

## Tárgytematika / Course Description

### Food technology 2

MENB\_ÉTTA011

**Tárgyfelelős neve /**

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

**Félév / Semester:** 2021/22/2

**Beszámolási forma /**

**Assesment:** Vizsga

**Tárgy heti óraszám /**

**Teaching hours(week):** 2/1/0

**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 preservation industries.

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### TANTÁRGY TARTALMA / DESCRIPTION

Week 1: Physical Preservation Processes 1.

Week 2: Physical Preservation Processes 2.

Week 3: Biological Preservation Processes 1.

Week 4: Biological Preservation Processes 2.

Week 5: Chemical Preservation Processes 1.

Week 6: Chemical Preservation Processes 2.

Week 7: Raw materials, main and by-products in the Preservation Technologies - fruits

Week 8: Raw materials, main and by-products in the Preservation Technologies - vegetables

Week 9: Raw materials, main and by-products in the Preservation Technologies - meats

Week 10: Preservation Industry Technology Canned Foods 1.

Week 11: Preservation Industry Technology Canned Foods 2.

Week 12: Frozen Foods Technology

Week 13: Juice Production

Week 14: Baby Food Production

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

Attendance at more than 70% of the weekly classes is compulsory. Students must sign their name on the class register. No extra sessions will be provided for missed classes. The signature is a pre-requisite of the exam. There is no possibility for pre-exam. Type of exam: written and oral exam. Grading: 1 (fail) to 5 (excellent).

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### **KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL**

C.P:Mallet (2001): Frozen Food Technology. Springer International Publishing AG

R. Amuri (2015): Fruit Preservation. Springer Verlag. New York Inc.

A. Grumezescu (2016): Food Preservation. Elsevier Science Publishing Co Inc.