# SUBJECT OUTLINE

#### 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	Engineering sciences
1.5 Cycle of study	License
1.6 Study programme/Qualification	Agricultural product processing technology

## 2. Information on the discipline

2.1 Name of discip	line		Computer aided graphics					
2.2 Course holder			Professor.PhD. Curilă Mircea					
2.3 Seminar/Laboratory/Project Assistant Lecturer PhD Adela Olimpia Todea holder				Todea				
2.4 Year of study	study22.5 Semester22.6 Type of evaluationSummative2.7 Regime of discipline							

(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	otal hours in the curriculum		out of which: 3.5	28	out of which 3.6	28
			course		seminar/laboratory/project	
Time allotment						
Study assisted by manual, course s	Study assisted by manual, course support, bibliography and notes 2					
Additional documentation in the li	Additional documentation in the library/ on specialised electronic platforms and in the field					10
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					10	
Tutorship						2
Examinations					2	
Other activities					12	
3.7 Total hours of individual 48						
study						
<b>3.9 Total hours per semester</b>	3.9 Total hours per semester 48					
3.10 Number of credits 5						

#### **4. Pre-requisites** (where appropriate)

4.1 curriculum	Fast calculations and engineering efficiency
4.2 competences	Employment skills

## 5. Conditions (where appropriate)

5.1. related to course	-
5.2. related to	Presentation using marker, board, computer
seminar/laboratory/ project	

6. Spe	cific coi	npetences acquired
Professional competences	•	Organizing and carrying out the activity of counseling and professional orientation focused on the development of professional skills with the involvement of labor market representatives
Transversal competences	•	Critical thinking, problem solving, reasoning, analysis, interpretation, synthesis of information; Written and oral communication, public speaking and presentation, listening; Research skills and practices, questioning.

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

7.1 General objective	<ul> <li>The development of logical thinking and the acquisition</li> </ul>
	by students of statistical and mathematical notions and
	methods - theoretical foundation for specialized
	disciplines.
	<ul> <li>Assimilation of basic knowledge from the Matlab</li> </ul>
	program, indispensable for the qualification of engineer,
	as well as knowledge and skills for the statistical
	processing of the acquired experimental data.
	<ul> <li>Preparing and initiating students for employment.</li> </ul>
7.2 Specific objectives	<ul> <li>Efficient use of information sources and communication</li> </ul>
	and training resources.
	<ul> <li>Carrying out efficiently organized team activities.</li> </ul>
	<ul> <li>Applying rigorous and efficient work norms, responsible</li> </ul>
	attitude towards science, concern for the creative and
	optimal realization of their potential in specific situations,
	respecting the principles and norms of professional ethics

## 8. Contents\*/

8.1 Course		Methods of teaching	No. of
			hours/Remarks
-		-	-
Bibliography -			
8.2 Seminar	Me	thods of teaching	No. of hours/
			Remarks
-			
Bibliography -			

8.3 Laboratory		
-Introduction in the Matlab program	Interactive lecture using computer, blackboard and marker, examples on food and interdisciplinary disciplines with other areas of the related curriculum	2
- Help menu	Practical applications, proposed problems. Practical examples from everyday life and applications on contemporary food	2
- Matrices and operations	Interactive lecture using computer, blackboard and marker, examples on food and interdisciplinary disciplines with other areas of the related curriculum	2
-Trigonometric and algebraic mathematical functions	Practical applications, proposed problems. Practical examples from everyday life and applications on contemporary food	2
- Symbolic variables and simple functions	Interactive lecture using computer, blackboard and marker, examples on food and interdisciplinary disciplines with other areas of the related curriculum	2
- Solving equations	Practical applications, proposed problems. Practical examples from everyday life and applications on contemporary food	2
- Derivation of functions	Interactive lecture using computer, blackboard and marker, examples on food and interdisciplinary disciplines with other areas of the related curriculum	2
- Elementary integrals	Practical applications, proposed problems. Practical examples from	2

	avamiday life and	
	everyday life and	
	applications on	
	contemporary food	
- 2d representations for functions	Interactive lecture using	2
	computer, blackboard and	
	marker, examples on food	
	and interdisciplinary	
	disciplines with other	
	areas of the related	
	curriculum	
-Plan representations of the given curves by	Practical applications,	2
parametric equations	proposed problems.	
	Practical examples from	
	everyday life and	
	applications on	
	contemporary food	
-3d graphic representation	Interactive lecture using	2
	computer, blackboard and	
	marker, examples on food	
	and interdisciplinary	
	disciplines with other	
	areas of the related	
	curriculum	
-Representation in space of given surfaces by	Practical applications,	2
parametric equations	proposed problems.	2
parametric equations	Practical examples from	
	everyday life and	
	applications on	
	contemporary food	2
-Spatial representation of the given curves and	Interactive lecture using	2
surfaces by default	computer, blackboard and	
	marker, examples on food	
	and interdisciplinary	
	disciplines with other	
	areas of the related	
	curriculum	
-Reviewing assimilated knowledge	Practical applications,	2
	proposed problems.	
	Practical examples from	
	everyday life and	
	applications on	
	contemporary food	
Bibliography		
1. Adela Olimpia Todea, Material de Studiu	pentru laborator ,format elect	ronic, 2020.
8.4 Project		

 Bibliography

 \* 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.

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# 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

#### 10. Evaluation

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Type of activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Percentage of the			
			final grade			
10.4 Course	-	-	-			
10.5 Seminar	-	-	-			
10.6 Laboratory	-	-	-			
10.7 Project	-	-	-			
10.8 Minimum standard of performance						

Date of completion

Signature of course holder\*\*

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Signature of seminar laboratory/project holder \*\* Assistant Lecturer PhD. Adela Olimpia Todea

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Date of approval in the department

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Signature of the Head of Department

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Dean signature

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\*\* - Name, first name, academic degree and contact details (e-mail, web page, etc) will be specified.

Signature of the Head of Department\*\*\*

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Dean Signature\*\*\*

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\*\*\* - Name, first name, academic degree and contact details (e-mail, web page, etc) of the academic entity beneficiary of the Discipline Outline\_will be specified.