

U.A.S.V.M. BUCHAREST-FACULTY OF ANIMAL PRODUCTIONS ENGINEERING AND MANAGEMENT

Master's degree program: FOOD SAFETY AND BIOSECURITY

Academic year: 2023-2024

II year, I Semester, 5 Groups

TIME SCHEDULE

The Courses will be 50% physical and 50% on-line; the Practical activities will be 75% physical and 25% on-line

Week	I				II				III				IV				V				VI				VII				VIII				IX				X				XI				XII				XIII				XIV			
Date/ hour	04/ 10	05/ 10	06/ 10	07/ 10	11/ 10	12/ 10	13/ 10	14/ 10	18/ 10	19/ 10	20/ 10	21/ 10	25/ 10	26/ 10	27/ 10	28/ 10	01/ 11	02/ 11	03/ 11	04/ 11	08/ 11	09/ 11	10/ 11	11/ 11	16/ 11	17/ 11	18/ 11	23/ 11	24/ 11	25/ 11	01/ 12	02/ 12	06/ 12	07/ 12	08/ 12	09/ 12	13/ 12	14/ 12	15/ 12	16/ 12	20/ 12	21/ 12	22/ 12	23/ 12	17/ 01	18/ 01	19/ 01	20/ 01	24/ 01	25/ 01	26/ 01	27/ 01				
8-8 ⁵⁰				QV1/ QA2			QV2/ QA1			QA5	QV1/ QA2/ GM3			QV4	QV2/ QA1/ GM3			QV4/ QA5	QV1/ QA2/ GM3			QA5	QV2/ QA1/ GM4			QA5	QV1/ QA2/ GM4			QA5	QV2/ QA1/ GM4			QA5	QV2/ QA1/ GM5				GM2/ QV4			QA3	GM2/ QV4			QA5	GM2/ QV4									
9-9 ⁵⁰				QV1/ QA2			QV2/ QA1			QA5	QV1/ QA2/ GM3			QV4	QV2/ QA1/ GM3			QV4/ QA5	QV1/ QA2/ GM3			QA5	QV2/ QA1/ GM4			QA5	QV1/ QA2/ GM4			QA5	QV2/ QA1/ GM4			QA5	QV2/ QA1/ GM5				GM2/ QV4			QA3	GM2/ QV4			QA5	GM2/ QV4									
10-10 ⁵⁰				QV1/ QA2			QV2/ QA1			QA5	QV1/ QA2/ GM3			QV4	QV2/ QA1/ GM3			QV4/ QA5	QV1/ QA2/ GM3			QA5	QV2/ QA1/ GM4			QA5	QV1/ QA2/ GM4			QA5	QV2/ QA1/ GM4			QA5	QV2/ QA1/ GM5			QA4	QV1/ GM2/			QA3	GM2/ QV4			QA5	GM2/ QV4									
11-11 ⁵⁰				QV1/ QA2			QV2/ QA1			QA5	QV1/ QA2/ GM3			QV4	QV2/ QA1/ GM3			QV4/ QA5	QV1/ QA2/ GM3			QA5	QV2/ QA1/ GM4			QA5	QV1/ QA2/ GM4			QA5	QV2/ QA1/ GM4			QA5	QV2/ QA1/ GM5			QA4	QV1/ GM2/			QA3	GM2/ QV4			QA5	GM2/ QV4									
12-12 ⁵⁰			QV3/ QA4	QV1/ QA2			QV3/ QA4	QV2/ QA1			QV3/ QA4	QV1/ QA2/ GM3			QV4/ QA5	QV2/ QA1/ GM3			GM1 QA3/ QV4	QV1/ QA2/ GM3			QV3/ QA4	QV2/ QA1/ GM4			QV4/ QA3	QV1/ QA2/ GM4			GM1/ QV3/ QA4	QV2/ QA1/ GM4			QA5	QV2/ QA1/ GM5			QA3	QV2/ QA1/ GM4			QA3	GM2/ QV4			QA5	GM2/ QV4								
13-13 ⁵⁰			QV3/ QA4	QV1/ QA2			QV3/ QA4	QV2/ QA1			QV3/ QA4	QV1/ QA2/ GM3			QV4/ QA5	QV2/ QA1/ GM3			GM1 QA3/ QV4	QV1/ QA2/ GM3			QV3/ QA4	QV2/ QA1/ GM4			QV4/ QA3	QV1/ QA2/ GM4			GM1/ QV3/ QA4	QV2/ QA1/ GM4			QA5	QV2/ QA1/ GM5			QA3	QV2/ QA1/ GM4			QA3	GM2/ QV4			QA5	GM2/ QV4								
14-14 ⁵⁰			QV3/ QA4	QV1/ QA2			QV3/ QA4	QV2/ QA1			QV3/ QA4	QV1/ GM3/ QA2			QV4/ QA5	QV2/ QA1/ GM3			GM1 QA3/ QV4	QV1/ QA2/ GM3			QV3/ QA4	QV2/ QA1/ GM4			QV4/ QA3	QV1/ QA2/ GM4			GM1/ QV3/ QA4	QV2/ QA1/ GM4			QA5	QV2/ QA1/ GM5			QA5	QV3/ QA2/ GM4			QA3	GM2/ QV4			QA5	GM2/ QV4								
15-15 ⁵⁰			QV3/ QA4	QV1/ QA2			QV3/ QA4	QV2/ QA1			QV3/ QA4	QV1/ QA2/ GM3			QV4/ QA5	QV2/ QA1/ GM3			GM1 QA3/ QV4	QV1/ QA2/ GM3			QV3/ QA4	QV2/ QA1/ GM4			QV4/ QA3	QV1/ QA2/ GM4			GM1/ QV3/ QA4	QV2/ QA1/ GM4			QA5	QV2/ QA1/ GM5			QA5	QV3/ QA2/ GM4			QA3	GM2/ QV4			QA5	GM2/ QV4								
16-16 ⁵⁰		QA	QV3/ QA4	QV5		QA	QV3/ QA4	QV5		QA	QV3/ QA4	QV5		GM	QA5	QV5		GM	GM1 QA3/ QV4	QV5		GM	QV3/ QA4	QV5		GM	QV4/ QA3	QV5		GM	GM1/ QV3/ QA4	QV5			QV5		QV	GM1 QA3	QV5		GM	QV5		QV	GM5		QV	GM3								
17-17 ⁵⁰	QA	QA	QV3/ QA4	QV5	QA	QA	QV3/ QA4	QV5	QA	QA	QV3/ QA4	QV5	QA	GM	QA5	QV5	QA	GM	GM1 QA3	QV5	QA	GM	QV3/ QA4	QV5	GM	QV4/ QA3	QV5	GM	GM1/ QV3/ QA4	QV5			QV5	QV	QV	GM1 QA3	QV5	GM	GM	QV5		QV	QV	GM5		QV	QV	GM3								
18-18 ⁵⁰	QA	QA	QV3/ QA4	QV5	QA	QA	QV3/ QA4	QV5	QA	QA	QV3/ QA4	QV5	QA	GM	QA5	QV5	QA	GM	GM1 QA3	QV5	GM	GM	QV3/ QA4	QV5	GM	QV4/ QA3	QV5	GM	GM1/ QV3/ QA4	QV5			QV5	QV	QV	GM1 QA3	QV5	GM	GM	QV5		QV	QV	GM5		QV	QV	GM3								
19-19 ⁵⁰	QA	QA	QV3/ QA4	QV5	QA	QA	QV3/ QA4	QV5	QA	QA	QV3/ QA4	QV5	QA	GM	QA5	QV5	QA	GM	GM1 QA3/	QV5		GM	QV3/ QA4	QV5	GM	QV4/ QA3	QV5	GM	GM1/ QV3/ QA4	QV5			QV5	QV	QV	GM1 QA3	QV5	GM	GM	QV5		QV	QV	GM5		QV	QV	GM3								

* Courses are marked in gray and Practical activities (Pa) are unmarked;

The number 1, 2, 3, 4 and 5 represent the group number;

/ - Separate groups.

The legend

No.	Abbreviation	Discipline	Teacher	No. hours	No. credits	Examination form
1.	QV	Quality assurance and food safety for products of vegetable origin	Lecturer DRAGOMIR Nela	72 hours (28 course – A I 58; 42 Pa – A II 110)	9	Exam
2.	QA	Quality assurance and food safety for products of animal origin	Lecturer BERECHET Gabriela	72 hours (28 course – A I 58; 42 Pa – A II 108)	9	Exam
3.	GM	Good manufacturing practices (GMP) in food processing	Assoc. Prof. RĂDUCUȚĂ Ion	56 hours (28 course – A I 58; 28 Pa – A II 106)	8	Exam

SCHOOL: 02.10.2023 - 24.12.2023;

WINTER VACATION: 25.12.2023 - 14.01.2024

SCHOOL: 15.01.2024 - 28.01.2024

EXAM SESSION: 29.01.2024 - 18.02.2024

VACATION AFTER EXAM SESSION: 19.02.2024 – 25.02.2024