

## **Practicum (Ist Year of study, IInd Semester)**

**Credit value (ECTS) 5**

### **Course category**

Domain (Imposed)

### **Course holder:**

**PhD Lecturer Eng. Otilia Cristina MURARIU**

### **Discipline objectives (course and practicum)**

The internship program aims to equip future specialists with a wealth of theoretical knowledge and practical skills about checking the quality of raw materials, semi-finished products and finished products, about some ways and techniques of organization, supervision and control of the production process.

*Knowledge and understanding* - the knowledge and adequate use of the basic notions of the specialized practice presented in the discipline file;

*Explanation and interpretation* - the explanation and interpretation of ideas, technological processes or work processes in an enterprise for the production or processing of food products;

*Instrumental and applications* - design of specific practical activities;

*Attitudinal* - the manifestation of a positive attitude towards the scientific field, the optimal and creative capitalization of one's own scientific potential, the involvement in the promotion of scientific innovations.

### **Contents (syllabus)**

<b>Themes and practical activities</b>
PSMS + PSI Laboratory protection norms
Technologies and technological lines for the preservation of raw materials and food products
Technologies and technological lines for the manufacture of bakery and pastry products
Technologies and technological lines for processing vegetables and fruits
Technologies and technological lines for slaughtering and meat processing
Technologies and technological lines for the superior capitalization of cereals
Technologies and technological lines for milk and cheese processing
Machinery used in the food industry
Food biotechnologies, food additives and food ecotoxicology
Community legislation in the field of food industry

### **References**

1. Constanța Virginia Modoran, 2007 – Tehnologia morăritului și panificației, Editura Risoprint Cluj – Napoca.
2. Banu, C. si colab. , 1993 – Progrese tehnice, tehnologice si stiintifice in industria alimentara, vol. I, Editura tehnică, Bucuresti;

3. Banu, C. si colab., 1998 -Manualul inginerului din industria alimentara, vol. I, II, Editura tehnica, Bucuresti;
4. Bondoc Ionel., 2014, Controlul Produselor și Alimentelor de Origine Animală, Vol. I, Ed. I, Editura Ion Ionescu de la Brad Iași.
5. Bondoc I., 2007, Tehnologia și controlul calității laptelui și produselor lactate. Volumul I. Ed. "Ion Ionescu de la Brad", Iași.
6. Irimia Liviu Mircea, 2013, Controlul și expertiza calității legumelor, fructelor și produselor derivate, Editura Ion Ionescu de la Brad Iași.
7. Mitrea S. și colab, 2003, Referențierele naționale pentru analiza substraturilor alimentare. Siguranța alimentelor prin aplicarea sistemului HACCP. Editura Bogdana.

### **Evaluation**

<b>Evaluation form</b>	<b>Evaluation Methods</b>	<b>Percentage of the final grade</b>
Exam	Note from the supervising teacher	60%
Appreciation of the activity during the semester	Evaluation along the way Note from the practice tutor	40%

### **Person of contact**

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