and also the requirements of those who benefit from them. The faculty will continue to involve collaborators in the industry and specialized units, control and food safety, etc. in the development of the courses. A number of leading companies have been identified by the faculty as key providers of choice for graduates and, on this basis, we have encouraged strategic alliances with some departments and relevant services. More and more partnerships of this kind are expected to be scheduled.

The habit of research will be inserted into the didactic behavior of the student from the first two years of study, using and extending methods developed and tested in the university academic world.

The presence in college, in an increasing proportion of the some of the most capable graduates in science, agro engineering, will provide a unique field of research in the learning process. The results should be established so that both benefit from it, the faculty, as well as the country.

Already in the college the internal approval mechanism, updating and evaluation mechanism provides the necessary feedback for the design and delivery of quality courses. These internal procedures have been made in the recent years in parallel with strict external controls under the form of accreditation or licensing.

Creation of an Agricultural Engineering college in the Western part of Romania has been and will be an opportunity of a constructive national special study programs in field. The faculty's intention is to have some benefits for the proximity for strong scientific centers, engineering and management in the area to improve research and the educational plan, to create a curriculum that combines technical skills and necessary protection of food technology consumer. Technology, techniques, procedures and resources that are going to be used then will certainly be different from those used or known today. Food technologist's engineers will need to assess, to feel familiar and be able to use new survey instruments and processing techniques.

Prestigious agro-food research should prefigure as well a rigorous methodology.

The focus of scientific research on the interdisciplinary and collaborative aspect will have a positive impact on educational supply diversification and growth. New forms and activities will enhance academic interdisciplinary courses at undergraduate and postgraduate level, what is expected to become a feature of university education offer. Evolution of the structure of courses related to food science, processing of agricultural raw materials, is expected to be developed in the future.

Contacts through professional development activities or faculty continuing training will help to strengthen future collaboration in research industry in those sectors where the technological change are undergoing most rapidly. By broadening its training activities, the faculty will continue to develop relationships with economic and industrial organizations, academic institutions and professional field. It will provide the great issues of quality activities and will develop mechanisms to maintain the quality of education and to continue professional development.

We will continue to follow with exigency some basic objectives of curriculum management:

- Improving the quality of curriculum management and check that educational process criteria and requirements to be consistent with those of the EU;
- Improving curricula and their harmonization with other plans implemented in other universities in the country and in Europe;
- Entire academic education focus on skills and training;
- Full time curricular diversification;
- Flexible curriculum offered by the Faculty of Food Products Technology to promote a wide range of optional courses accompanied by practical activities, both at BA and MA levels;
- Recruitment, performance based, new young teachers, and stimulating PhD involvement in teaching and practice strategies;
- Inclusion in the new teaching methods of teaching and learning and promote initiatives aimed for a better communication between teachers and students;
- Rewarding materially with gradations of merit or growth coefficient the staff involved in successful teaching;
- Providing training process in the spirit of valuable training to graduates whose training meets the labor market requirements, prepared graduates for profession and for a successful career and a successful faculty in order to represent the country abroad.
- Using modern methods of teaching and learning, increasing the practical applicability of seminars and laboratories and acquiring modernized means for the assessment of the knowledge. Modernization of the teaching methods with regards to the methods of transmission, assimilation and verification of knowledge. In particular, it will follow an interactive education focused more on student work;
- Continuing the development of undergraduate teaching laboratories infrastructure through equipped laboratories with equipment in accordance with the curriculum offered by the Faculty of Food Technology;
- Annual development of objectives and quantifiable criteria for evaluating the teachers and consulting the students about the teaching process;
- Implementation of evaluation and training methods of teaching that could provide graduates a high standard of performance;
- Establishing common criteria for objectification review and for the students' evaluation and regular analysis of the activities and problems of each teaching frame / discipline;
- Prestigious scientific personalities invited to lectures and faculty conferences in specific areas;

- Attract foreign students in MA and PhD programs carried by the Faculty of Food Technology;
- Evaluation of the specialization lines at MA and PhD levels. Develop joint degrees with universities in the country and abroad, and provide their adaptation to new requirements in Europe;
- Development of a mobility for teachers, students and master students at partner academic institutes in the country and in Europe through Erasmus for all program and other programs.
- Master accreditation and accreditation of steering Master on Food - Human nutrition, in Romanian and English.

III. STUDENTS MANAGEMENT

Program Management 2012 – 2016 of approaching some specialized schools will increase the number of students will propel the faculty of TPA in the medium size group. The management team will assess in detail the human potential implications that USAMVBT will impose.

These increments will change the balance between the students obliged to pay tuition fees and those who are tuition-free. At the same time, this will change the distribution and balance of students between specializations. It is provided that there will be significant drag options, given the evolution of farmer mentality to the plant and animal raw finishing, to the rank of product and food services and also obtaining profits in the shortest possible time.

Management team considers a priority to attract new students and initiates the realization of the links between faculty and schools. Given the small number of high school graduates with a baccalaureate degree in the field the main objective is to be able to attract as many graduates, to study food science and engineering. We will continue the efforts to increase the contribution to the promotion and development of vocation for science and technology resorting by doing a decent, non-aggressive propaganda, but realistic in terms of media.

Number of students from the further departments of Romania (for the whole duration of courses, not exchange students for a determinate period of time) rose constantly in the last years, mainly through successful initiatives of the faculty. It was intended to be more conscious and to make efforts to attract in the future a larger number of students from across the country.

The faculty will continue to maintain and develop professional relationships with existing partners and institutions and to apply an "open" policy for students. The department will review

its strategy and support to achieve performance objectives related to the real estate assets of USAMVBT.

IV. FACULTY'S HUMAN RESOURCES

The mission will depend on the quality of the faculty and its academic working and secondary staff. The intention is to attract, develop competent academic staff, create a climate of competition and incentives, the academic staff should have the intellectual capacity to operate at maximum, and we should identify means of rewards and bonus for such benefits.

As part of the overall development of the academic plan the faculty recently proposed a scheme that was extended to 66 positions spread over three academic departments to cover the entire disciplinary curriculum spectrum.

We will continue to find new ways to use the maximum professional staff. We seek to harmonize the differences in terms and conditions of work between staff groups, and develop appropriate terms and conditions of working needs in the future.

The developing activities and staff *training* takes place for all of the employees of the faculty. The role of continuous training increased in the past recent years. The importance of this activity will grow in the future through the foundation of a Formation Coordinating Department with skilled improvement teams. In the next period, the goal is to strengthen this partnership to meet future training needs of the entire staff.

We advocate for establishing and sponsoring scholarships. This scheme will continue to provide the directors of departments, and active young professionals a way to develop relevant skills and vocations and obtain managerial and top professional qualifications.

We will continuously have in our view the fact that the structure, number of staff, departments, or faculty is low, namely insufficient to provide continuously support for disciplines, departments teaching perspective, but also for scientific research, students and contractual activity.

It will push for background activity, quantified tasks, roles, skills well learned, outlined in job descriptions for staff, secondary and management.

V. EXTERNAL RELATIONS

Due to several hard realities, the faculty of TPA – which distinctly structures after 1995, and is in the process of recognition at local, regional, and national level after 2004 – was not able

to fully engage on the competitive professional market, specific to the scientific food processing domain. Some of these realities include:

- Failing to answer scientific research offers, failing to participate in European and international mobility programs for professional training;
- The appropriate minimum material to justify further larger offers;
- The existence of elements of unfair competition characteristic nationally to all didactic community and faculty research;

During the management plan for the future, the faculty will put a spring to TPA separate associations to support graduate and receive their campus visits. It will be monitored and up to date archived and will work with constituent's colleges associations, and other similar groups in order to keep in touch with them and to organize revisions between former students in the country and abroad. It is expected to be appointed a faculty board responsible for TPA to contact former students, by a former student. .

The faculty of TPA will develop more intense cooperation links with similar institutions in the area and beyond, based on mutually beneficial partnership.

VI. FACULTY'S FINANCIAL STRATEGY

At the faculty of TPA compared to other universities and faculties that are traditionally competing there is a very low level of investment perspective for equipment. Funds of this type would increase considerable the faculty's strategic advantage, in that they would be able to support academic initiatives and infrastructure that are considered inadequate financed from external sources, or could not get support from activities funds but are considered important in terms of academic and worthy to be preserved.

The faculty will develop links with industry and will support initiatives and research projects widely for equipment as part of infrastructure.

Inside the faculty will need to assign responsibilities for the support and coordination of individual departments in order to take initiatives to attract funds to support their activities.

The nature of research under the faculty of TPA depends as critical manner on the selective way that characterized in recent years, the view of the National Council of Funding on the allocation of resources for research, particularly the use of assessment indices as a criterion of its determinant.

Cutting-edge research in science, food technology and nutrition is an activity that requires a great amount of resources in terms of equipment, insurance and landscaping space, as well as academic and technical services subsidiary.

We believe that it would develop a real self-financed activity in faculty specificity, if we are able to initiate and develop:

- Service activities (analysis and control of food) by authorized laboratories;
- Technological advisory service (size and technological design of small, medium, family production capacity);
- Micro activities with participation of students and staff from campus USAMVBT.

VIII. SCIENTIFIC RESEARCH

Research - development in the field of nutrition and food technology in the Romanian higher education has a considerable tradition, it is organized institutionally for over 100 years.

Currently, this area of research is coordinated by a branch academy. They have an adequate institutional structure and experienced network covering the main climatic zones of the country. Also there is a number of agro researches available at the faculty of T.P.A, including a number appreciable professors, doctors, specialists with higher education and recognized research.

Potential research in science, food engineering make the Faculty of TPA a constant presence nationally and internationally. The faculty performance will be provided with quality and volume of research.

The driving force of the research effort undertaken in the college will be provided by the progress of basic research in disciplines they cover. Topics will focus on the incumbent role of first class researchers and their research groups in action developing areas of inquiry, innovation and draw new directions for others to follow. In connection with this engagement emerges imperative to establish research directions to generate practical benefits and contribute to the welfare and industrial success economic prosperity and individual financial overview.

During planned time the faculty of TPA aims mainly to maintain the current state of research across all disciplines and to base and develop excellent reputation.

In terms of faculty research evaluation of goals, on medium and long term there is a solid anchor of our agro-food issues. Special attention will be given to collect those establishing new research initiatives in food research.

Timisoara, June 12, 2012.

DEAN,
Professor. Adrian RIVIȘ