**„ION IONESCU DE LA BRAD” UNIVERSITY OF LIFE SCIENCES FROM IAŞI**

**ACADEMIC YEAR 2023/2024**

**CONTEST 2nd SEMESTER**

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| **JOB DESCRIPTION ADVERTISED FOR EXAMINATION CONTEST** |
| **Position** | **Associate professor** |
| **Position in the stuff** | IV/5 |
| **Faculty** | Agricuture |
| **Department** | Food technologies |
| **Subjects in the Curriculum** | * Sensory Analysis (CEPA);
* Sensory Analysis (TPPA);
* Meat Technology and Meat Products.
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| **Scientific Field** | Engineering Sciences |
| **Post Description** | The associate professor position, indefinite duration, vacant, no. IV/5, provided for in the Staff and Teaching Personnel approved for the academic year 2023-2024, consists of a workload of 11,8 conventional hours, consisting of 5.4 hours of course and 6.4 hours of practical work, with the following semester distribution per subject: - Sensory analysis, carried out with students of the specialisation Food Product Control and Expertise, 2nd year: 1st semester: lecture 2 hours (2 conventional hours/year); Agricultural Product Processing Technology, 1st year: 2nd semester: lecture 2 hours (2 conventional hours/year) and practical work 6 hours (3 conventional hours/year); - Meat Technology and Meat Products, carried out with students of Agricultural Products Processing Technology, year IV: semester I: practical work 4 hours (2 conventional hours/year); and in semester II: lecture 1.4 hours (1.4 conventional hours/year) and practical work 2.8 hours (1.4 conventional hours/year). |
| **Specific Activities of the Position** | * Conducting course hours and laboratory practical work for:
* Subject: Sensory Analysis, conducted in semester I with students from the 2nd year of the Food Product Control and Expertise specialization, course;
* Subject: Sensory Analysis, conducted in semester II with students from the 1st year of the Agricultural Product Processing Technology specialization, course and practical work;
* Subject: Meat Technology and Meat Products, conducted in semester I with students from the 4th year of the Agricultural Product Processing Technology specialization, course;
* Subject: Meat Technology and Meat Products, conducted in semester II with students from the 4th year of the Agricultural Product Processing Technology specialization, course and practical work.

• Preparation of teaching activities;• Test verifications;• Consultations for students provided in the curriculum subjects;• Supervision of diploma projects;• Development of teaching materials;• Scientific research activity;• Practical guidance during the academic year;• Participation in scientific events;• Promotion activities and connection with the economic environment;• Participation in civic and cultural activities in support of education;• Other activities for the practical and theoretical training of students. |
| **Contest Exam Topics** | 1. **Topics**Analysis of the application file;
2. Presentation of the most significant previous professional results and career development plan in academia;
3. Public lecture:
* Aspects regarding the organization of sensory evaluations;
* Sensory analysis and its implications in product quality assessment;
* General technology of animal slaughter and carcass obtaining;
* Meat preservation technology;
* Meat product manufacturing technology.

**Bibliography**1. Apostu Sorin, Naghiu Alexandru - Analiza senzorială a alimentelor, Ed. Risoprint, Cluj-Napoca, 2008;2. Croitoru Constantin - Analiza senzorială a produselor agroalimentare / Elemente metrologice și statistice, vol I, Ed. Agir, Bucureşti, 2013;3. Croitoru Constantin - Analiza senzorială a produselor agroalimentare / Evaluatorii și vocabularul, vol II, Ed. Agir, Bucureşti, 2015;4. Banu C., Alexe P., Camelia Vizireanu - Procesarea industrială a cărnii. Ed. Tehnică, Bucureşti, 2003; 5. Georgescu Gh., Banu C. - Tratat de producerea, procesarea şi valorificarea cărnii. Ed. Ceres, 2000. |
| **Salary** | The Assoc Porf position will be remunerated according to Government Emergency Ordinance no. 128/28.12.2023, with the amount of 7579 lei. |