U.A.S.V.M. BUCHAREST-FACULTY OF ANIMAL PRODUCTIONS ENGINEERING AND MANAGEMENT
Master's degree program: FOOD SAFETY AND BIOSECURITY
Academic year: 2024/2025
I year, II Semester, 4 GROUPS: 30911; 30912; 30913; 30914

TIME SCHEDULE

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

Săpt	I				II				III				IV				V				VI				VII				VIII				IX			X				XI				XII				XIII				XIV			
Data/ ora	26/ 02	27/ 02	28/ 02	01 03	05/ 03	06/ 03	07/ 03	08/ 03	12/ 03	13/ 03	14/ 03	15/ 03	19/ 03	20/ 03	21/ 03	22/ 03	26/ 03	27/ 03	28/ 03	29/ 03	02/ 04	03/ 04	04/ 04	05/ 04	09/ 04	10/ 04	11/ 04	12/ 04	16/ 04	17/ 04	18/ 04	19/ 04	01/ 05	02/ 05	03/ 05	07/ 05	08/ 05	09/ 05	10/ 05	14/ 05	15/ 05	16/ 05	17/ 05	21/ 05	22 05	23/ 05	24/ 05	28/ 05	29/ 05	30/ 05	31/ 05	04/ 06	05/ 06	06/ 06	07/ 06
8-8[50]				AP1/ BV4/ BA2				AP2/ BV3/ BA1				AP3/ BV2/ BA4				AP4/ BV1/ BA3				AP4/ BV1/ BA3				BRa				BRb							BV4/ BA2				BV3/ BA1				BV2/ BA4				BV2/ BA4								BV1/ BA3
9-9[50]				AP1/ BV4/ BA2				AP2/ BV3/ BA1				AP3/ BV2/ BA4				AP4/ BV1/ BA3				AP4/ BV1/ BA3				BRa				BRb							BV4/ BA2				BV3/ BA1				BV2/ BA4				BV2/ BA4								BV1/ BA3
10-10[50]				AP1/ BV4/ BA2				AP2/ BV3/ BA1				AP3/ BV2/ BA4				AP4/ BV1/ BA3				AP4/ BV1/ BA3				BRa				BRb							BV4/ BA2				BV3/ BA1				BV2/ BA4				BV2/ BA4								BV1/ BA3
11-11[50]				AP1/ BV4/ BA2				AP2/ BV3/ BA1				AP3/ BV2/ BA4				AP4/ .BV1/ BA3				AP4/ BV1/ BA3				BRa				BRb							BV4/ BA2				BV3/ BA1				BV2/ BA4				BV2/ BA4								BV1/ BA3
12-12[50]				AP1/ BV4/ BA2				AP2/ BV3/ BA1				AP3/ BV2/ BA4				AP4/ BV1/ BA3				AP4/ BV1/ BA3				BRa				BRb							BV4/ BA2				BV3/ BA1				BV2/ BA4				BV2/ BA4								BV1/ BA3
13-13[50]				AP1/ BV4/ BA2				AP2/ BV3/ BA1		RA		AP3/ BV2/ BA4	RA	RA		AP4/ BV1/ BA3	RA	RAa	RAb	AP4/ BV1/ BA3	BR	BR	BR	BRa			BR	BRb							BV4/ BA2				BV3/ BA1				BV2/ BA4	BRa	BRb		BV2/ BA4		RAa	RAb					BV1/ BA3
14-14[50]		AP	AP1/ BV4/ BA2	AP1/ BV4/ BA2		AP	AP2/ BV3/ BA1	AP2/ BV3/ BA1	AP	RA	AP3/ BV2/ BA4	AP3/ BV2/ BA4	RA	RA		AP4/ BV1/ BA3	RA	RAa	RAb	AP4/ BV1/ BA3	BR	BR	BR	BRa			BR	BRb							BV4/ BA2			BV4/ BA2	BV3/ BA1			BV3/ BA1	BV2/ BA4	BRa	BRb		BV2/ BA4		RAa	RAb				BV1/ BA3	BV1/ BA3
15-15[50]	AP	AP	AP1/ BV4/ BA2	AP1/ BV4/ BA2	AP	AP	AP2/ BV3/ BA1	AP2/ BV3/ BA1	AP	RA	AP3/ BV2/ BA4	AP3/ BV2/ BA4	RA	RA			RA	RAa	RAb		BR	BR	BR				BR							BV4/ BA2			BV4/ BA2	BV3/ BA1		BA	BV3/ BA1		BRa	BRb	BA			RAa	RAb		BA	BA	BV1/ BA3	BV1/ BA3
16-16[50]	AP	AP	AP1/ BV4/ BA2		AP	AP	AP2/ BV3/ BA1		AP	RA	AP3/ BV2/ BA4		RA	RA	BV		RA	RAa	RAb		BR	BR	BR		BV	BV	BR		BV	BV						BV	BV	BV4/ BA2		BA	BA	BV3/ BA1		BRa	BRb	BA		BA	RAa	RAb		BA	BA	BV1/ BA3	
17-17[50]	AP	AP	AP1/ BV4/ BA2		AP	AP	AP2/ BV3/ BA1		AP	RA	AP3/ BV2/ BA4		RA	RA	BV		RA	RAa	RAb		BR	BR	BR		BV	BV	BR		BV	BV						BV	BV	BV4/ BA2		BA	BA	BV3/B A1		BRa	BRb	BA		BA	RAa	RAb		BA	BA	BV1/ BA3	
18-18[50]	AP	AP	AP1/ BV4/ BA2		AP	AP	AP2/ BV3/ BA1		AP	RA	AP3/ BV2/ BA4		RA	RA	BV		RA	RAa	RAb		BR	BR	BR		BV	BV	BR		BV	BV						BV	BV	BV4/ BA2		BA	BA	BV3/B A1		BRa	BRb	BA		BA	RAa	RAb		BA	BA	BV1/ BA3	
19-19[50]	AP	AP	AP1/ BV4/ BA2		AP	AP	AP2/ BV3/ BA1		AP	RA	AP3/ BV2/ BA4		RA	RA	BV		RA	RAa	RAb		BR	BR	BR		BV	BV	BR		BV	BV						BV	BV	BV4/ BA2		BA	BA	BV3/B A1		BRa	BRb	BA		BA	RAa	RAb		BA	BA	BV1/ BA3	

* Courses are marked in gray and Practical activities (Pa) are unmarked; The number 1, 2, 3, 4 represent the group number; ”a” and ”b” represent subgroup; / - Separate groups.

The legend

No.	Abbreviation	Discipline	Teacher	No. Hours / Classroom for Practical activities	No. credits	Examination form
1.	AP	Additional products used in technological processes in the food industry	Prof. MARIN Monica Paula	42 hours (28 course – Wednesday – A III 136, Thursday – A III 142; 14 Pa - A I 68)	7	Exam
2.	BV	Biosecurity producing raw materials of vegetable origin	Assis. Prof. MAFTEI Marius Laurian	56 hours (28 course; 28 Pa) - A I 58	8	Exam
3.	BA	Biosecurity producing raw materials of animal origin	Prof. CĂLIN Ion Prof. VIDU Livia	28 hours (14 course; 14 Pa) - A II 113 – first 7weeks courses and Pa for all the groups 28 hours (14 course; 14 Pa) – A II 113 – last 7 weeks courses and Pa for all the groups	8	Exam
4.	RA	Risk assessment for food	Prof. NICOLAE Carmen Georgeta	42 hours (28 course; 14 Pa) - A s 7	7	Colloquium
5.	BR	Biorisk analysis in food	Prof. NICOLAE Carmen Georgeta	42 hours (28 course; 14 Pa) - A s 7	7	Colloquium