

Educational Programme	<b>Food Processing and Control</b>
Degree Awarded	Master
Standard Length of Studies (Number of ECTS Credits)	2 years - 4 semesters - 120 ECTS
Type of Study	Full-Time
Higher Education Institution	Babes-Bolyai University
Faculty / Department	Faculty of Chemistry and Chemical Engineering
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Profile of the Degree Programme	<b>Food Processing and Control</b>
Target Group / Addressees	Graduates in Chemical Engineering, Chemistry, Environmental Science, Biology, Medicine and Pharmacy and others wishing to further develop competencies in the field of food chemistry.
Entrance Conditions	The admission hierarchy is based on 75% graduation grade + 25% graduation thesis grade <i>Additional Criterion:</i> Candidates have to present a Linguistic Proficiency Certificate for a foreign language.
Further Education Possibilities	Doctoral studies in Chemistry and Chemical Engineering
Description of Study	The master's program in Food Processing and Control allows students to acquire basic knowledge and skills in interdisciplinary field of food chemistry and engineering, processing technologies and chemical control.
Purposes of the Programme	The program provides training in theoretical and experimental food chemistry
Specialization / Area of Expertise	The curriculum of this program provides basic training in an area of great theoretical and especially practical interest, namely, the field of food industry. Expertise in food chemistry is required in many laboratories of analysis and quality control.
Extra Peculiarities	-
Practical Training	Throughout the course students are required to undertake the research work at Babeş-Bolyai University, industrial companies, laboratories of chemical analysis in the country or abroad.
Final Examinations	Disssertation on research topic
Gained Abilities and Skills	The capacity of understanding chemical and biochemical phenomena in food chemistry The ability to apply the knowledge in food chemistry for solving complex theoretical and practical problems. The development of skills in engineering of bioprocesses applied in food industry, in food quality control and toxicology. Skills in choosing the proper method for the quality control of food samples. To establish interpersonal relationships that facilitate teamwork
Job Placement, Potential Field of Professional	<b>Food Processing and Control</b> master programme trains the students to develop a carrier in activities related to food

Activity	industry (laboratory and industry). On condition of promoting The Program of Psycho-Pedagogical Studies 2 <sup>nd</sup> Level, the holder of this certificate can work as a teacher in the educational system.
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