

## PRACTICAL ACTIVITY

### STRUCTURE

Study program	Food Safety and Biosecurity
<i>Study year</i>	II
<i>Semester</i>	IV
<i>Subject type</i>	DS
<i>Total number of hours per week</i>	PA - 7 hours
<i>Total number of hours according to curriculum</i>	PA - 98 hours
<i>Number of transferable credits</i>	7

### OBJECTIVES

Acquiring practical knowledge of food quality monitoring systems; Managing and controlling processing technologies to obtain products that meet technical specifications and consumer requirements; Acquiring practical skills in food business activities and how to promote food. Acquiring practical skills in security on the flow of quality food.

### CONTENTS

PRACTICAL ACTIVITY	No. hours
Theme 1. Application of HACCP and GMP principles in different branches of the food industry. Determination of representative critical control points. Monitor critical control points. Corrective measures applied to overcoming critical limits. Validation and verification of the food safety management system.	20
Theme 2. Methods to improve the quality system in the food industry	14
Theme 3. Analytical techniques for determining food products' nutritional, technological, and hygienic quality.	40
Theme 4. Main control techniques in the food field.	10
Theme 5. Means of using specific technologies to ensure environmental protection in the food industry	14

### REFERENCES

1. Banu C., 2000 – Manual of the Food Industry Engineer. Ed. Tehnică, București.
2. Banu Constantin ș.a., 2002. Quality and quality control of food products, Ed. AGIR, București.
3. Banu,C. și colab., 2008. Food industry. General issues, Ed. ASAB, București.

**EVALUATION**

Type of activity	Evaluation criteria	Evaluation methods	Percent in final grade %
<b>Course</b>	-	-	
<b>Practical activity</b>	Ability to apply in practice the knowledge learned	Continuous assessment by colloquy, respectively methods oral, written, practical	100

**Practical activity coordinator: Professor Ph.D. Tăpăloagă Paul Rodian**