

TIME SCHEDULE

Day	Hours	First Year of Study	Second Year of Study
F R I D A Y	8-8 ⁵⁰		
	9-9 ⁵⁰	ADDITIONAL PRODUCTS USED IN TECHNOLOGICAL PROCESSES IN THE FOOD INDUSTRY - A I 68	
	10-10 ⁵⁰		
	11-11 ⁵⁰	Additional products used in technological processes in the food industry - A I 68	
	12-12 ⁵⁰	BIOSECURITY PRODUCING RAW MATERIALS OF VEGETABLE ORIGIN - A s.1	
	13-13 ⁵⁰		
	14-14 ⁵⁰	BIOSECURITY PRODUCING RAW MATERIALS OF ANIMAL ORIGIN - A II 113	
	15-15 ⁵⁰		ACADEMIC ETHIC AND INTEGRITY A I 73
	16-16 ⁵⁰		
	17-17 ⁵⁰		
	18-18 ⁵⁰		
19-19 ⁵⁰			
S A T U R D A Y	8-8 ⁵⁰		
	9-9 ⁵⁰	RISK ASSESSMENT FOR FOOD – A.s.7	Scientific research activity A II 106
	10-10 ⁵⁰		
	11-11 ⁵⁰	Risk assessment for food – A.s.7	
	12-12 ⁵⁰	Biosecurity producing raw materials of animal origin - A II 113	
	13-13 ⁵⁰		
	14-14 ⁵⁰	Biosecurity producing raw materials of vegetable origin - A I 68	
	15-15 ⁵⁰		
	16-16 ⁵⁰		
	17-17 ⁵⁰		
18-18 ⁵⁰			

N.B. Disciplines - Professors (C-course; Pa-practical activities): Additional products used in technological processes in the food industry – Ass. Prof. Marin Monica Paula (C+Pa); Biosecurity producing raw materials of vegetable origin - Prof. Pană Octavian Cornel (C+Pa); Biosecurity producing raw materials of animal origin - Prof. Călin Ion (C-7 săpt.), Prof. Vidu Livia (C-7 săpt.), Prof. Călin Ion (Pa-7 săpt.), Prof. Vidu Livia (Pa-7 săpt.); Risk assessment for food – Ass. Prof. Nicolae Carmen Georgeta (C+Pa); Scientific research activity - Prof. Călin Ion (Pa-7 weeks), Prof. Pană Octavian Cornel (Pa-7 weeks); Academic ethic and integrity – Ass. Prof. Popescu Alexandru (C).