SYLLABUS

1. Information on academic programme

1.1. Education unit	"1 Decembrie 1918"
1.2. Faculty	Faculty Of Sciences
1.3. Departament	Economic Science and Business Administration
1.4. Field of study	Business Administration
1.5. Cycle of Study	undergraduate
1.6. Academic programme / Qualification	Business Administration

2. Information of Course Matter

2.1. Course		Fundamental	Fundamentals of Commodity Science 2.2. Code BA217					
2.3. Course Leader			Assoc. prof. POPA MARIA, Ph. D.			Assoc. prof. POPA MA		
2.4. Seminar Tutor								
2.5. Year of study	II	2.6. Semester	I	2.7. Type of Evaluation (E – final exam/C- examination /V		2.8. Type of course (C– Compulsory, Op – optional, F - Facultative)	Op	

3.Course Structure (Weekly number of hours)

3. Course structure (Wee	my manneer or mou	10)			
3.1. Weekly number of	4 (2 hours –	3.2. course	2	3.3. seminar, laboratory	1
hours	course + 2				
	hour –				
	seminar) of				
	the education				
	plan				
3.4. Total number of	42 (7*4)	3.5. course	28 (7x2)	3.6. seminar, laboratory	14
hours in the curriculum	Number of		No. of		(7x2) No.
	weeks x no. of		weeks x no.		of weeks x
	hours from		of hours		no. of hours
	3.1.		from 3.3.		from 3.3.
Allocation of time					hours
Individual study of reade	ers				14
Documentation (library)					27
Home assignments, Essa	ys, Portfolios				14
Tutorials				-	
Assessment (examinations)				2	
Other activities				·	-

3.7 Total number of hours for	57 (- alloted according to
individual study	what is specified at time
	distribution)
3.8 Total number of hours in education	28 (from 3.4.)
plan	
3.9 Total number of hours per semester	85 (3.7.+3.8.) <i>No. of credits x</i>

	27)
3.10 Number of credits	5 (of education plan)

4. Prerequisites (where applicable)

4.1. curriculum-based	- not needed
4.2. competence-based	- not needed

5.Requisites (where applicable)

5.1. course-related	Classroom with board, video projector
5.2. seminar/laboratory-based	Lab with specific equipment for lab analysis, apparatus,
	reagents, aliments for analysis

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

competences grau,	
Professional competences	1. Knowledge and understanding of the fundamental concepts, theories, and
	methods in the field and the specialty area; their adequate use in professional
	communication;
	2. Usage of fundamental knowledge in order to explain and interpret various types
	of concepts, situations, processes, projects, etc. associated to the field;
	3. Application of fundamental methods and principles for solving well defined,
	typical problems/situations specific to the field, with qualified assistance
	4. Adequate use of standard assessment methods and criteria in order to estimate
	the quality, merits, and limits of several processes, programs, projects, concepts,
	methods, and theories;
	5. Drawing up of professional projects involving the use of several methods and
	principles acknowledged in the field
Transversal competences	- not needed

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

7.1 General objectives of the course	- to develop the students' capacity to know and			
	understand the fundamental concepts about commodity			
	and conditions needed to establish relations between the			
	producer, dealer, and consumer			
7.2 Specific objectives of the course	- to develop the students' capacity to know and			
	understand the fundamental concepts about commodity			
	and the conditions needed to establish relations between			
	producer, dealer, and consumer			
	- the study of the main concepts about commodity during			
	their entire way, from design, production, circulation,			
	consumption up to post-consumption, taking into			
	account their pre- and post-existential stages as well			
	- to develop the capacity to know and understand the use			
	of value, systematics, quality and quality guarantee in			
	close connection with commodity packaging,			
	maintenance, transport, manipulation, and			
	commercialization			

- the capacity to know and understand the commodity psycho-sensorial, physical, chemical and microbiological properties
- to develop skills for psycho-sensorial tests with a view to establishing the quality sensory characteristics of commodity
- to understand and develop skills with a view to applying control and verification methods to check up the quality of the product and service
- to understand and know the principles of commodity codification and systematization
- to understand and know the object, field, and levels of standards
- to develop the knowledge and understanding of the fundamental concepts about commodity marking, labeling and packaging
- to know and understand the fundamental concepts of commodity expertise
- to know and assimilate the principles and legislative framework in the field of consumer behavior

8. Course contents

8.1 Course (learning units)	Teaching methods	Remarks
1. OBJECT AND IMPORTANCE OF COMMODITY	Lecture, videos, exemplifications,	
SCIENCE	discussions	
Object of commodity science; Importance of commodity		
science; Means and methods for the study of commodities;		
Commodity study from commodity perspective.		
2. COMMODITY PROPERTIES	Lecture, videos, exemplifications, discussions	
General outlines; Physical characteristics; Chemical	uiscussions	
properties; Psycho-sensorial properties; Aesthetic properties;		
Chemical and physico-chemical methods for commodity		
quality control; Commodity quality control by non-distructive		
methods		
3. PRODUCT AND SERVICE QUALITY	Lecture, videos, exemplifications,	
Concept of quality; Factors that influence the quality; Quality	discussions	
functions; Documents for quality prescription; Documents for		
product quality authentication		
4. CONTROL AND VERIFICATION METHODS FOR	Lecture, videos, exemplifications,	
PRODUCT AND SERVICE QUALITY	discussions	

Concept of product; Quality control methods; Quality control	
functions; Statistical control methods by flaws and qualities;	
Product reception	
5. QUALIMETRY CONCEPTS	Lecture, videos, exemplifications,
The object of qualimetry; Qualimetry methods; Indices	discussions
employed in qualimetry; Quality assessment methods; Quality	
assessment indicators; Indices of weight for high quality	
products; Indices of non-quality; Reliableness; reliability	
indicators; Maintainability; Maintenance; Availability	
6. COMMODITY CODES AND CLASSIFICATION	Lecture, videos, exemplifications,
General principles of commodity classification; Commodity	discussions
classification and codification systems; Types of codes; Bar	
codes; Role of codification within the present context	
7. PRODUCT QUALITY STANDARDIZATION AND	Lecture, videos, exemplifications, discussions
ATTESTATION General outlines; Object of standardization; Subject, content	aiscussions
fields and level of standards; national standardization;	
Regional and international standards; Quality attestation 8. PRODUCT BRANDING AND LABELLING	Lecture, videos, exemplifications,
General outlines of branding; Functions of branding; Types of	discussions
brands; Methods for marking commodities; Trade mark	
protection; Product labelling; Ecological labelling	
9. COMMODITY PACKAGING	Lecture, videos, exemplifications, discussions
General outlines; Package classification; Functional	
peculiarities and package efficiency; Quality of package;	
Methods of packaging; Indicators of package economic	
estimation	
10. COMMODITY EXPERTISE Falsification; Counterfeit; Use of non-alimentary substances for alimentary products; Use of alimentary products polluted by environment; The medical fraud	Lecture, videos, exemplifications, discussions
8 2 References	

8.2 References

- 1. Achim, M.I., Bazele merceologiei, Series Didactica, "1 Decembrie 1918" University of Alba Iulia, 2000
- 2. Popa,M, Bazele merceologiei- Îndrumător de laborator, Series Didactica, "1 Decembrie 1918" University of Alba

Iulia 2002

- 3. Popa, M., Merceologia mărfurilor alimentare, Series Didactica, "1 Decembrie 1918" University of Alba Iulia, 2005
- 4. Popa M., Calitate si siguranța alimentara, Casa Cartii de Știința (House of Science Book), Cluj Napoca, 2005
- 5. Falinţă, E., *Bazele merceologiei*, Mirton, Timişoara 1995.
- 6. Marieta, O., Bazele merceologiei, Eficient, Bucharest, 1999.
- 7. Mâlcomete, O., Merceologie, Publishing House of "Gheorghe Zane" Academic Foundation, Iasi, 1995.
- 8. Giaccio, M., Morgante, A., Riganti, V., Merceologia, Monduzzi Publishing House, Bologna, 1993;
- 9. Olaru, M., Ş.A, *Bazele Merceologiei Lucrări practice și studii de caz*, Academy of Economic Studies, Bucharest, 1997
- 10. Falniţă, E, Băbăiţă, C., Bazele Merceologiei Lucrări și aplicaţi, University of Timişoara,1993

Seminars-laboratories	Teaching methods	Remarks
1. REGULATIONS ON THE LABORATORY FOR THE FUNDAMENTALS OF COMMODITY SCIENCE. EMPLOYMENT PROTECTION NORMS	Lecture, discussions, lab analyses, work groups for the lab topic	
2. Tools and operations used in the laboratory for the Fundamentals of Commodity Science	Lecture, discussions, lab analyses, work groups for the lab topic	
3. Sampling and sample preparation to establish the quality characteristics. Sample preservation and maintenance. Commodity expertise	Lecture, discussions, lab analyses, work groups for the lab topic	
4. Commodity psycho-sensorial exam	Lecture, discussions, lab analyses, work groups for the lab topic	
5. Commodity quality characteristics by physical and chemical analyses	Lecture, discussions, lab analyses, work groups for the lab topic	
6. Commodity weight, volume, and porosity	Lecture, discussions, lab analyses, work groups for the lab topic	
7. Commodity moisture	Lecture, discussions, lab analyses, work groups for the lab topic	
8. Ash content in alimentary goods	Lecture, discussions, lab analyses, work groups for the lab topic	
9.Viscosity of goods	Lecture, discussions, lab analyses, work groups for the lab topic	
10.Characteristics of commodity quality by methods of volumetric analysis	Lecture, discussions, lab analyses, work groups for the lab topic	
11. Semester topic – presentation (work teams): The assessment of the quality characteristics of product X by	Lecture, discussions, lab	

specific methods of analysis	analyses, work groups for the lab		
	topic		

References

- 1. Achim, M.I., Bazele merceologiei, Series Didactica, "1 Decembrie 1918" University of Alba Iulia, 2000
- 2. Popa,M, Bazele merceologiei- Îndrumător de laborator, Series Didactica, "1 Decembrie 1918" University of Alba Iulia 2002
- 3. Popa, M., Merceologia mărfurilor alimentare, Series Didactica, "1 Decembrie 1918" University of Alba Iulia, 2005
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9. Corroboration	of course con	tents with the e	expectations of	f the epistemic	community's	s significant
representatives,	professional as	sociations and	employers in	the field of the	academic pr	ogramme

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10. Assessment

Activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Percentage of final grade
10.4 Course	Final assessment	Verification during semester	70%
	-	-	-
10.5 Seminar/laboratory	Eg: Verification during semester/final assesssment	Eg. Tests – practical works: principles, methodology, applications Project elaboration/presentation	30%
	-	-	-

10.6 Minimum performance standard:

Stipulated in the grid of competences in the field:

Object and aim of commoditities, properties of commodities, control and verification methods for product and service quality; C1, C2, C4,

Submission date Assoc. prof. MARIA F	Course leader signature POPA, Ph. D.	Seminar tutor signature		
Date of approval by Department men	nbers	Department director signature		
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