

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

1. Information on academic 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		Systematics, quality and food safety		2.2. Discipline code		BA 229.2	
2.3. Course Leader/ Seminar Tutor				Asoc. Lecturer PhD. Glevitzky Mirel			
2.4. Seminar Tutor				Lecturer PhD Bostan Roxana			
2.5. Academic Year	II	2.6. Semester	II	2.7. Type of Evaluation (E – final exam / CE - colloquium 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	4	3.2. course	2	3.3. seminar, laboratory	2
3.4. Total number of hours in the curriculum	56	3.5. course	28	3.6. seminar, laboratory	28
Allocation of time:					Hours
a Individual study of readers					7
b Documentation (library)					4
c Home assignments, Essays, Portfolios					6
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)	17
3.8 Total number of hours for academic activities (d+e+f+3.4)	58
3.9 Total number of hours per semester (3.7+3.8)	75
3.10 Number of ECTS	3

4. Prerequisites (where applicable)

4.1. curriculum-based	Disciplines covered in previous semesters, eg Fundamentals of commodities
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4.2. competence-based	<i>Skills offered by the disciplines listed above, ex .:</i>
	Knowledge, understanding concepts, theories and methods of the <i>Fundamentals of commodities</i> ;

5. Requisites (where applicable)

5.1. course-related	<i>The room with videoprojection/board...</i>
5.2. seminar/laboratory-based	<i>Laboratory equipped with specific performance laboratory, equipment, reagents, foods for analysis</i>

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

Competences/Study results	<p>1. Knowledge, understanding of the basic concepts, theories and methods of the field and area of specialization; their proper use in professional communication</p> <p>2. Using basic knowledge to explain and interpret various types of concepts, situations, processes, projects, etc. associated with the field</p> <p>5. Developing professional projects with the use of established principles and methods in the field</p>
Transversal competences	<p>CT1 Applying the principles, norms and values of professional ethics within one's own rigorous, efficient and responsible work strategy</p> <p>Solving in real time, in conditions of qualified assistance, a real/hypothetical problem at work, respecting the norms of professional ethics.</p>

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

7.1 General objectives of the course	To develop the student's ability to know and understand the basic notions related to the systematics of commodities as well as the conditions that are imposed in order to establish relations between producer, trader and consumer
7.2 Specific objectives of the course	<p>Developing the ability to know and understand the basic notions related to the systematics of commodities</p> <p>the study of the main notions regarding goods, taking into account the conditions for establishing relations between producer, trader and consumer</p> <p>developing the ability to know and understand the value of use, systematics, quality and quality assurance, all of which are closely related to the packaging, storage, transport, handling and marketing of goods</p> <p>Understanding and knowledge of the principles of systematization and codification of commodities</p> <p>Understanding and knowledge of the subject matter, areas and levels of standards</p> <p>Understanding and developing skills in applying methods of quality control and verification of products and services</p> <p>Understanding and knowledge of the basics of commodity expertise</p> <p>Knowledge and appropriation of the principles and legislative framework regarding consumer protection</p>

8. Course contents

8.1 Course	Teaching methods	Remarks
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Object of study; Historian; Functions	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Interdisciplinarity and applicability of the discipline.	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Methods and methods of research used in the field of commodity systematics	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Quality characteristics of goods	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Quality of goods and services. Conceptual aspects. Quality functions	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
The influencing factors of quality. Forms of degradation/deterioration of goods	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Prescription documents and certification of the quality of goods	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Food safety and security	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Methods of quality control of goods. Functions.	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Commodity classification systems. Conceptual framework of commodity classification	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Commodity coding systems. Types of codes; Barcodes; The role of codification in the current context	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Certification of the quality of goods through standards	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Product expertise	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>
Counterfeiting; Health fraud	<i>Lecture, video media, examples, discussions</i>	<i>2 hours</i>

Bibliography

1. Popa M., Dragan M., *Science of Commodities- The safety of food products*, ROTABENE I MEDIENHAUS, Schneider Druck GmbH, Rotenburg on der Tauber, 2013
2. Popa, M., *The safety of food products*, Seria Didactica, 2013, Alba Iulia;
3. Popa, M., *Merceologie alimentara si nealimentara*, Seria Didactica, Alba Iulia, 2013;
4. Popa, M., *Merceologia Mărfurilor Alimentare – Îndrumător de lucrări practice*, Seria Didactica, Univ. „1 Decembrie 1918”, Alba Iulia, 2000;
5. Popa, M., *Calitate si siguranta alimentara*, Editura Casa Cartii de Știința, Cluj Napoca, 2005;
6. Achim, M.I., *Bazele merceologiei*, Seria Didactica, Univ. “1 Decembrie 1918.” Alba Iulia, 2000;
7. Popa, M., *Bazele merceologiei- Îndrumător de laborator*, Seria Didactica, Univ. “1 Decembrie 1918.” Alba Iulia, 2002;

8.2 Laboratory	Teaching methods	Remarks
1. Laboratory regulations. Labor protection norms.	<i>Lecture, discussion, exemplification</i>	<i>2 hours</i>
2. Methods and methods of research - conceptual and practical approach	<i>Lecture, discussion, exemplification</i>	<i>2 hours</i>
3. Sampling and preparation to determine quality characteristics	<i>Lecture, discussion, exemplification</i>	<i>2 hours</i>
4. Preservation and preservation of evidence	<i>Experiment, exemplification</i>	<i>2 hours</i>
5. Commodity systematics – specific models and techniques	<i>Experiment, exemplification</i>	<i>2 hours</i>
6. Product expertise - Determination of the quality characteristics of goods through physico-chemical analysis	<i>Experiment, exemplification</i>	<i>2 hours</i>
7. The relationship between the degree of processing of the products and the quality characteristics of the goods	<i>Experiment, exemplification</i>	<i>2 hours</i>
8. Quality control of products through psychosensory methods of analysis	<i>Experiment, exemplification</i>	<i>2 hours</i>
9. Determination of quality characteristics of goods, by volumetric methods of analysis	<i>Experiment, exemplification</i>	<i>2 hours</i>
10. Controlul calitatii produselor prin metode fizico chimice de analiza	<i>Experiment, exemplification</i>	<i>2 hours</i>
11. Siguranta alimentara – controlul parametrilor in spatiile de depozitare	<i>Experiment, exemplification</i>	<i>2 hours</i>
12-13 Presentation of the semester theme by the work teams: <i>Evaluation of the quality characteristics of product X through specific methods of analysis</i>	<i>Lecture, discussion</i>	<i>4 hours</i>
14. Assessment of knowledge	<i>Experiment, exemplification</i>	<i>2 hours</i>

Bibliography

1. Popa, M., *The safety of food products*, Seria Didactica, 2013, Alba Iulia;
2. Popa M., Dragan M., *Science of Commodities- The safety of food products*, ROTABENE I MEDIENHAUS, Schneider Druck GmbH, Rotenburg on der Tauber, 2013
3. Popa, M., *Merceologie alimentara si nealimentara*, Seria Didactica, Alba Iulia, 2013;
4. Popa, M., *Merceologia mărfurilor alimentare*, Seria Didactica, Univ. „1 Decembrie 1918”, Alba Iulia, 2005.
5. Popa, M., *Merceologia Mărfurilor Alimentare – Îndrumător de lucrări practice*, Seria Didactica, Univ. „1 Decembrie 1918”, Alba Iulia, 2000
6. Popa M., *Calitate si siguranta alimentara*, Editura Casa Cartii de Știința, Cluj Napoca , 2005
7. Achim, M.I., *Bazele merceologiei*, Seria Didactica, Univ. “1 Decembrie 1918.” Alba Iulia, 2000
8. Popa, M., *Bazele merceologiei- Îndrumător de laborator*, Seria Didactica, Univ. “1 Decembrie 1918.” Alba Iulia 2002

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

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	10.3 Percentage of final grade
10.4 Course	<i>Final evaluation</i>	<i>Written examination</i>	70%
10.5 Laboratory	<i>Continuous assessment / final evaluation</i>	<i>Practical testing: principles, methodology, applications Development / Project Presentation</i>	30%
10.6 Minimum standard of performance: obtaining minimum grade 5			
Making an analysis / Prepare an action plan functional analysis / Data interpretation			

Fill in date
16.09.2024

Course leader signature
Associate Lecturer PhD. Glevitzky Mirel

Seminar tutor signature
Lecturer PhD. Bostan Roxana

Approval date in department
16.09.2024

Department director’s signature,
Assoc. Prof. PhD. Maican Silvia