

**COURSE OUTLINE**  
of the class 2025-2027

Transilvania University of Braşov

Master's degree study programme	ENGINEERING AND MANAGEMENT IN LUXURY HOSPITALITY (IN ENGLISH)
Fundamental field	Engineering sciences
Master's degree study field	Engineering and management
Faculty	Food and tourism
Duration of studies	2 yers
Form of education:	Full-time (IF)
Type of master's study programme:	professional

## 1. EDUCATIONAL OBJECTIVES AND COMPETENCES

The Engineering and Management in Luxury Hospitality (in English) is a professional master's degree program mainly oriented towards the training and deepening of professional engineering and management skills in the field of tourism and luxury hospitality, which continues the existing Bachelor's degree program Engineering and Management in the Tourism Industry within the Faculty of Food and Tourism. The Master's degree program Engineering and Management in Luxury Hospitality (in English) is the linking segment in the field of Engineering and Management, on the Bachelor's - Master's - PhD line, between the undergraduate degree programs, which train students as good performers and the doctoral school, where doctoral students are trained in doing innovation.

The degree program Engineering and Management in Luxury Hospitality (in English) is the first professional master's degree program in Romania to provide graduates with a solid foundation in the three main components of luxury hospitality, as they have been formulated and redefined in the most recent policies adopted at the level of the World Tourism Organization, the European Union Commission and the World Economic Forum: technological innovation, personalized experience and sustainable development.

Thus, the overall objective of this Master's program is to provide graduates with the advanced knowledge, skills and competencies necessary to creatively and confidently innovate complex luxury hospitality products and services in line with current trends. The degree program is an innovative one that fosters a complex understanding of the luxury hospitality sector while providing a leadership perspective on the key issues facing the HORECA industry in this segment. In this context, the specific objectives of the degree program are:

- the acquisition by graduates of in-depth and synthesized knowledge in the field of engineering and management, with a focus on the luxury hospitality specialty;
- to develop skills enabling graduates to address complex product and experience design issues for the luxury hospitality consumer;
- training advanced design skills for complex technical processes and systems specific to HORECA establishments offering luxury products and services;
- training of skills enabling graduates to carry out comparative studies of technical solutions for hotels, restaurants, resorts and other types of enterprises satisfying the demand for luxury products and services;
- training of skills enabling graduates to optimize the quality of services, to carry out economic, technical and environmental impact studies in HORECA enterprises in the luxury sector.

The duration of the program is 2 years (4 semesters). The teaching language is English.

The study program is coordinated by the Faculty of Food and Tourism of Transilvania University of Braşov, in an active partnership for the professional internship component with HORECA enterprises offering services in the luxury hospitality sector. Through this partnership, the professional internship modules (560 hours) will be realized in active collaboration with specialists from HORECA partner companies of the Faculty of Food and Tourism.

The graduates of the Master's degree programme Engineering and Management in Luxury Hospitality (in English) will be uniquely positioned and equipped on the Romanian and European labour market to identify job opportunities in the area of luxury hospitality in HORECA companies, but also in other types of organizations and structures that provide services and products for luxury consumers.

The occupations with which the Master's degree program Engineering and Management in Luxury Hospitality (in English) is registered in the RNCIS are mainly from the group "Technological and Production Engineers" (2141), namely:

- business manager (214115),

- building manager (214116) and
- quality systems consultant (214134).

Given the skills profile and learning outcomes summarized below, the following occupations can also be considered: protocol and ceremonial specialist (243204), protocol organizer (243208), brand manager (243207). The objectives and the profile of competencies developed in accordance with the needs identified on the labour market and with the national qualifications framework are summarized below and detailed in the syllabi of the curriculum.

### **Professional competences and learning outcomes**

**Cp.1 Manages and plans various resources, such as human resources, budget, deadlines, results and quality required for a specific project and monitors progress within the project to achieve a specific objective within a specific time frame and with a pre-established budget.**

Upon completion of the master's program, graduates will be able to:

#### **Knowledge**

R.Î.1.1 Understand the concepts, principles and tools of human, financial and material resource management applicable to complex projects in luxury hospitality;

R.Î.1.2 Identify advanced techniques for planning and monitoring projects in luxury hospitality establishments, including resorts, hotels, fine-dining restaurants and artisan establishments;

R.Î.1.3 Understand financial strategies specific to the premium market and ways to optimize project budgets;

R.Î.1.4 Know the premium quality standards, labeling systems and sustainability certifications applicable to the luxury industry;

R.Î.1.5 Know the principles of precision engineering, biophilic design, circular economy and green technologies used in luxury projects;

R.Î.1.6 Explain innovative design concepts for restaurants, including the integration of culinary storytelling, brand identity and experiential principles (plating, scenography, lighting, ergonomics and flows);

R.Î.1.7 Understand how to capitalize on cultural heritage and local crafts in creating personalized customer experiences for specific projects.

#### **Skills**

R.Î.1.8 Efficiently manage the allocation of human, financial and material resources for complex projects, complying with premium market standards;

R.Î.1.9 Develop and implement detailed plans for the delivery of key stages in projects for hotels, resorts, restaurants and luxury craft units;

R.Î.1.10 Apply advanced financial strategies tailored to the luxury industry to optimize costs, procurement and pricing;

R.Î.1.11 Develop and implement robust quality control systems and monitor their performance throughout the course of projects;

R.Î.1.12 Plan, manage and monitor renovation or expansion projects for hospitality establishments, ensuring a balance between budget, deadlines and luxury aesthetics;

R.Î.1.13 Design and optimize efficient workflows in Michelin-starred restaurants and fine-dining establishments, facilitating team collaboration;

R.Î.1.14 Generate unique restaurant concepts by integrating innovative technologies, local sourcing and personalized gastronomic experiences;

R.Î.1.15 Organize and capitalize on guest experiences, such as themed events, festivals, or cultural activities;

R.Î.1.16 Use local heritage, stories and traditions in the design of personalized experiences, creating an authentic connection between guests and the tourist destination, respectively the premium establishment that provides them with accommodation, dining, entertainment, or other services specific to the hospitality industry.

#### **Responsibilities and autonomy**

R.Î.1.17 Ensure the autonomous management of complex projects in luxury hospitality, taking responsibility for achieving the set objectives;

R.Î.1.18 Organize and coordinate multidisciplinary teams involved in the implementation of a project, ensuring effective collaboration between them;

R.Î.1.19 Plan and adapt project management strategies to respond to market changes and customer preferences;

R.Î.1.20 Take responsibility for developing innovative and sustainable solutions that impact the performance and image of luxury businesses.

### **Cp.2 Provides advice to visited industrial units on better ways to monitor production in order to ensure the correct diagnosis and resolution of manufacturing problems.**

Upon completion of the master's program, graduates will be able to:

#### **Knowledge**

R.Î.2.1 Understand the concepts, principles and supervisory frameworks applicable to the management of production processes in luxury hospitality establishments;

R.Î.2.2 Identify methods and tools for analyzing, diagnosing and monitoring inefficiencies in production processes in the luxury hospitality industry;

R.Î.2.3 Understand premium quality standards and specific requirements for manufacturing processes in the hospitality field;

R.Î.2.4 Explain the principles of designing and maintaining premium quality labeling and certification systems;

R.Î.2.5 Be familiar with sustainable development strategies, circular economy principles and methods for minimizing waste in luxury manufacturing processes.

#### **Skills**

R.Î.2.6 Develop and implement effective oversight frameworks for managing production processes in luxury hospitality establishments, in compliance with quality standards;

R.Î.2.7 Analyze and diagnose production inefficiencies in various operations, such as food preparation, artisanal bakery production, or premium beverage manufacturing;

R.Î.2.8 Propose, implement and monitor innovative solutions to optimize operational flows and increase efficiency;

R.Î.2.9 Advise industrial units on the design, implementation and maintenance of labeling and certification systems to ensure excellence in the products created and services offered;

R.Î.2.10 Use and adapt environmentally friendly practices and sustainable technologies in manufacturing processes to align with the principles of the circular economy.

#### **Responsibilities and autonomy**

R.Î.2.11 Ensure proper supervision of production processes, intervening effectively in complex and unpredictable situations;

R.Î.2.12 Organize and coordinate activities for the diagnosis and optimization of manufacturing processes in luxury hospitality establishments;

R.Î.2.13 Plan and implement sustainable strategies to improve production performance, integrating innovative solutions;

R.Î.2.14 Take responsibility for providing strategic recommendations, based on complex analyses, to align hospitality units with both premium standards and green practices.

**Cp.3 Analyzes production processes with a view to making improvements. Performs analyses with a view to reducing production losses and overall manufacturing costs.**

Upon completion of the master's program, graduates will be able to:

**Knowledge**

R.Î.3.1 Understand the principles of evaluating and optimizing production flows in the luxury hospitality industry in order to identify inefficiencies and propose solutions;

R.Î.3.2 Identify methods and techniques for reducing production losses and sustainable waste management in culinary and luxury hospitality operations;

R.Î.3.3 Understand the principles of designing and configuring flexible and modular luxury spaces tailored to the personalized needs of customers;

R.Î.3.4 Explain how to use customer data and preferences to personalize luxury services and experiences.

**Skills**

R.Î.3.5 Analyze and evaluate production flows in the luxury hospitality industry to identify inefficiencies and propose improvements based on concrete data;

R.Î.3.6 Monitor and mitigate production losses by applying sustainable resource management strategies and precision engineering technologies;

R.Î.3.7 Design and optimize flexible luxury spaces (modular rooms, event spaces, etc.), adapting them to customer requirements and market trends;

R.Î.3.8 Leverage and use customer-provided data to design and implement personalized services such as menus, accommodations, exclusive activities, etc.

**Responsibilities and autonomy**

R.Î.3.9 Provide the necessary framework for the application of solutions to optimize production flows and reduce overall costs;

R.Î.3.10 Organize activities to analyze and implement strategies to improve manufacturing processes;

R.Î.3.11 Plan and coordinate initiatives to personalize luxury services, integrating customer preferences and market requirements;

R.Î.3.12 Take responsibility for integrating sustainability and innovation into all stages of production and service processes in luxury hospitality.

**Cp.4 Develops processes and techniques for food production or preservation. Engages in the design, development, construction and operation of industrial processes and techniques for food production.**

Upon completion of the master's program, graduates will be able to:

**Knowledge**

R.Î.4.1 Know the principles and innovative technologies applicable in the production of high-quality food for the luxury industry;

R.Î.4.2 Identify environmentally friendly food preservation methods and technologies, including cold chain logistics and advanced packaging technologies;

R.Î.4.3 Understand the principles of design and operation of precision systems for the manufacture of premium bakery, pastry, dairy and meat products;

R.Î.4.4 Explain how to integrate sustainable and local sourcing into food production systems in order to reduce waste;

R.Î.4.5 Know the principles of designing and optimizing workflows in kitchens and serving areas for luxury restaurants;

R.Î.4.6 Understand design concepts applicable to serving areas (restaurants, cafes, bars) that integrate cultural themes and eco-luxury elements;

R.Î.4.7 Know modern flexible layout solutions for dining and event spaces, adapted in real time to customer preferences.

### **Skills**

R.Î.4.8 Develop and implement innovative processes and techniques for premium food production, ensuring their efficiency and consistency;

R.Î.4.9 Design and use environmentally friendly and energy-efficient preservation methods, adapted to the specificities of the luxury hospitality industry;

R.Î.4.10 Design precision systems for the manufacture of high-quality bakery, pastry, dairy and meat products, balancing tradition with modern technology;

R.Î.4.11 Design and manage food production systems based on sustainable sourcing and waste reduction;

R.Î.4.12 Optimize workflows in kitchens and service areas in luxury restaurants to reduce waste and improve the customer experience;

R.Î.4.13 Design luxury spaces such as restaurants, cafes and bars, integrating cultural themes and customer-oriented technologies;

R.Î.4.14 Create and adapt flexible designs for dining and exclusive events.

### **Responsibilities and autonomy**

R.Î.4.15 Ensure the optimal and sustainable operation of food production processes in luxury hospitality establishments;

R.Î.4.16 Organize and coordinate the design, implementation and evaluation of preservation and production techniques;

R.Î.4.17 Plan and supervise flexible arrangements and workflows tailored to customer preferences;

R.Î.4.18 Take responsibility for creating innovative gastronomic concepts and dining spaces that combine quality, sustainability and exclusivity.

## **Cp.5 Conducts inspections and tests of services, processes, or products to assess quality.**

Upon completion of the master's program, graduates will be able to:

### **Knowledge**

R.O.5.1 Know the methods and procedures for testing and systematic analysis to evaluate luxury products, such as artisanal pastries, fine foods and premium beverages;

R.O.5.2 Identify inspection and monitoring techniques and tools applicable to production processes and culinary flows in the luxury hospitality industry;

R.Î.5.3 Understand the quality criteria specific to personalized services in luxury hospitality and the associated feedback mechanisms;

R.Î.5.4 Explain the premium standards, both culinary and safety, applicable to specialty foods, desserts and beverages;

R.Î.5.5 Know the principles of evaluation and monitoring of personalized facilities and services offered to guests in luxury resorts;

R.Î.5.6 Understand methods of analysis and validation of personalized activities (excursions, immersive cultural events) as part of luxury experiences;

R.Î.5.7 Know the sustainability criteria and principles of biophilic design applicable to the evaluation of resort infrastructures and projects.

## **Skills**

- R.Î.5.8 Perform systematic tests and analyses to evaluate the quality of premium food and beverage products;
- R.Î.5.9 Inspect and monitor production processes and culinary flows to identify non-conformities and opportunities for improvement;
- R.Î.5.10 Evaluate and validate the quality of personalized services by applying feedback mechanisms and continuous testing procedures;
- R.Î.5.11 Verify the compliance of specialty dishes, desserts and beverages with premium culinary and safety standards;
- R.Î.5.12 Monitor the quality of facilities and services in luxury resorts, adapting them to the individual preferences of guests;
- R.Î.5.13 Analyze and validate the performance of personalized activities (excursions, cultural events) to ensure memorable experiences;
- R.Î.5.14 Evaluate resort infrastructures and projects, verifying the integration of sustainability and biophilia principles.

## **Responsibilities and autonomy**

- R.Î.5.15 Provide the necessary framework for conducting inspections and quality tests in luxury establishments;
- R.Î.5.16 Organize and coordinate the monitoring and control of premium processes, products and services;
- R.Î.5.17 Plan and supervise the implementation of culinary, safety and sustainability standards in hospitality units;
- R.Î.5.18 Assume responsibility for the final validation of the quality of products, services and infrastructure, in accordance with the expectations of luxury customers.

**Cp.6 Reviews and analyzes financial information and project requirements, such as budget assessment, projected turnover and risk assessment to determine the benefits and costs of the project. Assesses whether the agreement or project will recover its investment and whether the potential profit is worth the financial risk.**

Upon completion of the master's program, the graduate will be able to:

## **Knowledge**

- R.Î.6.1 Know the principles of financial risk assessment and methods of analyzing the costs, revenues and profitability of luxury hospitality projects;
- R.Î.6.2 Identify the structures and components of project budgets, correlated with resource requirements, quality standards and stakeholder expectations;
- R.Î.6.3 Understand the financial impact of integrating sustainable practices, such as green technologies and waste reduction, on profitability;
- R.Î.6.4 Summarize financial information, correlated with market trends and specific project requirements, to support strategic decisions.

## **Skills**

- R.Î.6.5 Analyze the financial risks associated with projects, evaluating projected costs, anticipated revenues and luxury market dynamics;
- R.Î.6.6 Build, use and evaluate project budgets, ensuring that they are aligned with available resources and organizational objectives;
- R.Î.6.7 Monitor the financial impact of applying sustainable technologies and waste reduction strategies, balancing profitability and social responsibility;
- R.Î.6.8 Synthesize financial information and market indicators to make strategic recommendations to maximize profitability and reduce risk.

## **Responsibilities and autonomy**

- R.Î.6.9 Provide the necessary framework for rigorous assessment of the risks and benefits of luxury hospitality projects;
- R.Î.6.10 Organize and coordinate the process of developing and monitoring budgets in line with strategic objectives;
- R.Î.6.11 Plan and oversee the integration of sustainability considerations into financial decisions for projects;
- R.Î.6.12 Take responsibility for providing strategic financial analysis and recommendations for decision-making within luxury hospitality units.

**Cp.7 Protects the interests and needs of a client by taking the necessary measures and studying all possibilities to ensure that the client obtains the desired result.**

Upon completion of the master's program, graduates will be able to:

**Knowledge**

- R.Î.7.1 Know the methods of analyzing customer requirements and the principles of identifying innovative solutions in luxury hospitality;
- R.Î.7.2 Understand how to integrate customer preferences and expectations into the design and execution of premium spaces, services and experiences;
- R.Î.7.3 Identify the stages of the hospitality project life cycle and the roles associated with representing and protecting customer interests;
- R.Î.7.4 Explain design options, operational models and service improvement strategies tailored to the luxury sector;
- R.Î.7.5 Understand the technical, financial and sustainability constraints that can influence negotiations and alignment with customer expectations.

**Skills**

- R.Î.7.6 Analyze customer requirements and generate innovative solutions to realize their vision in luxury hospitality;
- R.Î.7.7 Integrate customer preferences into the design and implementation of spaces, services and experiences, ensuring optimal satisfaction;
- R.Î.7.8 Manage the protection of customer interests throughout the project life cycle, from concept to completion;
- R.Î.7.9 Conduct research and comparative analyses of design options, operational models and services to propose the most advantageous solutions;
- R.Î.7.10 Negotiate and adapt proposed solutions, aligning customer requirements with technical, financial and sustainability constraints.

**Responsibilities and autonomy**

- R.Î.7.11 Ensure that customer interests and needs are respected at all stages of luxury hospitality projects;
- R.Î.7.12 Organize and coordinate the processes of integrating customer preferences into the final solutions;
- R.Î.7.13 Plan and monitor strategies for integrating customer needs and preferences to ensure that the desired results are achieved at the unit level;
- R.Î.7.14 Take responsibility for negotiating and delivering solutions that meet or exceed customer expectations.

**Cp.8 Builds and maintains strong internal and external relationships with stakeholders at the operational level, based on mutual trust and credibility, in order to achieve organizational goals. Ensures that organizational strategies include sound stakeholder management and identifies and prioritizes strategic stakeholder relationships.**

Upon completion of the master's program, graduates will be able to:



## Knowledge

R.Î.8.1 Know the principles of building and maintaining internal and external relationships in luxury hospitality, based on trust and collaboration;

R.Î.8.2 Understand how to communicate effectively and transparently with stakeholders to align with organizational strategies;

R.Î.8.3 Identify criteria and methods for evaluating and prioritizing strategic relationships with stakeholders;

R.Î.8.4 Explain the role of stakeholder contributions in improving services, products and operations in luxury hospitality;

R.Î.8.5 Know the techniques of mediation and diplomatic approach to disputes and concerns of stakeholders;

R.Î.8.6 Know the structure and stages of developing stakeholder engagement plans in line with organizational objectives.

## Skills

R.Î.8.7 Build and maintain strong relationships with internal teams, customers, suppliers and external partners in luxury hospitality;

R.Î.8.8 Communicate effectively and transparently with stakeholders to ensure consistency with organizational strategies and objectives;

R.Î.8.9 Analyze and prioritize strategic relationships, focusing resources on partnerships with the greatest impact;

R.Î.8.10 Analyze and leverage stakeholder contributions to improve services and operations and build customer loyalty;

R.Î.8.11 Mediate disputes and address stakeholder concerns with professionalism and diplomacy;

R.Î.8.12 Develop and implement comprehensive stakeholder engagement plans, integrating organizational objectives with stakeholder needs.

## Responsibilities and autonomy

R.Î.8.13 Ensure the maintenance of internal and external relationships based on trust, credibility and collaboration;

R.Î.8.14 Organize and coordinate stakeholder communication and engagement activities at the operational and strategic levels;

R.Î.8.15 Plan stakeholder relationship management strategies, setting priorities and allocating appropriate resources;

R.Î.8.16 Take responsibility for maintaining stakeholder loyalty and support in achieving organizational objectives.

## 2. STRUCTURE PER WEEKS OF THE ACADEMIC YEAR

Number of semesters: 4 semesters.

Number of credits per semester: 30 credits

Number of hours of teaching activities /week: 14

Number of weeks: 28

	Teaching activities		Exam sessions			Holidays		
	Sem. I	Sem. II	Winter	Summer	Retakes	Winter	Spring	Summer
Year I	14	14	3	4	2	3	1	10
Year II	14	14	3	3	2	3	1	-

### 3. PROVISION OF EDUCATION FLEXIBILITY. CONDITIONINGS

The flexibilization of the study programme is ensured by optional disciplines and facultative disciplines.

The optional disciplines are proposed for the semesters 2-4, through packages of specialized disciplines.

### 4. CONDITIONS OF ENROLLMENT IN THE FOLLOWING STUDY YEAR. CONDITIONS FOR PASSING A STUDY YEAR

The enrolment in the following year is conditional on meeting the conditions for passing contained in the *Regulations on students' professional activity*.

### 5. CONDITIONS FOR ATTENDING THE FACULTATIVE DISCIPLINES

This Course Outline includes, in addition to the **compulsory** and **at choice (optional)** disciplines, several **facultative disciplines**.

### 6. REQUIREMENTS FOR OBTAINING THE MASTER'S DEGREE DIPLOMA

The conditions for taking the dissertation exam are presented in the *Methodology for the academic studies final examination*, approved by the Senate of the University. According to this methodology, in order to enter the dissertation exam, all disciplines laid down in the course outline must have been passed.

#### DISSERTATION EXAM

- 1 Period of drafting the dissertation: **semesters 3 – 4;**
- 2 Period of completing the dissertation: **the last 3 weeks of the terminal year;**
3. Period of defending the dissertation: July
4. Number of credits for defending the dissertation: 10 credits.

## YEAR I

No.	Compulsory disciplines	Type*	Semester I						Semester II					
			C	S	L	P	Ver.	Cred.	C	S	L	P	Ver.	Cred.
1.	Financial strategies for high-end businesses	FC	2			2	E1	5						
2.	Trends in luxury hotels, resorts and events	FC	2	2			E1	5						
3.	Luxury infrastructure engineering and design in HORECA units	FC	2			2	E1	5						
4.	Integrated smart systems for sustainable luxury hospitality	FC	2		2		E1	5						
5.	Ethics and academic integrity	FC	1	2			V1	5						
6.	Innovative technologies and process management in bakery and pastry for luxury hospitality	FC							2		2		E2	5
7.	Food waste management in luxury hotels	SC							1			2	E2	4
8.	Crafting exclusive guest experiences	SC							1	2			E2	4
9.	Meat and milk products for high-end consumers	CC							2		2		E2	4
10.	Professional practice I	SC			8		V1	5						
11.	Professional practice II	SC									8		V2	5
Total hours compulsory disciplines			9	4	10	4	6 4E+ 2V	30	6	2	12	2	5 4E+ 1V	17
			27				6	30	22				5	22

No.	Optional disciplines	Type	Semester I						Semester II					
			C	S	L	P	Ver.	Cred.	C	S	L	P	Ver.	Cred.
Choose one discipline from each package:														
Optional package 1														
12.	Strategic luxury brand development	FC							2	1			E1	4

	Guest experience innovation in high-end properties	FC													
<b>Optional package 2</b>															
13.	Culturally immersive experiences	CC													
	Heritage and Tradition in Luxury Hospitality	CC								2			1	V2	4
Total hours optional disciplines per week										4	1		1	2 1E+1 V	8
										6				2	8
Total			27					6	30	28				7	30

No.	Facultative disciplines	Type	Semester I						Semester II					
			C	S	L	P	Ver.	Cred.	C	S	L	P	Ver.	Cred.
1.	Basics of luxury hospitality engineering	SC							2	2			V2	3
2.	Psychology of human nutrition for high-end consumers	CC							2			2	V2	3
Total facultative hours per week									4	2		2	2	6
									8				2	6

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## YEAR II

No.	Compulsory disciplines	Type*	Semester III						Semester IV					
			C	S	L	P	Ver.	Cred.	C	S	L	P	Ver.	Cred.
1.	Project management in luxury hospitality	FC	2			2	E3	5						
2.	Eco-luxury beverages and cafe concepts	FC	2		1		E3	5						
3.	Premium quality labeling systems in hospitality	CC	1	2			E3	5						
4.	Professional practice III	SC			10		V3	5						
5.	Professional practice IV	SC									10		V4	10
6.	Professional practice for dissertation drafting	SC									6		V4	10
7.	Dissertation drafting	SC									10		V4	10
Total hours compulsory disciplines			5	2	11	2	4 3E+ 1V	20			26		3V	30
			20				4	20	26				3	30

No.	Optional disciplines	Type	Semester III						Semester IV					
			C	S	L	P	Ver.	Cred.	C	S	L	P	Ver.	Cred.
Choose one discipline from each package:														
Optional package 1														
8.	Michelin-star kitchen engineering	SC	2		2		E3	5						
	Plated and signature dishes and deserts	SC												
Optional package 2														
9.	Nature-inspired architecture in high-end properties	CC	2		2		E3	5						
	Eco-Luxury Interiors and Sustainable Materials	CC												
Total hours optional disciplines per week			4		4		2E	10						
			8			2	10							
Total			28			6	30	26			3	30		

No.	Facultative disciplines	Type	Semester III						Semester IV					
			C	S	L	P	Ver.	Cred.	C	S	L	P	Ver.	Cred.
1.	Sensory evaluation of food and beverage	SC	2	2			V3	3						
2.	Circular economy in gastronomy and hospitality	SC	2			2	V4	3						
Total facultative hours per week			4	2		2	2V	6						
			8				2	6						

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**GENERAL BALANCE SHEET I**

No.	Discipline	No. of hours		Total		No. of credits	
		Year I	Year II	hours	%	Year I	Year II
1	Compulsory	699	644	1343	87.3	52	50
2	Optional	84	112	196	12.7	8	10
<b>TOTAL</b>		<b>783</b>	<b>756</b>	<b>1539</b>	<b>100</b>	<b>60</b>	<b>60</b>
3	Facultative	112	112	16		6	6

**GENERAL BALANCE SHEET II**

No	Discipline	No. of hours		Total		No. of credits	
		Year I	Year II	hours	%	Year I	Year II
1	Fully assisted disciplines	559	252	811	52.7	50	25
2	Specialized practice	224	364	588	38.2	10	25
3	Practice for drafting the dissertation		140	140	9.1		10
<b>TOTAL</b>		<b>783</b>	<b>756</b>	<b>1539</b>	<b>100</b>	<b>60</b>	<b>60</b>

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