SYLLABUS
Academic year 2024-2025
Year of Study II / Semester I

1. Data about the program

1.1. University	**„1 Decembrie 1918" University of Alba Iulia**
1.2. Faculty	**Faculty of Economics**
1.3. Department	**Business Administration and Marketing**
1.4. Field of Study	**Business Administration**
1.5. Cycle of Study	**Bachelor**
1.6. Academic program / Qualification/ ESCO Code	**Business Administration / 242102 Process improvement specialist, 242104 Process manager, 242110 Specialist in planning, control, and reporting of economic performance; ESCO Code 2421 - Management and Organisation Analysts**

2. **Information of Course Matter**

2.1. **Course**	**Fundamentals of commodities**			2.2. **Code**		**BA 217**	
2.3. **Course Leader**	Associate Lecturer PhD. Glevitzky Mirel						
2.4. **Seminar Tutor**	Lecturer PhD. Bostan Roxana						
2.5. Academic Year	**II**	2.6. Semester	**I**	2.7. Type of Evaluation (E – final exam / CE - colloqium examination / CA -continuous assessment)	CA	2.8. Type of course (**C**– Compulsory, **Op** – optional, **F -** Facultative)	**C**

3. Course Structure (Weekly number of hours)

3.1. Weekly number of hours	3	3.2. course	**2**	3.3. seminar, laboratory	**1**
3.4. Total number of hours in the curriculum	42	3.5. course	**28**	3.6. seminar, laboratory	**14**
Allocation of time:					Hours
a Individual study of readers					***26***
b Documentation (library)					***10***
c Home assignments, Essays, Portfolios					***20***
d Tutorials					
e Assessment (examinations)					***2***
f Other academic activities (study visits, mentoring, projects)					**-**

3.7 Total number of hours for individual study (a+b+c)	**56**
3.8 Total number of hours for academic activities (d+e+f+3.4)	**44**
3.9 Total number of hours per semester (3.7+3.8)	**100**
3.10Number of ECTS	**4**

4. **Prerequisites** (*where applicable*)

4.1. curriculum-based	*Marketing*
4.2. competence-based	*Proper usage of marketing concepts, methods, techniques and tools*

5. **Requisites** (*where applicable*)

5.1. course-related	*Room with projector and board*

5.2. seminar/laboratory-based	*Laboratory equipped with specific performance laboratory equipment, reagents, food for analysis*

6. **Specific competences to be acquired** (chosen by the course leader from the programme general competences grid)

Competences/Study results	C1. Knowledge, understanding of the basic concepts, theories and methods of the field and area of specialization; their proper use in professional communication C2. Using basic knowledge to explain and interpret various types of concepts, situations, processes, projects, etc. associated with the field C4. Appropriate use of standard evaluation criteria and methods, in order to assess the quality, merits and limits of processes, programs, projects, concepts, methods and theories
Transversal competences	-

7. **Course objectives** (as per the programme specific competences grid)

7.1 General objectives of the course	*Develop the capacity of the student to the understanding and knowledge of basic concepts related to the goods and the conditions of establishing relationships between producers, traders and consumers*
7.2 Specific objectives of the course	Develop the capacity of knowledge and understanding of basic concepts related to the goods and the conditions of establishing relationships between producers, traders and consumers Study of the main concepts relating to goods throughout their trajectory, from design, production, circulation, consumption and post-consumption, taking into account even the phases before and after their existential. Develop the capacity of knowledge and understanding of the value in use, the systematics, the quality and quality guarantee, all closely related to packaging, storage, transport, handling and selling The understanding and knowledge of psychosensorial properties, physico-chemical and microbiological of the goods Develop the ability to conduct tests to establish psychosensorial bet on sensory quality characteristics of goods Understanding and developing skills for implementing control methods and verifying the quality of products and services Understanding and knowledge of the principles of systematization and codification of goods Understanding and knowledge of object domains and levels of standards Develop the capacity for knowledge and understanding of basic concepts related to marking, labeling and product packaging Understanding and knowledge of the fundamental issues related commodities' expertise Knowledge and assimilation of the principles and the legislative framework on consumer protection

8. Course contents

8.1 Course	**Teaching methods**	**Remarks**
1. OBJECTIVE AND IMPORTANCE OF SCIENCE OF COMMODITIES Object of the Commodities of Science; History and Importance; The schools and the interdisciplinary of Science of Commodities	***Lecture, video media, examples, discussions***	*2 hours*
2.RESEARCH METHODS AND TECHNIQUES; General and specific methods. The functions of the science of the commodities.	***Lecture, video media, examples, discussions***	*2 hours*
3. PROPERTIES OF GOODS General considerations on the goods; The physical properties; Chemical properties; Psychosensorial properties; Esthetic properties; Chemical and physico-chemical methods to control the quality of goods; Quality control of goods through nondestructive methods	***Lecture, video media, examples, discussions***	*2 hours*

4. QUALITY PRODUCTS AND SERVICES The concept of quality; Factors that influence quality; Quality functions; Documents prescribing product quality; Documents certifying the quality of products;	***Lecture, video media, examples, discussions***	*2 hours*
5. METHODS OF CONTROL AND CHECKING THE QUALITY OF PRODUCTS AND SERVICES The concept of product; Quality control methods; Quality control functions; Methods of statistical control by measurement; Methods of statistical control by attributes and defects; Reception of products.	***Lecture, video media, examples, discussions***	*2 hours*
6. METHODS OF STATISTICAL CONTROL OF THE QUALITY OF GOODS Methods of statistical control by measurement; Methods of statistical control by attributes and defects; Products reception	***Lecture, video media, examples, discussions***	*2 hours*
7. NOTIONS IN CALIMETRIE Object of calimetrie; Methods of calimetrie; Indices used in calimetrie; Means for estimating the quality Estimate of the quality indicators; Share indices of quality products; Indices of poor quality Reliability. Indicators of reliability; Serviceability; Maintenance; Availability	***Lecture, video media, examples, discussions***	*2 hours*
8. GOODS QUALITY INDICATORS Reliability. Reliability indicators; maintainability; maintenance; Availability	***Lecture, video media, examples, discussions***	*2 hours*
9. GOODS CLASSIFICATION AND CODING General principles of classification of goods; Systems of classification and coding of goods; Types of codes; Bar codes; The role of coding in the current context	***Lecture, video media, examples, discussions***	*2 hours*
10. STANDARDIZATION AND CERTIFICATION OF QUALITY PRODUCTS General considerations; Object of standardization; The subject, contents, methods and standard levels National standardization; International and regional standards, Quality certification	***Lecture, video media, examples, discussions***	*2 hours*
11. PRODUCT MARKING AND LABELING General considerations in trademarks; Functions of trade marks. The classification of trademarks. Types of Marks. Marking methods of goods; Trademark protection; Labelling of products; Ecological labeling	***Lecture, video media, examples, discussions***	*2 hours*
12. PRODUCT LABELING. Typology and characteristics. Ecological labeling	***Lecture, video media, examples, discussions***	*2 hours*
13. PACKING GOODS General considerations; The classification of packages; The functionality and efficiency of packaging; Quality packaging; Packaging methods; Indicators for economic assessment of packaging	***Lecture, video media, examples, discussions***	*2 hours*
14. EXPERTISE COMMODITIES Falsification; Counterfeiting; Using non-food substances, for food; Use of food products contaminated by the environment; Medical Sanitary Fraud	***Lecture, video media, examples, discussions***	*2 hours*

Bibliography:

1. Popa, M**.,** *The safety of food products,* Seria Didactica, 2013, Alba Iulia;
2. Popa M., Dragan M., *Science of Comodities*- The safety of food products, ROTABENE I MEDIENHAUS, Schneider Druck GmbH, Rotenburg on der Tauber, 2013;
3. Popa, M., Glevitzky, M.., *Bazele merceologiei- Teorie si aplicaţii*, Editura Casa Cartii de Stiinta,, Cluj - Napoca, 2012;
4. Popa, M., *Fundamentele stiintei marfurilor,* Editura Casa Cartii de Stiinta,, Cluj - Napoca, 2010;
5. Popa,M, *Bazele merceologiei- Îndrumător de laborator*, Seria Didactica, Univ. "1 Decembrie 1918." Alba Iulia 2002;
6. Popa, M., Glevitzky M., *Contaminarea marfurilor agroalimentare- Metode si tehnici de cercetare,* Editura Casa Cartii de Ştiinţa, Cluj Napoca, 2009;
7. Popa, M., *Merceologia mărfurilor alimentare,* Seria Didactica, Univ. „1 Decembrie 1918", Alba Iulia, 2005;
8. Popa M., *Calitate si siguranţa alimentara*, Editura Casa Cartii de Ştiinţa, Cluj Napoca , 2005;

8.2. Laboratory	**Teaching methods**	**Remarks**
1. Laboratory regulations. Protection rules of the works. Operations and utensils used in the Basic Commodities of Science	***Discussions, laboratory analyzes, creation of working groups for the laboratory theme***	*2 hours*
2. Sampling and preparation of samples in order to determine the characteristics of the quality. Preservation and preservation of evidence. Science of commodities expertise.	***Discussions, laboratory analyzes, creation of working groups for the laboratory theme***	*2 hours*
3. Psychosensorial examination of goods. Determining the quality characteristics of the goods by physical-chemical analysis	***Discussions, laboratory analyzes, creation of working groups for the laboratory theme***	*2 hours*
4. Determination of the mass, volume, humidity and porosity of the goods	***Discussions, laboratory analyzes, creation of working groups for the laboratory theme***	*2 hours*
5. Determination of the viscosity and ash content of the goods	***Discussions, laboratory analyzes, creation of working groups for the laboratory theme***	*2 hours*
6. Determination of quality characteristics of goods, by the volumetric methods of analysis	***Discussions, laboratory analyzes, creation of working groups for the laboratory theme***	*2 hours*
7. Presentation of the semester by work teams: Assessing quality characteristics of the product *X through specific methods of analysis*	***Presentations, discussions***	*2 hours*

Bibliography:

1. Popa, M**.,** *The safety of food products,* Seria Didactica, 2013, Alba Iulia;
2. Popa M., Dragan M., *Science of Comodities*- The safety of food products, ROTABENE I MEDIENHAUS, Schneider Druck GmbH, Rotenburg on der Tauber, 2013
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5. Popa,M, *Bazele merceologiei- Îndrumător de laborator*, Seria Didactica, Univ. "1 Decembrie 1918." Alba Iulia 2002;
6. Popa, M., Glevitzky M., *Contaminarea marfurilor agroalimentare- Metode si tehnici de cercetare,* Editura Casa Cartii de Ştiinţa, Cluj Napoca, 2009;
7. Popa, M., *Merceologia mărfurilor alimentare,* Seria Didactica, Univ. „1 Decembrie 1918", Alba Iulia, 2005;
8. Popa M., *Calitate si siguranţa alimentara*, Editura Casa Cartii de Ştiinţa, Cluj Napoca , 2005;

9. **Corroboration of course contents with the expectations of the epistemic community's significant representatives, professional associations and employers in the field of the academic programme**

The elaboration of the analytical program was achieved by consulting and collaborating with specialists in the field, merchandisers from some partner organizations, as well as from the Veterinary Sanitary and Food Safety Directorate. In the discussions related to the elaboration of the curriculum also participated teachers from other departments of the UAB, or from other institutions of higher education. The meeting aimed to identify the needs and expectations of employers in the field and to coordinate with other similar programs within other higher education institutions.

10. Assessment

Activity	10.1 Evaluation criteria	10.2 Evaluation methods	10. Percentage of final grade
10.4 Course	***Final evaluation***	***During the year evaluation***	**70%**
10.5 Laboratory	***Ex: Continuous assessment / final evaluation***	***Practical testing: principles, methodology, applications Development / Project Presentation***	**30%**
10.6 Minimum standard of performance: obtaining minimum grade 5			
from the grid domain skills: Purpose and importance of Merceology, goods properties, methods of control and verification of the quality of products and services; C1, C2, C4,			

Fill in date	Course leader signature	Seminar tutor signature
16.09.2024	Associate Lecturer PhD. Glevitzky Mirel	Lecturer PhD. Bostan Roxana

Approval date in department	Department director's signature,
16.09.2024	Assoc. Prof. PhD. Maican Silvia