



ROMÂNIA

MINISTERUL EDUCAȚIEI ȘI CERCETĂRII

UNIVERSITATEA DIN CRAIOVA

FACULTATEA DE AGRONOMIE



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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

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

CREDITS: 5

YEAR / SEMESTER: 1st year / 1st semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: complementary discipline

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

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. 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 70%, Final answers to works and homework 30%

ASSESSMENT TYPE: Exam

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

CREDITS: 5

YEAR/SEMESTER: 1st year / 1st semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: specialization discipline

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: Exam

OBTAINING QUALITY ORGANIC PRODUCTS IN FARMS AND AGRO-TOURISM HOUSEHOLDS

CREDITS: 5

YEAR/SEMESTER: Ist year / Ist semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: specialization discipline

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 colloquium 50%, Reports during the semester 50%

ASSESSMENT TYPE: colloquium

AGROTOURISM AND RURAL TOURISM NATIONAL AND INTERNATIONAL

CREDITS: 5 exam, 5 project

YEAR / SEMESTER: Ist year / Ist semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: specialization discipline

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: Answers to exam 50%, ongoing assessment 50%, project 100%

ASSESSMENTTYPE: Exam, project

ETHICS AND ACADEMIC INTEGRITY

ECTS CREDITS: 5

YEAR/SEMESTER: Ist year / Ist semester

HOURS PER WEEK: 1 hour of course

NUMBER OF WEEKS: 14

TYPE OF COURSE: complementary discipline

COURSE OBJECTIVE(S): presenting and explaining the concepts and defining elements of ethics and academic integrity through a quantitative and qualitative analysis of the phenomena specific to this discipline; initiating students in the field of ethics and academic integrity; quantitative and qualitative analysis of phenomena specific to ethics and academic integrity; integrating knowledge acquired in other disciplines in the training system of this master's degree in the development of individual reports and case studies.

COURSE CONTENTS: The legislative framework and ethical standards applicable to professional ethics specific to the academic environment and good conduct in scientific research; Plagiarism, self-plagiarism and other deviations from the norms of good conduct in scientific research, technological development and innovation; Ethics in the teaching process in academia. Ethics in research; conflict of interest. Code of Honor of academic integrity. Instruments of judicial governance of students. Incidents of racial and sexual harassment; Corruption – concept, prevention, fight; The hidden cost of favors - conflict of interest; Transparency – a panacea? Ethical careers; whistleblowers vs. ethics counselors; Professional codes of ethics; Errors, mistakes and sanctions; Ethical issues of teaching one's own discipline; Ethical problems between colleagues, Ethical issues related to money; Confidentiality, Relationship with the client; Code of Ethics and Professional Dentistry of the UCV.

LANGUAGE OF INSTRUCTION: Romanian

ASSESSMENT METHOD(S): final examination (answers to colloquium 60%, evaluation during the semester 40%).

ASSESSMENTTYPE: colloquium

MANAGEMENT OF QUALITY CONTROL OF FOOD PRODUCTS OF PLANT ORIGIN

CREDITS: 5

YEAR/SEMESTER: Ist year/ IInd semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: specialization discipline

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: colloquium answers 50%, Reports during the semester 50%.

ASSESSMENT TYPE: colloquium

AGROTOURISM AND GASTRONOMY

CREDITS: 5

YEAR/SEMESTER: Ist year/ IInd semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: specialization discipline

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

MANAGEMENT OF ZOONOSSES CONTROL AND ZOOTECHNICAL INSPECTION

CREDITS: 5

YEAR / SEMESTER: Ist year/ IInd semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: specialization discipline

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: giardiasis, toxoplasmosis, sarcocytosis, cysticercosis, hydatidosis, echinococcosis, hydatidosis, fasciolosis, strongylosis, trichinosis, mesiasis, zoonotic anchilostomosis, cochiloma hominivorans, dermatoses, thelaziosis, pneumocystosis, 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: colloquium

AGROTURISTIC AND LANDSCAPE DEVELOPMENTS

CREDITS: 5 exam, 5 project

YEAR / SEMESTER: Ist year/ IInd semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: specialization discipline

COURSE OBJECTIVES: Providing the necessary knowledge regarding involvement in the field of landscape architecture. Presentation of the works carried out in gardens, parks and green spaces

TOPICS: Styles and genres in garden art Landscape character and terrain study Landscaping Circulation within green spaces Tree groups.

Grass plants Floriculture in parks and gardens Waters in parks and gardens. Plantations on the water's edge. Ornamental constructions in parks and gardens

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 50%, ongoing assessment 50%, project 100%

ASSESSMENTTYPE: Exam, project

MANAGEMENT OF FRUIT CROPS IN AGROTURISTIC FARMINGS

CREDITS: 5

YEAR / SEMESTER: Ist year/ IInd semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: complementary discipline

COURSE OBJECTIVES: Deepening knowledge regarding the importance and efficiency of the organization and functioning of fruit farms; Deepening knowledge regarding resources and production factors, their management; Deepening knowledge regarding production management in fruit units; Deepening knowledge regarding the management of the efficient use of technical and material means and human resources;

TOPICS: Fruit-growing heritage and the particularities of fruit-growing management. The impact of environmental factors on the efficiency of fruit-growing activity. Quality management of fruit-growing planting material, a prerequisite for increasing the productive potential of plantations. Ensuring compatibility between varieties and crop systems. Management of cuttings. Main and secondary technical operations practiced to manage the growth and fruiting of trees. Ways of forming and expanding organic fruit-growing.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Answers to exam 50%, ongoing assessment 50%
ASSESSMENTTYPE: Exam

2ND YEAR OF STUDY

ELEMENTS OF DRAWING, CONSTRUCTION AND AGROTOURISM IMPROVEMENTS I

CREDITS: 4 exam, 3 project

YEAR / SEMESTER: IIst year / Ist semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: specialization discipline

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. 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%, ongoing assessment 50%, project 100%

ASSESSMENT TYPE: Exam, project

PROJECT FINANCING SOURCES AND MANAGEMENT

CREDITS: 5

YEAR/SEMESTER: IIst year / Ist semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: complementary discipline

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 50%, final answers to Laboratory works 50%

ASSESSMENT TYPE: Exam

MANAGEMENT OF SANITARY VETERINARY CONTROL AND FOOD SAFETY

CREDITS: 4 exam, 3 project

YEAR/SEMESTER: IIst year / Ist semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: complementary discipline

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%,

project 100%

ASSESSMENT TYPE: Exam, project

ADDITIVES MANAGEMENT IN AGRI-FOOD PRODUCTS AND TECHNOLOGICAL PROJECT

CREDITS: 3 exam, 3 project

YEAR/SEMESTER: IIst year / Ist semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: specialization discipline

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%, project 100%

ASSESSMENT TYPE: Exam, Project

BIODIVERSITY MANAGEMENT AS AN AGROTURISTIC AND FORESTURISTIC RESOURCE

CREDITS: 5

YEAR/SEMESTER: IIst year / Ist semester

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

NUMBER OF WEEKS: 14

COURSE TYPE: complementary discipline

COURSE OBJECTIVE(S): Teaching the: biotope, habitat, biocenosis, preservatives ex-situ, in-situ, the amount of biodiversity. Knowing information about chronology, ecology and hierarchical classification of habitats and habitats. Reconition by each student of the main plant and animal species characterization Natura 2000 Natura 2000 forest habitats using manual identification Romanian Natura 2000 habitats in practical work. Knowledge of methodologies for identification and classification of Natura 2000 habitats their active participation in the field trip.

COURSE CONTENTS: Notions of the -biological diversity; habitat, biotope, biocenosis, biotopes CORIN; Value of biodiversity; Types of biodiversity; Biogeographical regions - context habitats; The main habitat classification systems; Natura 2000 habitats in Romania; Natura 2000 habitats widely distributed in Romania and the European Union; Romania distinctive habitats; Prepare a sheet for a Community habitat

for priority habitat and species Natura 2000.

TEACHING LANGUAGE: Romanian

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

ASSESSMENT TYPE: colloquium

PROFESIONAL PRACTICE FOR ELABORATION OF DISSERTATION

CREDITS: 20

YEAR / SEMESTER: IInd year / IInd semester

HOURS PER WEEK: 16 hours of project

NUMBER OF WEEKS: 12

PREPARATION OF THE DISSERTATION PAPER

CREDITS: 10

YEAR / SEMESTER: IInd year / IInd semester

NUMBER OF WEEKS: 2