



MINISTERUL EDUCAȚIEI ȘI CERCETĂRII

UNIVERSITATEA DIN CRAIOVA

FACULTATEA DE AGRONOMIE



Str. Libertății, nr. 19 cod. 200583, Tel./Fax 0251/41 84 75

PACKAGE OF COURSES

MASTER'S PROGRAM: AGROTOURISM MANAGEMENT AND QUALITY OF AGRICULTURAL PRODUCTS (MAP)

This is the package of courses of Master's program study Agrotourism Management and Quality of Agricultural Products (MAP) from the University of Craiova/the Faculty of Agronomy/
The Department of Land surveys – Management – Mechanization.

1ST YEAR OF STUDY

PROJECT FINANCING SOURCES AND MANAGEMENT

CODE: D31MAPM101

CREDITS: 6

COURSE COORDINATOR: PhD Asocc. Professor VLADU MARIUS

YEAR/SEMESTER: 1st Year / 1st Semester

HOURS PER WEEK: 2 hours of course, 1 hour of project

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Knowing how to fund agricultural activities as a starting point in exploring the technologies without which the current activity cannot be carried out, regardless of the form of ownership, profile or size of the enterprise. Knowledge of the way, steps and documents needed to access grant sources by designing projects addressed to organizations / organizations that offer this opportunity.

TOPICS: Internal funding schemes. State support measures for agriculture. National Rural Development Program (NRDP). Agricultural credit. Guarantee funds. EU funding schemes. Common Agricultural Policy (CAP). European Social Fund (ESF). European Fund for Agriculture and Rural Development (EAFRD). European Regional Development Fund (ERDF). Financial Instrument for Fisheries Guidance (FIFG). European Union financial assistance. The PHARE program. Other sources of funding. Project Definitions. Types of projects. Project management definition. Project Management Functions. Choice of investment projects. Management of logistical, financial, human and time resources in projects. Techniques used in project planning. Identifying the purpose and objectives of the project. Project Planning. Establishment of the task plan and activities. Management of risks, uncertainties and conflicts. Control and monitoring. Reports. The life cycle of the project.

TEACHING LANGUAGE : Romanian

KNOWLEDGE ASSESSMENT: answers to exam 70%, final answers to Laboratory works 30%

ASSESSMENT TYPE: Verification

REFERENCES:

1. McCOLLUM James, BĂNACU Cristian Silviu - Management de proiect, Editura Universitară, București, 2005.
2. DINU Toma, STOIAN Elena - Gestiunea proiectului, Editura Ceres, București, 2003.
3. PMI Institute, A guide to the Project Management body of knowledge, Newtown Square, Pennsylvania, USA, Edition 2000.
4. VLADU Marius, Surse de finantare si managementul proiectelor, Editura beladi Craiova 2017
5. www.mapam.ro
6. www.europa.eu
7. Ordonanța de urgență 125/21 decembrie 2006 pentru aprobarea schemelor de plăți directe și plăți naționale directe complementare, care se acordă în agricultură începând cu anul 2007
8. Ordin 607/28 august 2006 pentru aprobarea produselor agricole care beneficiază de plăți naționale directe complementare
9. Ordin 243/14 aprilie 2006 privind stabilirea măsurilor finanțate din Fondul European Agricol pentru Dezvoltare Rurală, care vor fi implementate de către Agenția de Plăți pentru Dezvoltare Rurală și Pescuit și, respectiv, Agenția de Plăți și Intervenție pentru Agricultură
10. Ordin 607/28 august 2006 pentru aprobarea produselor agricole care beneficiază de plăți naționale directe complementare

MANAGEMENT OF EQUIPMENT, MACHINERY AND APPLIANCES USED IN THE AGRO-FOOD INDUSTRY

CODE: D31MAPM102

CREDITS: 6

COURSE COORDINATOR: PhD Asocc. Professor GLODEANU MIHNEA

YEAR/SEMESTER: 1st year/ 1st semester

HOURS PER WEEK: 2 hours course, 1 hour practical works

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Address issues related to the management of the main types of machinery and equipment for the food industry, providing the specialist with the necessary knowledge in the field.

TOPICS: Management of equipment and installations used for raw materials flushing, solids fractionation, sorting, calibration, sifting, material transport, grinding, sedimentation, filtration, mixing, drying, refrigeration and freezing of food.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Final theoretical exam 60%, Reports during the semester 40%.

ASSESSMENT TYPE: Verification

REFERENCES:

1. Amarfi, R. Utilaj special în industria alimentară, Editura Institutului Politehnic Galați, 1974.
2. Apostolescu, N., Taratza, D. Bazele cercetării experimentale a mașinilor termice, Editura Didactică și Pedagogică, București, 1979.
3. Banu, C, ș.a. Exploatarea, întreținerea și repararea utilajelor din industria cărnii, Editura Tehnică, București, 1990.
4. Banu, C, ș.a. Manualul inginerului de industrie alimentară, Editura Tehnică, București, 2002.
5. Bică, M., ș.a. Termotehnica, Editura ICMET, Craiova, 2002.
6. Brezescu, P., ș.a. Utilaje în industria berii și a malțului, Editura Ceres, București, 1985.
7. Chimion, G., ș.a. Pompe centrifugale, Editura Tehnică, București, 1984.

MANAGEMENT OF QUALITY CONTROL OF FOOD PRODUCTS OF PLANT ORIGIN

CODE: D31MAPM103

CREDITS: 6

COURSE COORDINATOR: PhD Asoc. Professor, BONEA DORINA

YEAR/SEMESTER: 1st year/ 1st semester

HOURS PER WEEK: 1 hours course, 1 hours practical works

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: The modern approach to the processing technologies of the main agricultural products obtained in the private agricultural sector. The issues addressed are related to the management of quality control, bread, beer, alcohol, canned vegetables, sugar, tobacco, following the application of modern world-wide processing technologies. The subject of the course makes special reference to the quality control of finished products for human nutrition according to the standards agreed at European level.

TOPICS : Management of quality control of cereals and cereal products; Management of bread quality control; Management of physical and chemical control of beer; Management of food fat control; Management of quality control of oil raw materials; Management of quality control of oils; Management of oily products control in food diet; quality of finished products; Management of vegetal stimulant food control.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Exam answers 50%, Reports during the semester 50%.

ASSESSMENT TYPE: Exam

REFERENCES:

1. Banu C. – Manualul inginerului de industrie alimentara, Ed. Tehnica, Bucuresti, 1998
2. Boeru G., Puzdrea D. – Tehnologia uleiurilor vegetale, Ed. Tehnica Bucuresti, 1986
3. Constantinescu S., Gramada G. – Controlul tehnic de calitate in industria alimentara, Editura Tehnica, 1966
4. Diaconescu I. – Merceologia alimentara, Editura Eficient, Bucuresti, 1998
5. Dumitrscu H., Milu C. – Controlul fizico – chimic al alimentelor, Editura Medicala, 1997
6. Gontea I. – Bazele alimentatiei, Editura medicala, 1963
7. Ionescu M. – Biochimia agricola, Editura Ceres, Bucuresti, 1970
8. Industria Alimentara – Colectia de standarde romane, 2001
9. Moraru C., Segal B., Banu C., Giurca V., Pana N., Costin G. – Biochimia produselor alimentare, Editura Tehnica, Bucuresti, 1971
10. Neamtu G., Cimpeanu G., Carmen Socaciu – Biochimie vegetala, Editura Didactica si Petagogica , R.A. Bucuresti, 1993
11. Negut Elena Lucica – Biochimia alimentelor, Editura Bioterra, Bucuresti, 2000.

OBTAINING QUALITY ORGANIC PRODUCTS IN FARMS AND AGRO-TOURISM HOUSEHOLDS I

CODE: D31MAPM104

CREDITS: 6

COURSE COORDINATOR: PhD Professor, SOARE MARIN

YEAR/SEMESTER: 1st year/ 1st semester

HOURS PER WEEK: 1 hour course, 1 hour practical course

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Promoting the principles of organic farming in the context of sustainable agriculture; Acquiring knowledge about the development and potential of agritourism in Romania; Knowledge of rural tourism and agro-tourism systems in Romania; Acquiring knowledge of the main organic products and their way of obtaining in farms and agro-tourism households.

TOPICS : Conceptual aspects regarding the relationship between environment, ecology and economy. Organic food and food security. Theoretical and practical strategies for obtaining organic food. Aspects regarding the premise of the emergence and development of rural tourism and agritourism. Issues related to rural space and related policy, with reference to the potential of rural tourism and agritourism. Systems of practicing agritourism in Romania. Strategic guidelines for the development of rural tourism and agritourism. High-quality organic food obtained in farms and agro-tourism households.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 50%, Reports during the semester 50%

ASSESSMENT TYPE: Exam

REFERENCES:

1. CÂRJILĂ NICOLETA, 2009 – Cercetări merceologice privind noile produse agroalimentare ecologice produse în România. Teză de doctorat, București.
2. CIOCEANU, M., 2011 – Proiectul ecologic românesc. Asociația Bio România, București.
3. CREȚU, R. C., 2005 – Legislație în alimentație publică și agroturism. Editura CERES, București.
4. FINTINERU GINA, 2008 – Economia Agroturismului. Note de curs. Editura Ceres, București.

AGROTOURISM AND RURAL TOURISM NATIONAL AND INTERNATIONAL

CODE: D31MAPM105

CREDITS: 6

COURSE COORDINATOR: PhD Asocc. Professor, CĂLINA JENICA

YEAR / SEMESTER: Ist Year / Ist Semester

HOURS PER WEEK: 2 hour of course, 2 hour of project

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Formation of the basic notions regarding the basic concepts of tourism; Knowledge of the specific problems of agrotourism and of the Romanian and international rural tourism; Identifying measures to reduce the pollution of the natural and built environment and the preservation of cultural traditions.

TOPICS: General considerations on tourism, agritourism, rural tourism and ecotourism; Rural countryside and rural tourism; Agrotourism and national rural tourism; Village and real possibilities in the field of agritourism and rural tourism; National agrotourism offer.

TEACHING LANGUAGE : Romanian

KNOWLEDGE ASSESSMENT: Answersto exam 50%, ongoing assessment 50%

ASSESSMENTTYPE: Exam, project

REFERENCES:

1. Călina Jenica, 2008, Agroturism, Edit. SITECH, Craiova
2. Călina Aurel, 2007, Agroturism și C.G.A.T., Edit. SITECH, Craiova
3. François Moinet, 2006, Le tourisme rural, Editions France Agricole, Paris
4. Glăvan Vasile, 2000, Resurse turistice pe Terra. Editura economică. București
5. Glăvan Vasile, 2002, Agroturism Ecoturism, Editura Alma Mater, Sibiu
6. Goodwin H., 1996, In pursuit of ecotourism, Biodiversity and Conservation, Springer, Netherlands
7. Todd Comen, 2006, Turism rural – ghid de bună practică pentru proprietarii de pensiuni, Institute for Integrated Roural Tourism, Vermont, SUA.

**OBTAINING QUALITY ORGANIC PRODUCTS IN FARMS
AND AGRO-TOURISM HOUSEHOLDS II**

CODE: D31MAPM206

CREDITS: 5

COURSE COORDINATOR: PhD Professor, SOARE MARIN

YEAR / SEMESTER: Ist Year / IInd Semester

HOURS PER WEEK: 1 hour of course, 1 hour of practical works

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Knowledge of the principles of valorisation of the natural environment and promotion of agro-tourism services at the level of the peasant households, a particular form of rural tourism; ~~Detailed knowledge of the resources, methods and means of obtaining quality organic food in farms and agro-tourism households.~~ Also, acquiring knowledge on how to conserve herbal resources and protect the natural environment while practicing sustainable agro-tourism.

TOPICS: Principles of promoting rural tourism and agritourism in Romania. Resources for obtaining organic products in farms and agro-tourism households. Organic quality meat products obtained in farms and agro-tourism households. Dairy products and quality organic cheeses obtained in farms and agro-tourism households. Organic quality vegetables obtained in farms and agro-tourism households. Quality organic fruits obtained in farms and agro-tourism households.

TEACHING LANGUAGE : Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 50%, Reports during the semester 50%

ASSESSMENT TYPE: Verification

REFERENCES:

1. DONA, I., 2010 – Managementul dezvoltării rurale – Note de curs; Sinteze. USAMV, Timișoara.
2. UNGUREANU, D., 2006 - Dezvoltarea localităților rurale din zonele montane ale României, prin valorificarea eficientă a potențialului agroturistic. În "Lucrări științifice – Vol. 50, Seria Agronomie", USAMV Iași.
3. UNGUREANU, D., 2007 - Contribuția agroturismului și a turismului rural, la dezvoltarea durabilă a zonelor rurale montane din România. În "Integrarea europeană a comunităților montane din România și alternative pentru dezvoltarea durabilă. Rolul cercetării științifice și al educației în procesul evolutiv economic și cultural al satului montan", Editura Gutenberg, Câmpulung Moldovenesc.

AGROTOURISM AND GASTRONOMY

CODE: D31MAPM207

CREDITS: 6

COURSE COORDINATOR: PhD Assoc. Professor, CĂLINA JENICA

YEAR/SEMESTER: Ist Year / IInd Semester

HOURS PER WEEK: 2 hours course, 2 hours practical works

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Knowledge of raw and auxiliary materials used in culinary production and methods of primary and thermal processing of food; Acquisition of the methodology for preserving and preserving food; Knowledge of EU consumer law.

TOPICS: Raw and auxiliary materials used in culinary production; Food processing; Production and hygiene; Types of culinary production units; Organization of production facilities; Types of serving units; Product offer and business policies; General principles and consumer protection objectives in the EU; Security, warranty, liability and standardization.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 50%, Reports during the semester 50%

ASSESSMENT TYPE: Exam

REFERENCES:

1. Arie C., 1979, Calitatea și fiabilitatea produselor, Ed. Știință și Economie, București
2. Bratu J., 1990, Probleme internaționale privind certificarea calității. Actualități în domeniul calității. Vol. I, Ed.CNSMC, Piatra Neamț
3. Florea C., 1988, Indrumar pentru unitățile de alimentație publică, Ed. Tehnică; București
4. Florea C., ș a.,1998, Bucătăria internațională, Ed. Ceres, București
5. Vizireanu C., 2006, Elemente de gastronomie și gastrotehnie, Ed. Fundației Universitare Dunărea de Jos, Galați.

MANAGEMENT OF ZOONOSES CONTROL AND ZOOTECHNICAL INSPECTION

CODE: D31MAPM208

CREDITS: 5

COURSE COORDINATOR: PhD Assoc. Professor COLĂ MUGUREL

YEAR / SEMESTER: Ist Year / IInd Semester

HOURS PER WEEK: 1 hour of course, 1 hour of practical works

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: The discipline aims at studying and elaborating the general principles and methods of zoonosis classification, types of zoonoses and their nomenclature. At the same time, the discipline makes distinct reference to the anatomopathological and laboratory surveillance processes in the respective animal species. Animal diseases are not included in zoonoses, but can be transmitted by animals as a single carrier, as well as disease-bearing diseases, arthropods, even if the pathogen remains in their body and is transmitted to transovarian and transphase descendants. The course also addresses legislation on animal nutrition, manufacture and marketing of compound feed, breeding, breeding and protection of domestic animals of economic interest. The responsibilities and sanctions provided by the legislation in force, animal husbandry terms, laws and methodological norms for the application of zootechnical laws are elaborated.

TOPICS: Course objective: Definitions, classification of zoonoses, disease nomenclature, trends in zoonoses; Bacterial zoonoses: anthrax, brucellosis, campylobacteriosis, clamidiosis, corynebacterial diseases, telaremia, Escherichia coli strains infections, mumps, leptospirosis, listiosis, mycobacterial diseases, pasteurellosis, Q fever, streptococcal salmonellosis, typhus, Viral zoonoses: foot-and-mouth disease, vesicular stomatitis, New Castle disease, RIFT cow fever, flu, encephalitis, rabies, Crimea Congo disease, Carra disease, Lyne disease, West Nile encephalitis, Japanese encephalitis, Venezuelan equine encephalomyelitis, rotavirus, encopatia; Parasitic zoonoses: geardiosis, toxoplasmosis, sarcocytosis, cysticercosis, hymenopause, echinocosis, hydatidosis, fasciolosis, strongylosis, trichinosis, mesiasies, zoonotic anchilostomosis, cochiloma hominivoras, dermatoses, thelaziosis, pneumocistosis, chisomya

bezziana; Animal breeding and exploitation; Animal Nutrition; Animal breeding; Reproduction of animals; Animal protection. Responsibilities and sanctions.

TEACHING LANGUAGE : Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 70%, Reports during the semester 30%

ASSESSMENT TYPE: Verification

REFERENCES:

1. Legea nr. 72/2002 – Legea Zootehniei – publicată în M.O. partea I nr. 72/2002.
2. Legea 8/1971 privind organizarea, administrarea și folosirea pajiștilor publicată în B.O. nr. 51/1971.
3. Legea 40/1975 privind creșterea și ameliorarea animalelor publicată în B.O. partea I nr. 134/1975.
4. Legea 2/1982 privind organizarea, producerea și folosirea rațională a resurselor de nutrețuri publicată în B.O. partea I nr. 37/1982.
5. Ordinul Ministrului nr. 40/1997 privind aplicarea măsurilor de restructurare a rețelei de reproducție și privatizarea serviciilor de înșămânțare artificială.
6. Ordinul Ministrului 309/2003 privind aprobarea programului național de ameliorare a raselor de taurine în perioada 2002-2010 publicată în M.O. nr. 156/2003.

ELEMENTS OF DRAWING, CONSTRUCTION AND AGROTOURISM IMPROVEMENTS I

CODE: D31MAPM209

CREDITS: 8

COURSE COORDINATOR: PhD Professor, CĂLINA AUREL

YEAR / SEMESTER: Ist Year / IInd Semester

HOURS PER WEEK: 2 hours of course, 2 hours of practical works

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Identifying and describing ecological, economic and tourist heritage characteristics that characterize a specific perimeter in hill and mountain areas; Explaining the particularities of the organization and operation of a farm / agro-tourist enterprise in hill and mountain areas; Developing and implementing an agro-tourist production and management plan; Assessment of the functionality and dysfunctions of the techniques and measures adopted within an agro-tourist management plan; Achieving a project to set up a farm / agro-tourist enterprise in hill and mountain areas.

TOPICS: Use of topographic apparatus; - Drawing of connection curves; - topographic surveys carried out to design land improvement works; -training works for the reservoir; - Measurement of level differences and calculation of points quotas; - drawing up the quoted plans and drawing the level curves; -Developing longitudinal and transversal profiles for land improvement works; -trading terraces and leveling surfaces; -Travel drawing of characteristic building points; -training and execution of civil, industrial and agricultural constructions; -training the route of a communication route on the ground; -training and opening of the lines in the woods -training of bridges and viaducts on the ground.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 70%, Reports during the semester 30%

ASSESSMENT TYPE: Exam

REFERENCES:

1. Adelaida C. Honțuș(2005), Amenajarea agroturistică a teritoriului, București
2. Călina A., și colab.2010, – Topografiegenerală și inginerescă, Edit. Sitech, Craiova,
3. CălinaAurel(2007), Agroturism și C.G.A.T., Edit. SITECH, Craiova
4. Dumitru M., (1998), Construcții civile, EdituraTehnică, București;
5. François Moinet(2006), Le tourisme rural, Editions France Agricoles, Paris
6. Glăvan V., (2002), Agroturism Ecoturism, Editura Alma Mater, Sibiu
7. Todd Comen(2006), Turism rural – Ghid de bună practică pentru proprietarii de pensiuni, Institute for Integrated Roural Tourism, Vermont, SUA
8. Voiciulescu Constantin(2002), Amenajări, lucrări gospodărești și construcții montane, Editura Alma Mater, Sibiu.

MANAGEMENT AND MARKETING IN AGRO-TOURISM AND AGRO-FOOD INDUSTRY I

CODE: D31MAPM210

CREDITS: 6

COURSE COORDINATOR: PhD Lecturer, MEDELETE DRAGOȘ MIHAI

YEAR / SEMESTER: Ist Year / IInd Semester

HOURS PER WEEK: 1 hour of course, 1 hours of practical works

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Knowledge of market, product, price, distribution, advertising, etc., in the field of agro-tourism; Understanding the way of organizing specific marketing activities in technical and organizational terms in the field of agrotourism; its functionality, how to implement modern management techniques and methods, etc. in agritourism.

TOPICS: Tourism and agritourism; Organization of rural tourism in Romania; Organizational structures in agritourism; Managerial problems of agro-tourism activity; Human aspects. Time management; Legal and fiscal aspects; Financial aspects; Qualitative aspects.

TEACHING LANGUAGE : Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 70%, Final answers to works and homework 30%

ASSESSMENT TYPE: Exam

REFERENCES.

1. Alecu I.N., Constantin M., 2006, Agroturism și marketing agroturistic, Editura Ceres București
2. Bogdan M., 1997, Prestări servicii agroturistice, Editura Coral-Sanivet, București
3. Bogdan M., 1998, Marketing agroturistic, Universitatea Bioterra, București
4. Constantin M. și colab., 1997, Marketing agroalimentar, Editura Didactică și Pedagogică R.A., București
5. Gâf-Deac I., Bondrea A., 2000, Management și marketing pentru tehnologii moderne, Ed. Fundației "România de Măine", București
6. Koontz h., 1984, Management, Mc. Graw Hill Book Company
7. Manolescu Gh., 1995, Managementul financiar, Ed. Economică, București
8. Maynard H. B., 1971, Conducerea activității economice, Ed. Tehnică București
9. Neagu Cibela, 2004, Managementul firmei, Ed. Tritonic, București
10. Nicolescu O., Verbancu I., Management și eficiență, Ed. Nora, București
11. Mullis L., 1995, Management and Organisational Behaviour – Pitman, London
12. Pânzaru R. L., Medelele D.M., Ștefan G., 2007, Elemente de management și marketing în agricultură, Ed. Universitaria, Craiova.

2ND YEAR OF STUDY

ELEMENTS OF DRAWING, CONSTRUCTION AND AGROTOURISM IMPROVEMENTS II

CODE: D31MAPM311

CREDITS: 8

COURSE COORDINATOR: PhD Professor, CĂLINA AUREL

YEAR/SEMESTER: IInd year/ Ist semester

HOURS PER WEEK: 2 hours of course, 2 hours of project

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Identifying and describing ecological, economic and tourist heritage characteristics that characterize a specific perimeter in hill and mountain areas; Explaining the particularities of the organization and operation of a farm / agro-tourist enterprise in hill and

mountain areas; Developing and implementing an agro-tourist production and management plan; Assessment of the functionality and dysfunctions of the techniques and measures adopted within an agro-tourist management plan; Achieving a project to set up a farm / agro-tourist enterprise in hill and mountain areas.

TOPICS: Physical-geographic characteristics of the Carpathians and evolution of human habitation in Romanian mountain areas; Traditional construction materials and their influence on local architecture; Typology of settlements, households and architecture in the Romanian rural area; Household annexes - peculiarities and functions; Analyzes, criteria and studies to be carried out when implementing agri-tourism projects; Developing development plans; Components of a complete agri-tourism building project and its endorsement; Conceiving and dimensioning the main agro-tourist facilities; Presenting and analyzing the criteria for the classification of pensions and national agrotourism; Presentation and analysis of the criteria for the classification of pensions and of the agrotourism - Eurogites; Land surveying of agro-touristic structures and facilities; Agro-tourism of the territory; Impact of industrialization and pollution on agro-tourist areas; Measures to protect tourist traffic.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 50%, Reports during the semester 50%

ASSESSMENT TYPE: Exam, project

REFERENCES:

1. Adelaida C. Honțuș(2005), Amenajareaagroturistică a teritoriului, București
2. Călina A., și colab.2010, – Topografie general și inginerească, Edit. Sitech, Craiova,
3. Călina Aurel(2007), Agroturism și C.G.A.T., Edit. SITECH, Craiova
4. Dumitru M., (1998), Construcțiicivile,EdituraTehnică, București;
5. François Moinet(2006), Le tourisme rural, Editions France Agricole, Paris
6. Glăvan V., (2002), AgroturismEcoturism, Editura Alma Mater, Sibiu
7. Todd Comen(2006), Turism rural – ghid de bunăpracticăpentruproprietarii de pensiuni, Institute for Integrated Roural Tourism, Vermont, SUA
8. VoiciulescuConstantin(2002), Amenajări, lucrărigospodăreștișiconstrucțiimontane, Editura Alma Mater, Sibiu

MANAGEMENT AND MARKETING IN AGRO-TOURISM AND AGRO-FOOD INDUSTRY II

CODE: D31MAPM312

CREDITS: 6

COURSE COORDINATOR: PhD Asocc. Professor, PÂNZARU RADU LUCIAN

YEAR/SEMESTER: IInd year/ Ist semester

HOURS PER WEEK: 2 hours of course, 1 hour of practical works

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Knowledge of market, product, price, food advertising, Understanding how to organize specific marketing activities in technical and organizational terms in the food field.

TOPICS: The role of the food industry in the national economy, production capacity and optimal ways of use in the food industry, Creation and development of the technical material base in the food industry, Organization of food industry production by types of enterprises.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 60%, Final answers to works and homework 40%

ASSESSMENT TYPE: Exam

REFERENCES:

1. Constantin M. Și colab., 1997. Marketing alimentar, Ed. Didactică și Pedagogică R.A. București;
2. Gâf-Deac I., Bondrea A., 2000. Management și marketing pentru tehnologii moderne. Ed. Fundației

- “România de mâine”, București;
3. Neagu Cibela, 2004, Managementul firmei, Ed. Thenică București;
 4. Pânzaru R.L., Medelele D.M., Ștefan G. 2007, Elemente de management și marketing în agricultură Ed. Universitaria Craiova;
 5. Stoian Maria și colab., 2007, Manualul lucrătorului din gospodăriile agroturistice. Ed. Universitaria Craiova;
 6. Ștefan G., Bodescu D., Toma A.D., Pânzaru R.L., 2007, Economia și filiera produselor agroalimentare - Editura Alfa, Iași;
 7. www.fao.org;
 8. www.insse.ro;

MANAGEMENT OF SANITARY VETERINARY CONTROL AND FOOD SAFETY

CODE: D31MAPM313

CREDITS: 5

COURSE COORDINATOR: PhD Lecturer, COLĂ FLORICA

YEAR/SEMESTER: IInd year/ Ist semester

HOURS PER WEEK: 2 hours of course, 1 hours of project

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: The discipline aims at studying community and national legislation: animal health (diseases, identification and registration of animals, animal welfare and protection, veterinary medicinal products, animal nutrition, residues, neutralization of non-human animal products); hygiene and veterinary public health; food safety. The thematic content of the course highlights the importance, role and necessity of observing the quality of the food products placed on the market. It presents new methods for determining the quality of food, new opinions about the concept of "quality" and "self-control", current limits of the parameters for food marketing, modern guidelines for the inspector profession.

It also presents methods for laboratory determination of harmful elements and the establishment of new, efficient and fast techniques.

TOPICS: Course object: Definition. The role and importance of the course; Community and national legislation: animal health (diseases, identification and registration of animals, animal welfare and protection, veterinary medicinal products, animal nutrition, residues, neutralization of products of animal origin not for human consumption); hygiene and veterinary public health; food safety; Inspection of cattle, pig, sheep, poultry and herring farms; Inspection of public catering establishments, cold stores and collection and processing centers for by-products; Inspection of incineration and neutralization units.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 60%, Final answers to works and homework 40%

ASSESSMENT TYPE: Exam, project

REFERENCES:

1. Banu C., - Suveranitate, securitate și siguranță alimentară. Editura ASAB, București, 2007.
 2. Chintescu G. – Prelucrarea laptelui în gospodării și ferme, Editura Tehnică, București, 1997.
 3. Legea nr. 72/2002 – Legea Zootehniei – publicată în M.O. partea I nr. 72/2002.
 4. Legea 8/1971 privind organizarea, administrarea și folosirea pajiștilor publicată în B.O. nr. 51/1971.
 5. Legea 40/1975 privind creșterea și ameliorarea animalelor publicată în B.O. partea I nr. 134/1975.
 6. Legea 2/1982 privind organizarea, producerea și folosirea rațională a resurselor de nutrețuri publicată în M.O. partea I nr. 37/1982.
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ADDITIVES MANAGEMENT IN AGRI-FOOD PRODUCTS AND TECHNOLOGICAL PROJECT

CODE: D31MAPM314

CREDITS: 5

COURSE COORDINATOR: PhD Asocc. Professor, SĂVESCU PETRE

YEAR/SEMESTER: IInd year/ Ist semester

HOURS PER WEEK: 1 hour of course, 1 hour of project

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: Knowledge of human system relationships - food with altered or modified nutritional characteristics, health effects, measures to prevent and combat them; Knowing the nutritional needs of healthy people and the necessary measures for adopting and promoting the right nutritional behavior; Knowledge of the nutritional value and toxicity of the main food additives, potential risks and means of ensuring food innocuity; Knowledge of the research methodology of the main toxicological risk factors caused by inappropriate use of additives in agro-food products; Knowledge of the national and EU legislation in the field of food additives authorized and used in the production of agro-food products.

TOPICS: Nutrition, Health; Human-food relations; Body requirements in proteins, lipids, carbohydrates, nutrients and minerals, vitamins; Presentation of the classes of food additives and the effects these products produce in agri-food products; Presentation of fingerprint concepts of the non-additive product - product architecture;

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 50%, Final answers to works and homework 50%

ASSESSMENT TYPE: Exam, Project

REFERENCES:

1. Banu C. ș.a. - Progrese tehnice, tehnologice și științifice în industria alimentară. Ed. Tehnică, București, 1992, vol. I și II,
2. Barbu C.H., Dumitru Gh. - Toxicologie - Indrumar de laborator, Ed.ULB Sibiu, 1999
3. Berilă Ion și col – Inocuitatea alimentelor – promovare și protecție. Editura Universitaria , Craiova, 2000,
4. Chira Adrian, Sistemul De Management Al Siguranței Alimentului Conform Principiilor HACCP, Editura CONTECA' 94, București, 2005
5. S. Deshpande - Handbook of Food Toxicology, C.H.I.P.S.10777 Mazoch Road Weimar, Texas 78962, 2002,
6. Heldman, D.R- Encyclopedia of Agricultural, Food, and Biological Engineering. New York: Marcel Dekker, ediția 2003
7. Colin F. Moffat, Kevin J. Whittle - Environmental Contaminants in Food, C.H.I.P.S.10777 Mazoch Road Weimar, Texas 78962, 2004,
8. Popa G., Segal., B., – Toxicologia produselor alimentare, Ed. Academ. Române, București, 1986,
9. Popescu, N.Popă, G. Stănescu, V. -Determinări fizico-chimice de laborator pentru produsele alimentare de origine animală, Editura Ceres, București, 1986;
10. Savu C. - Poluarea mediului și prezenta substanțelor toxice în alimente -controlul calitatii alimentelor, Ed. Semne, Bucuresti, 1999.

APPLIED COLD AND CLIMATIC EQUIPMENT AND INSTALLATIONS USED IN THE AGRO-FOOD INDUSTRY

CODE: D31MAPM315

CREDITS: 6

COURSE COORDINATOR: PhD Asocc. Professor, GLODEANU MIHNEA

YEAR / SEMESTER: IInd Year / Ist Semester

HOURS PER WEEK: 1 hour of course, 1 hour of practical works

NUMBER OF WEEKS: 14

COURSE TYPE: OB

COURSE OBJECTIVES: aims at addressing the issues related to the presentation of the main types of efficient cold and air conditioning plants for the food industry, providing the specialist with the necessary knowledge in the field.

TOPICS: Thermodynamic analysis of irreversible processes in refrigeration installations; Procedures for obtaining the artificial cold; Refrigerator work agents; Automation of refrigeration; Cold food processing technologies; The cooling rate of the products and the duration of the technological process.

TEACHING LANGUAGE : Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 50%, Reports during the semester 50%

ASSESSMENT TYPE: Verification

REFERENCES:

1. Banu, C., ș.a. Progrese tehnice, tehnologice și științifice în industria alimentară, vol.1. Editura Tehnică, București, 1992.
 2. Chiriac, FI. Instalații frigorifice. Editura Didactică și Pedagogică, București. 1981.
 3. Niculiță, P., Purice, N. Tehnologii frigorifice în valorificarea produselor alimentare de origine animală. Editura Ceres, București, 1986.
 4. Niculiță.P., Purice, N. Tehnologii frigorifice în valorificarea produselor alimentare de origine vegetală. Editura Ceres, București, 1986.
 5. Popa, B., Carabogdan.I. ș.a. Manualul inginerului termotehnician, vol.2. Editura Tehnică, București, 1986.
 6. Porneală, S., Procese în instalații frigorifice: Ejecție-absorbție. Universitatea Galați, 1981.
 7. Porneală.S., Dinache, P. ș.a. Tehnologia utilizării frigului artificial, vol.1. Universitatea Galați, 1986.
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PRACTICE FOR THE PREPARATION OF DISSERTATION PROJECT

CODE: D31MAPM416

CREDITS: 30

YEAR / SEMESTER: IInd Year / IInd Semester