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| **Title and code** of the subject:  **Raw materials of food processing, MTBE7015A** | **ECTS Credit Points: 3** |
| **Type** of the subject: compulsory | |
| **Ratio of theory and practice: 100/0** (credit%) | |
| **Type and number of classes per semester**: 28 hour(s) lecture and 0 hour(s) practice per **semester**  Number of teaching hours / week :2+0 (lecture and practice) | |
| **Type of exam**: writting exam | |
| **Subject in the curriculum:** 3rd semester | |
| Preliminary requirements:- | |

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| **Summary of content - theory**: |
| **Schedule:**   1. Exercise 1 – Food chain, sustainability, quality 2. Exercise 2 - Cereals I. (winter wheat, triticale, rye, barley, oats) 3. Exercise 3 - Cereals II. (maize, rice, pseudocereals) 4. Exercise 4 - Oil crops (sunflower, rape), sugar crops (sugar-beet, sugar-cane) 5. Exercise 5 - Vegetables (cucurbits, Solanaceae, pulses, Brassica vegetables, root vegetables, leaf vegetables, bulb vegetables, asparagus types) 6. Exercise 6 - Fruits (pome fruits, berried, hard-shell, shell fruits, exotic and tropic fruits) 7. Exercise 7 - Herbs, spices, Caffeine (Tea, Coffe), Spirits (brandy), Soft drink 8. Exercise 8 - Measure properties of farm animals 9. Exercise 9 - Pig/Pork 10. Exercise 10 - Sheep/lamb and goat 11. Exercise 11 - Cow/Beef (meat and milk) 12. Exercise 12 - Poultry/chicken (egg, meat) 13. Exercise 13 – Other poultry (turkey, guinea fowls, goose, duck, pigeons, ratites – ostrich and emu) 14. Exercise 14 – Other animals (rabbit, fish, bee, game – hunted animals) |
| **Literature, handbooks in English** |
| 1. Practical exercises for the coure of raw material – Dr. Gerda Diósi , University of Debrecen, Faculty of Agricultural and Food Sciences, and Environmental Management |
| **Competencies gained** *(acc. to the Regulation on training and outcome requirements)* |
| 1. **Knowledge:**  * xx  1. **Skills:**  * xx  1. **Attitude:**  * xx  1. **Autonomy and responsibility:**  * xx |

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| **Responsible lecturer: Dr. Endre Máthé, assistant professor** |
| **Other lecturer(s): Dr. Gerda Diósi, assistant lecturer** |

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| **Terms of course completion:** |
| exam |
| **Form of examination:** |
| written exam |
| **Requirement(s) to get signature:** |
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| **Exam questions:** |
| 1. What is the difference between the processed food and raw material? 2. What kind of plant-based processing industries do you know? 3. What kind of animal-derived ingredients do you know in manufacturing industries? 4. What kind of plants and animal products does the processing industry know? 5. What does sustainable food chain mean? 6. Concepts: additives, additional materials, excipient 7. What are the mill industry and bakery industry parameters of the winter wheat? 8. Talk about the soring time, harvest time, average crop of winter wheat, triticale, rye, barley, oats! 9. What are the chemical parameters of winter wheat? 10. What are the chemical parameters of triticale? 11. What are the chemical parameters of rye? 12. What are the chemical parameters of barley? 13. What are the chemical parameters of oats? 14. How do we group maize? 15. What does FAO number mean? 16. What are the ripening phases of cereals? 17. What are the chemical parameters of maize? 18. What are the chemical parameters of rice? 19. What are the chemical parameters of millet? 20. What are the chemical parameters of sorghum? 21. What are the chemical parameters of sunflower? 22. What are the chemical parameters of rape? 23. List 10 oil crops with oil content! 24. What are the chemical parameters of sugar-beet? 25. What does Q number (for sugar-beet) mean? 26. How de we group vegetables according to taxonomy? 27. How de we group vegetables according to lifetime? 28. What are the nutritional significance of vegetables? 29. Which industry uses vegetables (raw materials)? 30. How do we group fruits? Write 3-3 examples for each group! 31. For what purpose can the fruit be processed? 32. List 5 exotic or tropic fruits and describe them! 33. What are the active ingredients (agent) of herbs/spice? 34. What do you know about herbs/spices (list 10 herb/spice and describe)? 35. What are caffeine-containing products? Please describe them. 36. What are alcohol (brandy, spirits) products? Please describe them. 37. What are non-alcoholic products? Please describe them. 38. What kind of meat defects do you know? 39. How can we classify the meat of large animals? 40. What does rigor mortis mean, what is the process of this in the body? 41. What affects post-mortem muscule metabolism? 42. What are the quality and quantity indicators of farm animals? 43. Concepts 44. What are the types of pig/pork by development and industry? 45. What does pork commercial grouping mean? 46. List the meat parts of pork! 47. What are the quality parameters of pork meat? 48. How can we group sheep varieties? 49. What are the products of sheep cutting? 50. What is the quality of sheep meat? 51. What is the quality of sheep milk? 52. What is the quality of goat meat? 53. What is the quality of goat milk? 54. What are the quality and quantity parameters of milk? 55. What are the quality and quantity parameters of beef meat? 56. What are the quality classes of slaughter beef? 57. What are the seconder characteristics of cattle? 58. What is the quality of the chicken meat? 59. How is the egg built up? 60. What is the quality of the chicken egg? 61. Describe the important properties of turkey! 62. Describe the important properties of Guinea fowl! 63. Describe the important properties of Goose! 64. Describe the important properties of Duck! 65. Describe the important properties of Pigeon! 66. Describe the important properties of Ratites (ostrich and emu)! 67. Describe the important properties of bee and honey! 68. Describe the important properties of rabbit and rabbit meat! 69. Describe the important properties of fish and fish meat! 70. Describe the important properties of game and game meat! |