

ROMANIA
MINISTERUL EDUCATIEI SI CERCETARII
The Ministry of Education and Research
¹⁾ UNIVERSITATEA BIOTERRA DIN BUCURESTI
UNIVERSITY BIOTERRA OF BUCHAREST

SUPLIMENT LA DIPLOMA
DIPLOMA SUPPLEMENT

²⁾ Acest supliment însoțește
diploma cu seria Nr.
The Supplement is for
diploma series No.

1. DATE DE IDENTIFICARE A TITULARULUI DIPLOMEI
INFORMATION IDENTIFYING THE HOLDER OF THE DIPLOMA

1.1a Numele de familie la naștere <i>Family name(s) at birth</i> 1.2a Initiala (initialele) prenumelui (prenumelor) tatălui/mamei <i>Initial(s) of father's/mother's first name(s)</i> 1.3a Data nașterii (anul/luna/ziua) <i>Date of birth (year/month/day)</i> 1.4 Numarul matricol <i>Student enrolment number</i>	1.1b Numele de familie după căsătorie (dacă este cazul) <i>Family name(s) (after marriage) (if applicable)</i> 1.2b Prenumele <i>First name(s)</i> 1.3b Locul nașterii (localitatea, județul/sectorul, țară) <i>Place of birth</i> 1.5 Anul înmatriculării <i>Year of enrolment</i> 2022
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2. INFORMATII PRIVIND CALIFICAREA
INFORMATION IDENTIFYING THE QUALIFICATION

2.1 Denumirea calificării și (dacă este cazul) titlul acordat (după promovarea examenului de finalizare a studiilor) <i>Name of qualification and (if applicable) title awarded (after passing the final examination)</i> Inginerie și Management în Alimentația Publică și Agroturism, Inginer <i>Engineering and Management in Public Food and Agro-tourism, Engineer</i>	
2.2a Domeniul de studii <i>Field of study</i> Inginerie și Management în Agricultură și Dezvoltare Rurală <i>Engineering and Management in Agriculture and Rural Development</i> 2.3a Numele și statutul instituției de învățământ superior care acordă diploma (în limba română) <i>Name and status of awarding institution</i> Universitatea Bioterra din București <i>Bioterra University of Bucharest</i> 2.4a Numele și statutul instituției de învățământ superior care a asigurat scolarizarea (dacă diferă de 2.3.a, în limba română) <i>Name and status of institution administering studies (if different from 2.3.a)</i> -	2.2b Programul de studii <i>Programme of study</i> Inginerie și Management în Alimentația Publică și Agroturism <i>Engineering and Management in Public Food and Agro-tourism</i> 2.3b Facultatea care organizează examenul de finalizare a studiilor <i>Faculty administering the final examination</i> Facultatea de Management Agroturistic <i>Faculty of Agro-touristic Management</i> 2.4b Facultatea care a asigurat scolarizarea (dacă diferă de 2.3.b) <i>Faculty administering studies (if different from 2.3)</i> -
2.5 Limba (limbile) de studiu / examinare <i>Language(s) of instruction / examination</i> Romana <i>Romanian</i>	

3. INFORMATII PRIVIND NIVELUL CALIFICARII INFORMATION ON THE LEVEL OF THE QUALIFICATION

Nivelul calificarii <i>Level of qualification</i>		Durata oficiala a programului de studii si numarul de credite de studii transferabile (conform ECTS/SECT) <i>Official length of the programme of study and number of ECTS/SECT credits</i>	
3.1	Ciclul I – Studii universitare de licenta <i>Bachelor studies</i>	3.2	4 ani -240 credite <i>4 years – 240 credits</i>
3.3	Conditii de admitere <i>Acces requirement(s)</i> Diploma de bacalaureat <i>Baccalaureate</i>		

4. INFORMATII PRIVIND CURRICULUM SI REZULTATELE OBTINUTE INFORMATION ON THE CURRICULUM AND RESULTS GAINED

Forma de invatamant <i>Mode of study</i>	
4.1	Invatamant cu frecventa redusa <i>Part-time courses</i>
Rezultatele invatarii asigurate prin programul de studii <i>Learning outcomes of the study programme</i>	
4.2	- 60 credite ECTS/an - 240 credite acumulate pentru inscrierea la examenul de finalizare a studiilor - Competente profesionale: - Furnizeaza documentatie tehnica, gaseste solutii pentru probleme, exercita fata de colegi leadership orientat catre rezultate, isi insuseste obiectivele întreprinderii, tine pasul cu inovatiile din domeniul fabricarii alimentelor, aproba proiecte ingineresti,, ajusteaza proiectele produselor, elaboreaza procese de productie alimentara, aplica metoda HACCP (analiza riscurilor si punctele critice de control), controleaza productia, efectueaza controlul calitatii, monitorizeaza standarde de calitate pentru fabricatie, utilizeaza instrumente informatice, coordoneaza activitati de productie, urmareste tendintele în materie de produse alimentare, programeaza productia, evalueaza viabilitatea financiara, aplica bune practici de fabricatie (BPF). Competente transversale: - Efectueaza calcule; Aplica cunostinte stiintifice, tehnologice si ingineresti; gândește analitic, organizeaza informatii, obiecte si resurse; gestioneaza resurse financiare si materiale; aplica cunostinte stiintifice,ehnologice si ingineresti; lucreaza în echipe. -60 ECTS credits/year -240 credits accumulated before final examination. Professional competences: - Provides technical documentation, finds solutions to problems, exercises result-oriented leadership towards colleagues, adopts the enterprise's objectives, keeps pace with innovations in the food manufacturing field, approves engineering projects, adjusts product projects, develops food production processes, applies HACCP method (risk analysis and critical control points), controls production, performs quality control, monitors quality standards for manufacturing, uses information tools, coordinates production activities, follows products, schedules production,trends in food evaluates financial viability, aplies good manufacturing practices (GMP). Transversal competences: -Performs calculations; applies scientific,technological, and engineering knowledge; thinks analytically; organizes information, objects, and resources; manages financial and material resources; applies scientific, technological, and engineering knowledge; works in teams.

Detalii privind programul absolvit, calificativele / notele / creditele ECTS/SECT obtinute
(conform Registrului matricol al facultatii, volumul nr. /)
Programme details and the individual grades / marks / ECTS/SECT credits obtained
(according to Faculty Student Records, volume no. /)

4.3.

Nr. No	Denumirea disciplinei <i>Subject</i>	³⁾ Total ore <i>Number of hours</i>		Nota/ <i>Grade</i>		Nr. Credite <i>Number of ECTS/SECT credits</i>	
		C	S,LP,P	Sem I 1 ST sem	Sem II 2 nd sem	Sem I 1 ST sem	Sem II 1 ST sem
Anul I (anul universitar 2022-2023) 1 st Year of study (2022-2023 academic year)							
1.	MATEMATICA I <i>MATHEMATICS I</i>	-	28		-	5	-
2.	BIOCHIMIE <i>BIOCHEMISTRY</i>	-	28		-	4	-

3.	INFORMATICA APLICATA I APPLIED INFORMATICS I	-	28		-	4	-
4.	ECONOMIE GENERALA I GENERAL ECONOMY I	-	28		-	5	-
5.	NOTIUNI DE AGRICULTURA ECOLOGICA ECOLOGICAL AGRICULTURE NOTIONS	-	28		-	5	-
6.	DEZVOLTARE RURALA RURAL DEVELOPMENT	-	-		-	3	-
7.	DEZVOLTARE RURALA - proiect RURAL DEVELOPMENT -Project	-	14		-	2	-
8.	LIMBA STRAINA I FOREIGN LANGUAGE I	-	14		-	2	-
9.	EDUCATIE FIZICA I SPORT I	-	14		-	2	-
10.	MATEMATICA II MATHEMATICS II	-	28	-		-	4
11.	FIZICA APLICATA APPLIED PHYSICS	-	28	-		-	4
12.	INFORMATICA APLICATA II APPLIED INFORMATICS II	-	28	-		-	4
13.	ECONOMIE GENERALA II GENERAL ECONOMY II	-	28	-		-	4
14.	ECOLOGIE SI PROTECTIA MEDIULUI ECOLOGY AND ENVIRONMENT PROTECTION	-	14	-		-	3
15.	SURSE DE ENERGIE NECONVENTIONALA UNCONVENTIONAL ENERGY SOURCES	-	14	-		-	3
16.	LIMBA STRAINA II FOREIGN LANGUAGE II	-	14	-		-	2
17.	EDUCATIE FIZICA II SPORT II	-	14	-		-	2
18.	BOTANICA (OPTIONALA) BOTANICS (OPTIONAL COURSE)	-	28	-		-	3
19.	PRACTICA PRACTICE	-	90	-		-	3
Promovat cu media: ⁴⁾ Pass, average grade per academic year:				Total credite/Total ECTS/SECT credits: 64			
Anul II (anul universitar 2023-2024) 2 nd Year of study (2023-2024 academic year)							
1.	STATISTICA ECONOMICA ECONOMIC STATISTIC	-	28		-	4	-
2.	PRESTARI SERVICII IN ALIMENTATIE PUBLICA SI AGROTURISM SERVICES OF FOOD PUBLIC AND AGROTOURISM	-	14		-	3	-
3.	DREPT COMERCIAL COMMERCIAL LAW	-	28		-	4	-
4.	TEHNOLOGIA CULTURII PLANTELOR I PLANTS CULTURE TECHNOLOGY I	-	14		-	4	-
5.	TEHNOLOGIA CRESTERII ANIMALELOR I ANIMALS BREEDING TECHNOLOGY I	-	28		-	5	-
6.	ECONOMIE AGROALIMENTARA AGRICULTURAL ECONOMY	-	14		-	3	-
7.	GEOGRAFIA RESURSELOR AGROTURISTICE I GEOGRAPHY OF AGRO-TOURISTICAL RESOURCES I	-	14		-	3	-
8.	GRAFICA ASISTATA PE CALCULATOR GRAPHIC ASSISTED BY COMPUTER	-	28	-		-	4
9.	TEHNICI SI MANAGEMENT HOTELIER TECHNIQUES AND HOTEL MANAGEMENT	-	28	-		-	5
10.	MICROBIOLOGIE GENERALA GENERAL MICROBIOLOGY	-	14	-		-	3
11.	TEHNOLOGIA CULTURII PLANTELOR II PLANTS CULTURE TECHNOLOGY II	-	28	-		-	5
12.	TEHNOLOGIA CRESTERII ANIMALELOR II ANIMALS BREEDING TECHNOLOGY II	-	28	-		-	4
13.	GEOGRAFIA RESURSELOR AGROTURISTICE II GEOGRAPHY OF AGRO-TOURISTICAL RESOURCES II	-	14	-		-	3
14.	PSIHOLOGIA ALIMENTATIEI FOOD PSYCHOLOGY	-	28	-		-	3
15.	FINANTE SI CREDITE FINANCE AND CREDITS	-	14		-	4	-
16.	PRACTICA PRACTICE	-	90	-		-	3
Promovat cu media: ³⁾ Pass, average grade per academic year:				Total credite/Total ECTS/SECT credits: 60			
Anul III (anul universitar 2024-2025) 3 th Year of study (2024-2025 academic year)							
1.	TEHNOLOGII GENERALE ALE PRODUSELOR DE ORIGINE VEGETALA I GENERAL TECHNOLOGIES OF VEGETAL PRODUCTS I	-	14		-	4	-
2.	ARHITECTURA PEISAGERA I LANDSCAPE ARCHITECTURE I	-	14		-	3	-

3.	MANAGEMENTUL MEDIULUI <i>ENVIRONMENTAL MANAGEMENT</i>	-	28		-	4	-
4.	ANALIZA ECONOMICA, FINANCIARA <i>ECONOMIC FINANCIAL ANALYSIS</i>	-	-		-	2	-
5.	ANALIZA ECONOMICA, FINANCIARA- Proiect <i>ECONOMIC FINANCIAL ANALYSIS - Project</i>	-	14		-	2	-
6.	CONTABILITATE I <i>ACCOUNTING I</i>	-	28		-	4	-
7.	GASTRONOMIE <i>GASTRONOMY</i>	-	28		-	4	-
8.	BAZELE ALIMENTATIEI RATIONALE <i>RATIONAL FOOD ALIMENTATION</i>	-	14		-	3	-
9.	TEHNOLOGII GENERALE ALE PRODUSELOR DE ORIGINE VEGETALA II <i>GENERAL TECHNOLOGIES OF VEGETAL PRODUCTS II</i>	-	28	-		-	4
10.	ARHITECTURA PEISAGERA II <i>LANDSCAPE ARCHITECTURE II</i>	-	14	-		-	3
11.	TEHNOLOGIA PRELUCRARI PRODUSELOR ANIMALE <i>TECHNOLOGY OF ANIMAL PRODUCTS PROCESSING</i>	-	14	-		-	4
12.	PRINCIPII SI METODE DE CONSERVARE A PRODUSELOR ALIMENTARE <i>PRINCIPLES AND METHODS FOR FOOD PRODUCTS PRESERVING</i>	-	28	-		-	4
13.	CONTABILITATE II <i>ACCOUNTING II</i>	-	28	-		-	4
14.	TEHNOLOGII ALIMENTARE TRADITIONALE <i>TRADITIONAL FOOD TECHNOLOGIES</i>	-	56			4	4
15.	PRODUCEREA, CIRCULATIA SI LEGISLATIA SEMINTELOR SI A MATERIALULUI SADITOR – (OPTIONALA) <i>PRODUCTION, CIRCULATION AND LEGISLATION OF SEED AND PLANTING MATERIAL – (OPTIONAL COURSES)</i>	-	28	-		-	4
16.	PRACTICA <i>PRACTICE</i>	-	90	-		-	3
Promovat cu media:³⁾				Total credite/Total ECTS/SECT			
Pass, average grade per academic year:				credits: 60			
Anul IV (anul universitar 2025-2026) 4th Year of study (2025-2026 academic year)							
1.	ANALIZA SI GESTIUNEA EXPLOATATIILOR AGROTURISTICE I <i>ANALYSIS AND AGRO-TOURISTICAL EXPLOATATIONS ADMINISTRATION I</i>	-	28		-	5	-
2.	MANAGEMENT IN ALIMENTATIE PUBLICA SI AGROTURISM I <i>MANAGEMENT IN PUBLIC FOOD AND AGRO-TOURISM I</i>	-	28		-	5	-
3.	MARKETING IN ALIMENTATIE PUBLICA SI AGROTURISM I <i>MARKETING IN PUBLIC FOOD AND AGRO-TOURISM I</i>	-	28		-	4	
4.	ASIGURARI SI REASIGURARI <i>INSURANCES AND RE-INSURANCES</i>	-	14		-	4	-
5.	TURISM RURAL, AGROTURISM SI LEGISLATIE I <i>RURAL TOURISM, AGRO-TOURISM AND LEGISLATION I</i>	-	28		-	5	
6.	ANALIZA SI GESTIUNEA EXPLOATATIILOR AGROTURISTICE II <i>ANALYSIS AND AGRO-TOURISTICAL EXPLOATATIONS ADMINISTRATION II</i>	-	28	-		-	4
7.	TEHNOLOGIA SI VALORIFICAREA BAUTURILOR <i>BEVERAGES TECHNOLOGY AND CAPITALIZATION</i>	-	14	-		-	3
8.	MANAGEMENT IN ALIMENTATIE PUBLICA SI AGROTURISM II <i>MANAGEMENT IN PUBLIC FOOD AND AGRO-TOURISM II</i>	-	-	-		-	3
9.	MARKETING IN ALIMENTATIE PUBLICA SI AGROTURISM II <i>MARKETING IN PUBLIC FOOD AND AGRO-TOURISM II</i>	-	28	-		-	4
10.	TURISM RURAL, AGROTURISM SI LEGISLATIE II <i>RURAL TOURISM, AGRO-TOURISM AND LEGISLATION II</i>	-	14	-		-	2
11.	MANAGEMENTUL PROIECTELOR IN ALIMENTATIE PUBLICA SI AGROTURISM <i>PROJECT MANAGEMENT IN PUBLIC FOOD AND AGRO- TOURISM</i>	-	28	-		-	3
12.	PRACTICA <i>PRACTICE</i>	-	60	-		-	2
	ELABORARE PROIECT DIPLOMA <i>DIPLOMA PROJECT DEVELOPMENT</i>	-	60	-			2
13.	RELATII SI COMUNICARE IN AFACERI - (OPTIONALA) <i>RELATIONS AND COMMUNICATION IN BUSINESS – (OPTIONAL COURSES)</i>	-	28		-	4	-
14.	VALORIFICAREA PRODUSELOR AGRICOLE SI HORTICOLE – (OPTIONALA) <i>VALORIFICATION OF AGRICULTURE AND HORTICULTURE PRODUCTS – (OPTIONAL COURSES)</i>	-	28			3	3
15.	MANAGEMENT IN ALIMENTATIE PUBLICA SI AGROTURISM - Proiect <i>MANAGEMENT IN PUBLIC FOOD AND AGRO-TOURISM - Project</i>	-	28	-		-	2

16.	TURISM RURAL, AGROTURISM SI LEGISLATIE - Proiect <i>RURAL TOURISM, AGRO-TOURISM AND LEGISLATION - Project</i>	-	14	-		-	2
Total credite/Total ECTS/SECT credits: 60 Promovat cu media:⁴⁾ Pass, average grade per academic year:							
Promovat: DA Pass: YES		Media ⁵⁾ de promovare a studiilor (ponderata cu puncte de credit – daca este cazul) : <i>Overall average grade (credit-weighted average – if available) :</i>			Total credite : 244 <i>Total ECTS/SECT credits : 244</i>		

Sistemul de notare, si, daca sunt disponibile, informatii privind distributia statistica a notelor
Grading scheme and, if available, grade distribution guidance

4.4

Notarea unei discipline se face pe o scala de la 10 la 1, notele acordate fiind numere intregi ;
 nota minima de promovare este 5, iar nota maxima este 10.
 Media minima de promovare a anilor de studii pentru promotia ..., domeniul de studii *Inginerie si Management in Agricultura si Dezvoltare Rurala*, programul de studii *Inginerie si Management in Alimentatia Publica si Agroturism* este , iar media maxima este titularul fiind clasat pe locul dintr-un total de absolventi.
Grades are integer numbers and given on a scale from 10 (the highest grade) to 1 (the lowest grade); the lowest passing grade is 5, and the highest grade is 10.
The passing overall average grades for the class of ..., field of study Engineering and Management Agriculture and Rural Development, study programme in Engineering and Management Alimentation and Agro-tourism, are: lowest average: and highest average .
The degree holder is ranked out of graduates.

5. INFORMATII SUPLIMENTARE <i>ADDITIONAL INFORMATION</i>	
5.1	Informatii suplimentare <i>Additional information</i>
5.2	Alte surse pentru obtinerea mai multor informatii <i>Further information sources</i> www.bioterra.ro

6. INFORMATII PRIVIND DREPTURILE CONFERITE DE CALIFICARE SI DE TITLU (daca este cazul)
INFORMATION ON THE FUNCTION OF THE QUALIFICATION AND DEGREE (if applicable)

Posibilitati de continuare a studiilor (dupa promovarea examenului de finalizare)
Access to further study (after passing the final examination)

6.1

Studii de masterat – conform specializarii absolvite
Master programme – according to specialization

Statutul profesional
 Professional status

6.2

Conform COR:
Cod COR/ESCO: 214115 - Denumire COR/ESCO: responsabil afacere
Cod COR/ESCO: 214112 - Denumire COR/ESCO: specialist documentatie studii
Cod COR/ESCO: 214124 -Denumire COR/ESCO: inginer de cercetare in tehnologia prelucrarii produselor agricole
According to COR:
COR/ESCO Code: 214115 - COR/ESCO Title: Business Manager
COR/ESCO Code: 214112 - COR/ESCO Title: Study Documentation Specialist
COR/ESCO Code: 214124 - COR/ESCO Title: Research Engineer in Agricultural Product Processing Technology

7. LEGALITATEA SUPLIMENTULUI <i>CERTIFICATION OF THE SUPPLEMENT</i>					
7.1	Functia <i>Position</i> Rector	Semnatura <i>Signature</i>	7.2	Functia <i>Position</i> Secretar sef universitate University Registrar	Semnatura <i>Signature</i>
7.3	Decan Dean		7.4	Secretar sef facultate Faculty Registrar	
7.5	Nr. si data eliberarii No., dated.		7.6	Stampila sau sigiliul oficial Official stamp or seal	

	Acest document contine un numar de 7 pagini This document contains a number of 7 pages		L.S.	
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¹⁾ Denumirea institutiei de invatamant superior care a asigurat scolarizarea si care elibereaza suplimentul de diploma.

¹⁾ *Name of institution administering studies and provide diploma supplement.*

²⁾ Se va complete de catre institutia de invatamant superior care elibereaza diploma. Aceasta trebuie sa verifice legalitatea tuturor inscrisurilor de pe diploma si de pe suplimentul la diploma.

²⁾ *To be filled in by the awarding institution that must check the legality of all information provided in the diploma and diploma supplement.*

³⁾ Se va mentiona numarul total de ore din care: numarul total de ore de curs(C) ; numarul total de ore de seminar(S) ; numarul total de ore de lucrari practice(LP) ; numarul total de ore de proiect (P) ; etc.

³⁾ *It shall be mentioned the total hours of which total hours for courses (C), seminars (S), practical courses (LP), projects (P).*

⁴⁾ Media anuala cu doua zecimale, fara rotunjire.

⁴⁾ *Average grade per academic year, with two decimals, and without rounding off.*

⁵⁾ Media generala cu doua zecimale, fara rotunjire.

⁵⁾ *Overall average grade with two decimals and without rounding off.*

⁶⁾ Se va completa de catre institutia care a asigurat scolarizarea titularului.

⁶⁾ *To be filled in by the institution administering studies.*

Suplimentul la diploma se va redacta pe format A4 (fata /verso), se va numerota si se va stampila pe fiecare pagina, pe coltul din dreapta jos (L.S.), cu acelasi specimen de la 7.6.

Diploma supplement shall be printed on both sides an A4 paper format and shall be numbered and stamped on each page on the right bottom corner (L.S.), with the same specimen from 7.6.