

Tárgytematika / Course Description

Food technology 3

MENB_ÉTTA013

Tárgyfelelős neve /

Teacher's name: Hanczné dr. Lakatos Erika

Félév / Semester: 2021/22/1

Beszámolási forma /

Assesment: Vizsga

Tárgy heti óraszám /

Teaching hours(week): 3/2/0

Tárgy féléves óraszám /

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

OKTATÁS CÉLJA / AIM OF THE COURSE

The main objective of this course is to introduce the processing of food of plant origin. Students will learn about the technological processes of foodstuff made from plant ingredients. Within the framework of the subject, students can learn about the technologies of the spirits industries. The main chapters of the curriculum: theoretical foundations of industrial alcohol production and spirits production technologies, operational steps, brandies, grain-based distillates, small and large-scale processes of liqueur products, wine technology steps, beer technology steps and expected development trends of fermentation industries.

TANTÁRGY TARTALMA / DESCRIPTION

Week 1: Basics of alcoholic fermentation

Week 2: Wine technology - fermentation operations and technologies

Week 3: Wine technology - cellar operations, bottling, maturation

Week 4: Malt production technology

Week 5: Brewing technology –I.

Week 6: Brewing technology – II.

Week 7: Raw materials for Palinka's production, mashing

Week 8: Technology and equipment of Palinka distillation

Week 9: Soft drink processing I.

Week 10: Soft drink processing II.

Plus, related practicals

SZÁMONKÉRÉSI ÉS ÉRTÉKELÉSI RENDSZERE / ASSESSMENT'S METHOD

Attendance at more than 50% 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 prerequisite of the exam. There is no possibility for pre-exam. Type of exam: written and oral test. All topics covered during lectures and practicals will be discussed in the exam. Grading: 1 (fail) to 5 (excellent).

KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL

- Roger B. Boulton, Vernon L. Singleton, Linda F. Bisson, Ralph E. Kunkee (1999): Principles and practices of winemaking
- Hans Michael Eßlinger (2009): Handbook of brewing
- K. Shikha Ojha, Brijesh K. Tiwari (2016): Novel food fermentation technologies
- D. Arthey, P.R. Ashurst (1996): Fruit processing
- Original research papers and up-to-date reviews published in top-tier scientific journals, e.g., *LWT - Food Science and Technology*, *Journal of Food Engineering*, *Trends in Food Science and Technology*, etc.