

**UNIVERSITY OF AGRONOMIC SCIENCES
AND VETERINARY MEDICINE OF BUCHAREST
FACULTY OF ANIMAL PRODUCTIONS ENGINEERING AND
MANAGEMENT
FIELD OF STUDY: FOOD ENGINEERING
MASTER'S DEGREE PROGRAM: FOOD SAFETY AND BIOSECURITY**

SUBJECTS for essay

Please find below a list for essays to be prepared for the admission to Master's program

1. Global quality of meat.
2. Physico-chemical and nutritional proprieties of fresh milk.
3. Physico-chemical and nutritional proprieties of yogurt.
4. Physico-chemical and nutritional proprieties of fresh vegetables.
5. Processing technologies for common meat products.
6. Processing technologies for dry and maturated meat products.
7. Processing technologies for cheese.
8. Processing technologies for acidic diary products.
9. Processing technologies for fresh vegetables.
10. Processing technologies for canned vegetables.
11. Breeding technologies and animal welfare on meat production chain.
12. Breeding technologies and animal welfare on milk production chain.
13. Risk analysis in food safety.

REFFERENCES:

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6. **Campbell-Platt, Geoffrey.** Food Science and Technology, Blackwell Publishing Ltd, 2009.
7. **Chandan Ramesh C. , Kilara Arun,** Manufacturing Yogurt and Fermented Milks, Wiley-Blackwell, ISBN 978-1-118-48133-2 (ebook/epdf)
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