

Tárgytematika / Course Description

Food testing methodes

MENB_ÉTTA029

Tárgyfelelős neve /

Teacher's name: dr. Ásványi Balázs

Félév / Semester: 2022/23/1

Beszámolási forma /

Assesment: Vizsga

Tárgy heti óraszám /

Teaching hours(week): 1/2/0

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 classic, modern, and rapid food diagnostic methods and their practice.

TANTÁRGY TARTALMA / DESCRIPTION

COURSE CONTENT

- Week 1: Basics of food diagnostics. International trends in food diagnostics
- Week 2: Legal regulations related to food diagnostics
- Week 3: Required and recommended diagnostics of food matrices
- Week 4: Overview of detection methodological bases
- Week 5: Testing methods in food microbiology
- Week 6: Enzyme-based food diagnostic methods
- Week 7: Molecular biology-based food testing methods
- Week 8: Protein-based food testing methods
- Week 9: Diagnostic methods in food chemistry
- Week 10: Food sensory testing and grading
- Week 11: Hygienic sampling and testing
- Week 12: Water sampling and testing
- Week 13: Accreditation process for testing laboratories
- Week 14: Rapid methods in food diagnostics

SZÁMONKÉRÉSI ÉS ÉRTÉKELÉSI RENDSZERE / ASSESSMENT'S METHOD

KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL