

DISCIPLINE DESCRIPTION

1. Information on the study programme

1.1 Academic institution	UNIVERSITY OF ORADEA
1.2 Faculty	FACULTY OF ENVIRONMENTAL PROTECTION
1.3 Department	FOOD ENGINEERING
1.4 Field of study	PROCESSING TECHNOLOGY OF AGRICULTURAL PRODUCTS
1.5 Cycle of study	BACHELOR
1.6 Study programme/Qualification	CONTROL AND EXPERTISE OF FOOD PRODUCTS/ENGINEER

2. Information on the discipline

2.1 Name of discipline	GASTRONOMY AND CATERING						
2.2 Course holder	Lecturer PhD. Morna Anamaria Aurelia						
2.3 Seminar/Laboratory/Project holder	Lecturer PhD. Morna Anamaria Aurelia						
2.4 Year of study	III	2.5 Semester	V	2.6 Type of evaluation	Cv	2.7 Regime of discipline	O

(C) Compulsory; (O) Optional; (E) Elective

3. Total estimate time (hours per semester of didactic activities)

3.1 Number of hours per week	4	out of which: 3.2 course	2	out of which 3.3 seminar/laboratory/project	2
3.4 Total hours in the curriculum	56	out of which: 3.5 course	28	out of which 3.6 seminar/laboratory/project	28
Time allotment					hours
Study assisted by manual, course support, bibliography and notes					28
Additional documentation in the library/ on specialised electronic platforms and in the field					10
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					14
Tutorship					4
Examinations					2
Other activities.....					..
3.7 Total hours of individual study	40				
3.9 Total hours per semester	100				
3.10 Number of credits	4				

4. Prerequisites (where appropriate)

4.1 curriculum	-
4.2 competences	-

5. Conditions (where appropriate)

5.1. related to course	Videoprojector, screen. Students will not be present at lectures, with open mobile phones. Also, phone calls will not be tolerated during the course, nor by students leaving the classroom to retrieve personal phone calls. Students will not be tolerated to delay the course as it proves disruptive to the educational process.
5.2. related to	Students will not be present in laboratories, with mobile phones open. Also,

seminar/laboratory/ project	phone calls will not be tolerated during laboratory or by students leaving the classroom to retrieve personal phone calls. Students will not be tolerated delay to the laboratory as it proves disruptive to the educational process.
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6. Specific competences acquired	
Professional competences	<p>C1. Analysis, interpretation, supervision and coordination of specific issues concerning the processing of food raw materials.</p> <p>C3. Assessment of the technical solutions needed to improve the food quality and to reduce the specific consumption, as well as the development, monitoring and implementation of new technical projects.</p> <p>C4 .Planning, organizing and coordinating the business and marketing activities from the food processing units.</p>

7. Objectives of discipline (coming from the specific competences acquired)

7.1 General objective	Understanding the relationship between food and its nutritional value depending on the processing. Acquiring the concepts of preparing and preserving food. Acquiring techniques of processing in the household and industry.
7.2 Specific objectives	Familiarize students with the terminology specific to the activities in the field, with the design of specific practical activities, the formation of practical skills and the use of modern techniques and technologies in culinary production.

8. Content*/

8.1 Course	Methods of teaching	No. of hours/ Remarks
Legislative thermology in economic and commercial activity.	Interactive Lecture with PowerPoint Presentation	2
Legislation of hygiene in HORECA units.	Interactive Lecture with PowerPoint Presentation	2
Information system for recording in HORECA units.	Interactive Lecture with PowerPoint Presentation	2
The raw materials of animal and plant origin required in the HORECA units.	Interactive Lecture with PowerPoint Presentation	2
Nutritional value of food goods.	Interactive Lecture with PowerPoint Presentation	2
Groups of dishes.	Interactive Lecture with PowerPoint Presentation	4
Types of catering establishments. Organization and classification of food units.	Interactive Lecture with PowerPoint Presentation	4
Supply of food units by functional activities.	Interactive Lecture with PowerPoint Presentation	4
Supply, processing and storage of goods. Management of the quality control of preparations by technological flow. Technological fitting.	Interactive Lecture with PowerPoint Presentation	2
Particularities of services in food establishments. Preparing units for receiving and serving customers. Management and Marketing in the Negotiation Process. Organizing forms and serving systems.	Interactive Lecture with PowerPoint Presentation	2
Preparing lists of dishes, drinks and menus. Culinary production management in public catering establishments. Assortments and beverage technology. Recommendation of meals and services at the stages of the day. Organization of services for dinner, festive and official meals.	Interactive Lecture with PowerPoint Presentation	2
Bibliography		

<ol style="list-style-type: none"> 1. Bârcă Adriana, Tehnologie culinară, Ed. Omnia Uni S.A.S.T., 2004, Braşov. 2. Banu, C.(coordonator), 2005, Alimente, alimentație, sănătate, Ed. AGIR, Bucureşti. 3. Botez., E., 1999, Utilaje şi instalații în alimentație publică şi turism, Editura Academică, Galați. 4. Burluc, R.M., 2012, Produse de panificație, patiserie, făinoase şi produse zaharoase, Note de curs. 5. Costin, G.M. s.a.,1987, Tehnologia produselor destinate alimentatei copiilor, Ed.Tehnică, Bucureşti. 6. Costin, G.M. si Segal, R. (editori),1999, Alimente funcționale. Alimentele şi sănătatea, Ed. Academică, Galați. 7. Costin, G.M. si Segal, R. (editori), 2001, Alimente pentru nutriție specială. Alimentele şi sănătatea, Ed. Academică, Galați. 8. Daraba, A., Managementul ospitalității in turism: industria ospitalității, fenomenul turistic, sfera serviciilor, Ed. Zigotto, Galați, 2007. 9. Dima, F., 2011, Legislație specifică în alimentație publică şi turism, Ed. Fundației Universitare Dunărea de Jos Galați. 10. Dorina Stănescu, Alimentație-catering, Ed. Oscar Print, 1998, Bucureşti. 11. Iordăchescu Gabriela, 2006, Psihologia alimentației umane, Ed. Academica, Galați. 12. Olaru, A, 2000, Managementul marketingului firmelor româneşti, Ed Alma, Galați. 13. Rotaru, G., ş.a., 2005, Managementul calității în industria alimentară, Ed. Academică, Galați. 14. Stănciuc, N., 2008, Sisteme de trasabilitate a alimentelor ecologice, în Alimente ecologice, Editor G.M. Costin, Ed. Academica. 15. Stere Stavrositu, 2014, Managementul calității serviciilor şi ospitalitatea în restaurante, gastronomie şi hoteluri, Ed. Polirom 16. Vizireanu, C., Istrati,D., 2006, Elemente de gastronomie şi gastrotehnie, Ed. Fundației Universitare “Dunărea de Jos” Galați. 17. ***www.horecaexpert.ro 		
8.3 Laboratory		
General rules of work hygiene, protection of the life, health and safety of consumers. The main categories of work accidents in the HORECA sector. Applications	Lecture	2
The characteristics and components of the products and services offered by HORECA units. Applications	Presentation and experimentation	2
Information system for keeping records in HORECA units: note of receipt and difference finding, consumer bill. Applications	Presentation and experimentation	4
Information system in HORECA units: price calculation. Applications	Presentation and experimentation	4
Determination of nutritional and energetic value of culinary preparations. Applications	Presentation and experimentation	4
Goods: material balance, drops, losses during specific processing and nutrition label. Applications	Presentation and experimentation	4
Specific utensils and equipment. Preparing the environment for consumer reception. Furniture furnishing of the service spaces. Applications	Presentation and experimentation	2
Serving equipment. Inventory objects used to carry out the mission-en-plece. Applications	Presentation and experimentation	2
Inventory items for serving. Cutlery. Household goods, service accessories, miscellaneous. Preparing the salon for receiving customers. Completing the mission-en-peace. Applications	Presentation and experimentation	2
Practical test - individual.	-	2
Bibliography		
<ol style="list-style-type: none"> 1. Bârcă Adriana, Tehnologie culinară, Ed. Omnia Uni S.A.S.T., 2004, Braşov. 2. Banu, C.(coordonator), 2005, Alimente, alimentație, sănătate, Ed. AGIR, Bucureşti. 3. Botez., E., 1999, Utilaje şi instalații în alimentație publică şi turism, Editura Academică, Galați. 4. Burluc, R.M., 2012, Produse de panificație, patiserie, făinoase şi produse zaharoase, Note de curs. 5. Costin, G.M. s.a.,1987, Tehnologia produselor destinate alimentatei copiilor, Ed.Tehnică, Bucureşti. 		

6. Costin, G.M. si Segal, R. (editori), 1999, Alimente funcționale. Alimentele și sănătatea, Ed. Academică, Galați.
7. Costin, G.M. si Segal, R. (editori), 2001, Alimente pentru nutriție specială. Alimentele și sănătatea, Ed. Academică, Galați.
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13. Rotaru, G., ș.a., 2005, Managementul calității în industria alimentară, Ed. Academică, Galați.
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15. Stere Stavrositu, 2014, Managementul calității serviciilor și ospitalitatea în restaurante, gastronomie și hoteluri, Ed. Polirom
16. Vizireanu, C., Istrati, D., 2006, Elemente de gastronomie și gastrotehnie, Ed. Fundației Universitare "Dunărea de Jos" Galați.
17. ***www.horecaexpert.ro

* The content, respectively the number of hours allocated to each course / seminar / laboratory / project will be detailed during the 14 weeks of each semester of the academic year.

9. Corroboration of discipline content with the expectations of the epistemic community, professional associations and representative employers from the field corresponding to the study programme

Course contents " GASTRONOMY AND CATERING " is consistent with, what is done in other universities in the country, food engineering profiles. By learning the theoretical concepts and practical aspects included in discipline approach, students acquire knowledge that consistent, according to the skills required for possible occupations provided in Grid - RNCIS.

10. Evaluation

Type of activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Share in the final grade
10.4 Course	The way responded by questions	Oral exam	70%
10.6 Laboratory	Points for active participation in seminars	Summative Evaluation	30%

10.8 Minimum standard of performance

Minimum performance standards: minimum 4 oral exam questions; Note 5 minimum laboratory activities. Comparative analysis and nutritional interpretation of different menu variants according to the type of process / flow and the category of consumers, based on the prior knowledge gained and domain specific data. Use basic knowledge in anticipating and / or explaining the various situations that may occur in menu design, as well as in ensuring nutritional quality.

Date of completion

Signature of course holder

Signature of laboratory

Morna Anamaria Aurelia

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Date of approval in the department

Signature of the Head of Department

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