

ROMANIA
“VASILE ALECSANDRI” UNIVERSITY OF BACAU
Faculty of Engineering

Calea Mărășești, Nr. 157, Bacău, 600115, Tel./Fax +40 234 580170
<http://www.ub.ro/inginerie/> ; e-mail: decaning@ub.ro



Field of Study: Food Engineering
 Study Programme: Food Engineering

2023-2024 academic year

CURRICULUM
 1st year of study

No	Subject	Number of ECTS credits	Examination form	Semester
1.	Mathematical analysis	4	WO	1
2.	Linear algebra, analytic and differential geometry	4	WO	1
3.	Computer programming and programming languages 1	4	W	1
4.	Fundamentals of inorganic chemistry	5	W	1
5.	Fundamentals of analytical chemistry	5	W	1
6.	Elements of mechanical engineering	5	O	1
7.	Physical education and sports 1	1	P/F	1
8.	English for engineering 1 / French for engineering 1	2	O	1
9.	Special mathematics	3	WO	2
10.	Physics	4	WO	2
11.	Computer programming and programming languages 2	4	O	2
12.	Fundamentals of physical chemistry	4	W	2
13.	Fundamentals of organic chemistry	5	W	2
14.	Computer graphics	4	O	2
15.	General economics	3	O	2
16.	Physical education and sports 2	1	P/F	2
17.	English for engineering 2 / French for engineering 2	2	O	2

W – written exam

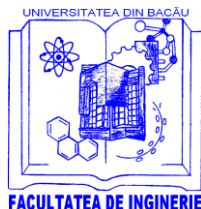
O – oral exam

WO – written and oral exam

P/F – pass/fail

Dean,
 Assoc. Prof. Ph.D. Eng.
 Mirela PANAINTE-LEHADUȘ

Head of Department,
 Lecturer Ph.D. Eng. Econ.
 Andrei-Ionuț SIMION



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CURRICULUM
 2nd year of study

No	Subject	Number of ECTS credits	Examination form	Semester
1.	Unit operations in food industry 1	6	W	3
2.	Principles and methods of food preservation 1	5	W	3
3.	Biochemistry 1	5	W	3
4.	Elements of electrical engineering	4	W	3
5.	Colloids in food industry	5	W	3
6.	Communication	2	O	3
7.	Physical education and sports 3	1	P/F	3
8.	English for engineering 3 / French for engineering 3	2	O	3
9.	Electrochemistry	4	W	4
10.	General microbiology	5	W	4
11.	Principles and methods of food preservation 2	5	W	4
12.	Unit operations in food industry 2	3	W	4
13.	Biochemistry 2	4	WO	4
14.	Principles of human nutrition	3	W	4
15.	English for engineering 4 / French for engineering 4	2	O	4
16.	Domain practice (5 weeks x 30 hours)	4	O	4

W – written exam

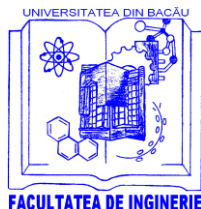
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CURRICULUM 3rd year of study

No	Subject	Number of ECTS credits	Examination form	Semester
1.	Additives and ingredients in the food industry	5	W	5
2.	Unit operations in food industry 3	6	WO	5
3.	Food chemistry	4	WO	5
4.	General technologies in food industry 1	6	O	5
5.	Instrumental analysis	5	W	5
6.	Special microbiology	4	O	5
7.	Food innocuity	3	W	6
8.	General technologies in food industry 2	4	W	6
9.	Food packaging and labelling	3	O	6
10.	Sensory analysis	3	W	6
11.	Management	3	O	6
12.	Food processing machinery	4	W	6
13.	Special biotechnologies in food industry 1	3	W	6
14.	Hygiene in food establishments	3	W	6
15.	Specialized practice (3 weeks x 30 hours)	4	O	6

W – written exam

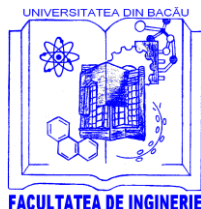
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CURRICULUM
 4th year of study

No	Subject	Number of ECTS credits	Examination form	Semester
1.	Milling technology	5	WO	7
2.	Technologies in dairy industry 1	5	W	7
3.	Wine, vinegar and distilled beverages technology	5	W	7
4.	Traditional and organic food	4	O	7
5.	Special biotechnologies in food industry 2	4	W	7
6.	Valorisation technologies of natural products	3	O	7
7.	Ecology and environmental protection	3	O	7
8.	Processes design and optimization in food industry	1	O	7
9.	Baking technology	3	WO	8
10.	Technologies in dairy industry 2	2	W	8
11.	Special processing technologies	2	W	8
12.	Entrepreneurship	2	O	8
13.	Safety and protection of users in the digital environment	1	O	8
14.	Control and quality assurance in food industry	3	W	8
15.	Malt and beer technology	3	W	8
16.	Elaboration of the diploma project	4	O	8
17.	Practice for the elaboration of the diploma project (2 weeks x 30 hours)	10	O	8

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