



TEMATICĂ CONCURS ADMITERE MASTER INGINERIE GASTRONOMICĂ (în engleză) SESIUNEA IULIE – SEPTEMBRIE 2026

1. Provocările actuale ale industriei de servicii alimentare în România și la nivel mondial.
2. Importanța științei și a inovației pentru dezvoltarea de noi produse alimentare.
3. Importanța creativității și a comportamentului social pentru dezvoltarea de noi produse alimentare/mese/meniuri.
4. Produsul experienței. Cele patru domenii ale experienței.
5. Teoria generațională. Importanța generației Milenialilor. Generația Homeland.
6. Caracterizarea deșeurilor din industria alimentară.
7. Procese tehnologice industriale de obținere a pâinii.

Bibliografie

- Aguilera, J.M., The emergence of gastronomic engineering, Innovative Food Science & Emerging Technologies, Volume 41 (2017), Pages 277-283, <https://doi.org/10.1016/j.ifset.2017.03.017>.
- De Souza K.D., et al., Gastronomy and the development of new food products: Technological prospection, International Journal of Gastronomy and Food Science, Volume 33 (2023), <https://doi.org/10.1016/j.ijgfs.2023.100769>.
- Pine, B. J., & Gilmore, J. H. (2011). *The experience economy*. Harvard Business Press.
- Howe, N., & Strauss, W. (2000). *Millennials rising: The next great generation*. Vintage.
- Monika Thakur, V. K. Modi, Renu Khedkar, Karuna Singh. *Sustainable Food Waste Management*. Concepts and Innovations. Springer, 2020.
- S.M.D. Mathuravalli. *Handbook of Bakery and Confectionery*. CRC Press, 2021.



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**ADMISSION EXAM THEMES MASTER'S DEGREE IN
GASTRONOMIC ENGINEERING (in English)
SESSION JULY — SEPTEMBER 2026**

1. The actual challenges of the food service industry in Romania and worldwide.
2. The importance of science and innovation for the development of new food products.
3. The importance of creativity and social behaviour for the development of new food products/meals/menus.
4. The Experience Product. The four Experience Realms.
5. The Generational Theory. The importance of the Millennial Generation. The Homeland Generation.
6. Characterization of waste from food processing industries.
7. Commercial bread making methods.

Bibliography

- Aguilera, J.M., The emergence of gastronomic engineering, Innovative Food Science & Emerging Technologies, Volume 41 (2017), Pages 277-283, <https://doi.org/10.1016/j.ifset.2017.03.017>.
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