

SYLLABUS
Fundamentals of commodities
2020-2021

1. Data about the program

1.1. Educational institution	„1 Decembrie 1918” University
1.2. Faculty	Faculty of Economics
1.3. Department	Business Administration and Marketing
1.4. Field of study	Business Administration
1.5. Study cycle	Undergraduate
1.6. Academic programme / Qualification	Business Administration/ 242102 Process improvement specialist, 242104 Process manager, 242110 Economic performance planning, control and reporting specialist

2. Data about discipline

2.1. Discipline name	<i>Fundamentals of commodities</i>		2.2. Discipline code	BA 217			
2.3. Holder of the course	Lect dr.. Glevitzky Mirel						
2.4. Holder of the seminar	Lect .univ. dr. BOSTAN ROXANA						
2.5. Year of study	II	2.6. Semester	I	2.7. Evaluation type (E/C/VP)	VP	2.8. Discipline regime (O - mandatory Op - optional, F - optional)	O

3. The estimated total of time

3.1. Number of hours per week	3	in which: 3.2. course	2	3.3. seminar/laboratory	1
3.4. Total hours from the educational plan	42	in which: 3.5. course	28	3.6. seminar/laboratory	14
Distribution of the time fund					hours
Study after manually course support, bibliography and notes					26
Additional documentation at the library, specialized electronic platforms and in the field					10
Training seminars / labs, homework, essays, portfolios and essays					20
Tutorship					-
Examinations					2
Other activities					-

3.7 Total hours of individual study	58
3.8 Total hours from the educational plan	42

3.9 Total hours per semester	100
3.10 Number of credits	4

4. Preconditions (where applicable)

4.1. of curriculum	- <i>is not the case</i>
4.2. of competences	- <i>is not the case</i>

5. Conditions (where applicable)

5.1. to conduct the course	<i>The room with videoprojector/board...</i>
5.2. to conduct the seminar/laboratory	<i>Laboratory equipped with specific performance laboratory, equipment, reagents, foods for analysis</i>

6. Specific skills acquired

Professional Skills	<ol style="list-style-type: none"> 1. Knowledge, understanding concepts, basic theories and methods of the field and the area of specialization; use appropriate professional communication; 2. Using basic knowledge for explanation and interpretation of various types of concepts, situations, processes, projects etc. associated with the field; 3. Applying basic principles and methods for solving problems / defined situations typical for the area under conditions of a qualified assistance; 4. Adequate use of standard assessment criteria and methods to evaluate the quality the merits and limitations of some processes, programs, projects, concepts, methods and theories; 5. Developing professional projects using principles and methods established in the field
Transversal skills	- Is not the case

7. Discipline objectives (based on the specific skills accumulated grill)

7.1 The general objective of the discipline	- <i>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</i>
7.2 Specific objectives	<ul style="list-style-type: none"> - 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

	<ul style="list-style-type: none"> - 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
	<ul style="list-style-type: none"> 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. Content

8.1 Course	Teaching methods	Observations
<p>1. OBJECTIVE AND IMPORTANCE OF SCIENCE OF COMMODITIES</p> <p>Object of the Commodities of Science; History and Importance; The schools and the interdisciplinary of Science of Commodities</p>	<i>Lecture, video media, examples, discussions</i>	2 hours
<p>2. RESEARCH METHODS AND TECHNIQUES;</p> <p>General and specific methods. The functions of the science of the commodities.</p>	<i>Lecture, video media, examples, discussions</i>	2 hours
<p>3. PROPERTIES OF GOODS</p> <p>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</p>	<i>Lecture, video media, examples, discussions</i>	2 hours

<p>4. QUALITY PRODUCTS AND SERVICES</p> <p>The concept of quality; Factors that influence quality; Quality functions; Documents prescribing product quality; Documents certifying the quality of products;</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>
<p>5. METHODS OF CONTROL AND CHECKING THE QUALITY OF PRODUCTS AND SERVICES</p> <p>The concept of product; Quality control methods; Quality control functions; Methods of statistical control by</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>

<p>measurement; Methods of statistical control by attributes and defects; Reception of products.</p>		
<p>6. METHODS OF STATISTICAL CONTROL OF THE QUALITY OF GOODS</p> <p>Methods of statistical control by measurement; Methods of statistical control by attributes and defects; Products reception</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>
<p>7. NOTIONS IN CALIMETRIE</p> <p>Object of calimetric; Methods of calimetric; Indices used in calimetric; 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</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>
<p>8. GOODS QUALITY INDICATORS</p> <p>Reliability. Reliability indicators; maintainability; maintenance; Availability</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>

<p>9. GOODS CLASSIFICATION AND CODING</p> <p>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</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>
<p>10. STANDARDIZATION AND CERTIFICATION OF QUALITY PRODUCTS</p> <p>General considerations; Object of standardization; The subject, contents, methods and standard levels National standardization; International and regional standards, Quality certification</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>
<p>11. PRODUCT MARKING AND LABELING</p> <p>General considerations in trademarks; Functions of trademarks The classification of trademarks. Types of Marks</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>

<p>Marking methods of goods; Trademark protection; Labelling of products; Ecological labeling</p>		
<p>12. PRODUCT LABELING. Typology and characteristics. Ecological labeling</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>
<p>13. PACKING GOODS</p> <p>General considerations; The classification of packages; The functionality and efficiency of packaging Quality packaging; Packaging methods; Indicators for economic assessment of packaging</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>
<p>14. EXPERTISE COMMODITIES</p> <p>Falsification; Counterfeiting; Using non-food substances, for food; Use of food products contaminated by the environment; Medical Sanitary Fraud</p>	<p><i>Lecture, video media, examples, discussions</i></p>	<p>2 hours</p>

8.2 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., Glevitzky, M., *Bazele merceologiei- Teorie si aplicații*, 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 Știința, Cluj Napoca, 2009;
7. Popa, M., *Merceologia mărfurilor alimentare*, Seria Didactica, Univ. „1 Decembrie 1918”, Alba Iulia, 2005;
8. Popa M., *Calitate si siguranța alimentara*, Editura Casa Cartii de Știința, Cluj Napoca , 2005;

Seminar - Laboratory	Teaching methods	Observations
1. Laboratory regulations. Protection rules of the works. Operations and utensils used in the Basic Commodities of Science	<i>Discussions, laboratory analyzes, creation of working groups for the laboratory theme</i>	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.	<i>Discussions, laboratory analyzes, creation of working groups for the laboratory theme</i>	2 hours
3. Psychosensorial examination of goods. Determining the quality characteristics of the goods by physical-chemical analysis	<i>Discussions, laboratory analyzes, creation of working groups for the laboratory theme</i>	2 hours
4. Determination of the mass, volume, humidity and porosity of the goods	<i>Discussions, laboratory analyzes, creation of working groups for the laboratory theme</i>	2 hours
5. Determination of the viscosity and ash content of the goods	<i>Discussions, laboratory analyzes, creation of working groups for the laboratory theme</i>	2 hours
6. Determination of quality characteristics of goods, by the volumetric methods of analysis	<i>Discussions, laboratory analyzes, creation of working groups for the laboratory theme</i>	2 hours
7. Presentation of the semester by work teams: Assessing quality characteristics of the product X through specific methods of analysis	<i>Presentations, discussions</i>	2 hours

References:

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., Glevitzky, M., *Bazele merceologiei- Teorie si aplicații*, 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 Știința, Cluj Napoca, 2009;
7. Popa, M., *Merceologia mărfurilor alimentare*, Seria Didactica, Univ. „1 Decembrie 1918”, Alba Iulia, 2005;
8. Popa M., *Calitate si siguranța alimentara*, Editura Casa Cartii de Știința, Cluj Napoca , 2005;

9. Corroborating discipline content with the expectations of epistemic community representatives professional associations and employers representatives in the field related to the program

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 Type	10.1 Evaluation criteria	10.2 Evaluation methods	10. Percentage of final grade
10.4 Course	<i>Final evaluation</i>	<i>During the year evaluation</i>	70%
	-	-	-
10.5 Seminar/laboratory	<i>Ex: Continuous assessment / final evaluation</i>	<i>Ex. Practical testing: principles, methodology, applications Development / Project Presentation</i>	30%
	-	-	-
10.6 Minimum standard of performance: obtaining the minimum grade 5			

from the grid domain skills:

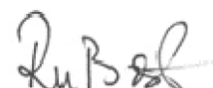
Purpose and importance of Merceology, goods properties, methods of control and verification of the quality of products and services; C1, C2, C4,

Date of completion
16.09.2020

Signature of the holder of the course
Lect dr. Glevitzky Mirel



Signature of the holder of the seminar
Lect. Univ. dr. BOSTAN ROXANA



Date of approval in the Department

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Signature of Department Director
Lect.univ.dr. Maican Silvia