

## Tárgytematika / Course Description

### Food technology 4

MENB\_ÉTTA014

**Tárgyfelelős neve /**

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

**Félév / Semester:** 2022/23/1

**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

#### Objectives of the course:

The subject reviews the production technologies of animal products (milk and meat processing) from the production of raw materials to the production of the final product, using the physical, physico-chemical and chemical knowledge acquired during the previous studies.

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### TANTÁRGY TARTALMA / DESCRIPTION

#### Course content:

Week 1: Dairy technology - raw milk collection and treatment

Week 2: Dairy technology - Production of milk and cream products

Week 3: Dairy technology - Production of butter and butter products

Week 4: Dairy technology - Theoretical and practical issues of cheese making.

Week 5: General technology and equipment of sour curd cheese (curd) production.

Week 6: Dairy technology - Production of sour milk products

Week 7: Meat-trade - Slaughterhouse technology I.

Week 8: Meat-trade - Slaughterhouse technology II.

Week 9: Meat-trade - Biochemical processes of meat maturation, characterization of meat types, meat classification systems

Week 10: Meat-trade - Quality requirements for cod meat. Canned meat. Utilization of meat and poultry by-products

Week 11: Meat-trade - Meat product production technologies I.

Week 12: Meat-trade - Meat product production technologies II.

*Plus, related practicals*

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

#### Requirements:

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 pre-requisite 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).

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## KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL

### Required and recommended readings:

- R. K. Robinson (1994): Modern dairy technology
- Jayani Chandrapala, Bogdan Zisu (2018): Ultrasound Technology in Dairy Processing
- Thimjos Ninios, Janne Lundén, Hannu Korkeala, Maria Fredriksson-Ahomaa (2014): Meat Inspection and Control in the Slaughterhouse
- Fidel Toldrá (2009): Safety of Meat and Processed Meat
- Original research papers and up-to-date reviews published in top-tier scientific journals, e.g., *International Journal of Dairy Technology*, *Meat science*, *Journal of Food Engineering* etc.