

Tárgytematika / Course Description

Characterization of food matrices

MENB_ÉTTA007

Tárgyfelelős neve /

Teacher's name: dr. Ásványi Balázs

Félév / Semester: 2022/23/1

Beszámolási forma /

Assesment: Vizsga

Tárgy heti óraszám /

Teaching hours(week): 2/0/0

Tárgy féléves óraszám /

Teaching hours(sem.): 0/0/0

OKTATÁS CÉLJA / AIM OF THE COURSE

OBJECTIVES OF THE COURSE

During the course students acquire knowledge about raw materials, additives, and auxiliary materials used to manufacture food products by various food processing sectors.

TANTÁRGY TARTALMA / DESCRIPTION

COURSE CONTENT

- Week 1: Characterization of raw materials in the food industry and their sources
- Week 2: Raw materials, main and by-products in the grain processing industry
- Week 3: Raw materials, main and by-products in the sugar industry
- Week 4: Raw materials, main and by-products in the wine industry
- Week 5: Raw materials, main and by-products in the beer industry
- Week 6: Raw materials, main and by-products in the spirits industry
- Week 7: Raw materials, main and by-products in the liqueur industry
- Week 8: Raw materials, main and by-products in the dairy processing industry
- Week 9: Raw materials, main and by-products in the meat processing industry
- Week 10: Raw materials, main and by-products in the poultry industry
- Week 11: Raw materials, main and by-products in the canning industry
- Week 12: Raw materials, main and by-products in the food refrigeration and frozen food industry
- Week 13: Raw materials, main and by-products in the vegetable oil industry
- Week 14: Raw materials, main and by-products in the bakery industry

SZÁMONKÉRÉSI ÉS ÉRTÉKELÉSI RENDSZERE / ASSESSMENT'S METHOD

KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL