

**TIME SCHEDULE**

Day	Hours	First Year of Study	Second Year of Study
F R I D A Y	8-8 <sup>50</sup>		QUALITY ASSURANCE AND FOOD SAFETY FOR PRODUCTS OF VEGETABLE ORIGIN – A II 110
	9-9 <sup>50</sup>		
	10-10 <sup>50</sup>	OPTIONALES: ECONOMIC STRATEGIES IN FOOD FOOD SAFETY – A I 65; POLICY AND GLOBAL FOOD SYSTEM - A I 66	
	11-11 <sup>50</sup>	Optionales: Economic strategies in food food safety - A I 65; Food safety policy and global food system - A I 66	Quality assurance and food safety for products of vegetable origin – A II 110
	12-12 <sup>50</sup>	PUBLIC HEALTH AND FOOD SAFETY – A I 68	
	13-13 <sup>50</sup>		
	14-14 <sup>50</sup>	Public health and food safety – A I 68	QUALITY ASSURANCE AND FOOD SAFETY FOR PRODUCTS OF ANIMAL ORIGIN – A III 145
	15-15 <sup>50</sup>		
	16-16 <sup>50</sup>		
	17-17 <sup>50</sup>		
	18-18 <sup>50</sup>		
19-19 <sup>50</sup>			
S A T U R D A Y	8-8 <sup>50</sup>	ADVANCED APPLICATIONS OF FOOD SAFETY SYSTEMS PRINCIPLES A.s.a	
	9-9 <sup>50</sup>		
	10-10 <sup>50</sup>	Advanced applications of food safety systems principles – A.s.a	GOOD MANUFACTURING PRACTICES (GMP) IN FOOD PROCESSING – A III 136
	11-11 <sup>50</sup>		
	12-12 <sup>50</sup>	ADVANCED CHEMICAL, MICROBIOLOGICAL AND TOXICOLOGICAL CONTROL AND ANALYSIS OF FOOD – A III 141 / A I 67	Quality assurance and food safety for products of animal origin – A III 145
	13-13 <sup>50</sup>		
	14-14 <sup>50</sup>	Advanced chemical, microbiological and toxicological control and analysis of food – A III 141 / A I 67	
	15-15 <sup>50</sup>		
	16-16 <sup>50</sup>		
	17-17 <sup>50</sup>		
18-18 <sup>50</sup>			

N.B. Disciplines - Teachers (C-Course; Pa-Practical activities): Economic strategies in food food safety - Prof. Van Ilie (C+Pa); Food safety policy and global food system – Asist. Chiriac Roxana (C+Pa); Public health and food safety – Lecturer Pogurschi Elena Narcisa (C+Pa); Advanced applications of food safety systems principles – Lecturer Bahaciu Gratiela Victoria (C+Pa); Advanced chemical, microbiological and toxicological control and analysis of food – Lecturer Şuler Andra Dorina (C+Ap – 7 weeks), Assoc. Prof. popescu Alexandru (C+Pa – 7 weeks); Quality assurance and food safety for products of vegetable origin – Lecturer Dragomir Nela (C+Pa); Quality assurance and food safety for products of animal origin – Lecturer Ianiţchi Daniela (C+Pa); Good manufacturing practices (GMP) in food processing – Assoc. Prof. Răducuţă Ion (C+Pa).