

## **Tárgytematika / Course Description** **Food technology 1. (Mill, bakery and confectionery technologies)**

**MENB\_ÉTTA010**

**Tárgyfelelős neve /**

**Teacher's name:** Hanczné dr. Lakatos Erika

**Félév / Semester:** 2024/25/1

**Beszámolási forma /**

**Assesment:** Vizsga

**Tárgy heti óraszám /**

**Teaching hours(week):** 2/2/0

**Tárgy féléves óraszám /**

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

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### **OKTATÁS CÉLJA / AIM OF THE COURSE**

The course introduces the processing and production of food of plant origin. Students will learn about the technological processes of foods made from plant ingredients, thus integrating what they have previously learned from the topics of food operation and food machinery. Within the framework of the subject, students can get acquainted with the technologies of the flour industries as well as the fat industries.

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### **TANTÁRGY TARTALMA / DESCRIPTION**

Week 1: Mill industry technology - Types of raw materials, raw material acceptance and qualification

Week 2: Mill industry technology - Abrasive processes 1.

Week3: Mill industry technology - grinding and finished product handling processes

Week 4: Flour testing methods

Week 5: Bakery technology - raw materials, average composition of flour, raw material purchase, dough making processes (white bread production technology)

Week 6: Bakery technology - processes of baking and finished goods handling (white bread production technology)

Week 7: Dry pasta production technology

Week 8: Storage of oil seeds and other raw materials, primary processing, Oil extraction technology, pressing, extraction, melting.

Week 9: Refinement of vegetable oils. Chemical and physical refining processes.

Week 10: Confectionery technology - raw materials, quality and quantity acceptance, hard candy production process

Week 11: Confectionery technology - production process of soft candy, fondant, milk caramel, dragée

Week 12: Confectionery technology - biscuit and wafer production process

Week 13: Confectionery technology - cocoa and chocolate production process

Week 14: Trade of confectionery products, domestic and world market position, trends, development directions

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## **SZÁMONKÉRÉSI ÉS ÉRTÉKELÉSI RENDSZERE / ASSESSMENT'S METHOD**

- 50% attendance at theoretical classes
  - mandatory 10 pages essay about your country's cereals and unique bakery products (the cover page and the used literatures are not in the 10 pages; you can add pictures, but take care of the size and the number)
  - deadline of the essay: 19th of November (send it to [posgay.miklos@sze.hu](mailto:posgay.miklos@sze.hu))
  - 10-15 minutes long presentation about the essay on 19th or 26th of November
  - 3rd of December: exam (test with short questions)
  - 100% attendance at practice classes: we are going to have 2 project days during the semester, i will give you options to choose from which days will be good for you.
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## **KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL**

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## **AJÁNLOTT IRODALOM / RECOMMENDED MATERIAL**