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| **Title and Code** of the subject: **Summer practice, MTMEL7GYA** | **ECTS Credit Points: 5** |
| **Type** of the subject: **compulsory** / optional  |
| **Ratio of theory and practice: 0/100** (credit %)  |
| **Type and number of classes per semester**: 0 hour(s) lecture and 160 hour(s) practice per **semester** Number of teaching hours / week : 40 hours practice  |
| **Type of exam**: exam / practical course mark / **signature**  |
| **Subject in the curriculum:** semester 2 |
| Preliminary requirements:- |

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| **Summary of content - theory**:  |
| Course objectives: not relevant |
| **Summary of content - practice**: |
| Skills to be learnt: application of the theoretic and practical knowledge obtained during the study period while working for an enterprise / legal entity active in the food sector. |
| **Literature, handbooks in English**  |
| * Not relevant
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| **Competencies gained** *(acc. to the Regulation on training and outcome requirements)* |
| 1. **Knowledge:**
* Knowledge of technical expressions of the food sector
* Knowledge of basic principles of the food sector
* Knowledge of the methods of skill improvement and learning in the relevant field of study (the food sector)
1. **Skills:**
* Capable for using of food processing technologies
* Capable of improving his/her knowledge and to use various methods of obtaining knowledge and self-education
* Having good communication skills he/she is able to express his/her professional point of view in a debate
* Capable for using the on-line and printed literature in the relevant field.
* Capable for problem solving individually or in a team.
1. **Attitude:**
* Open for the opinion of others in the relevant field (the food sector)
* Open for the plans and questions of economic actors
* Determined for the improvement of oil and fat processing technologies
1. **Autonomy and responsibility:**
* He/she is having the sense of responsibility and reflecting the consequences of his/her activities
* Expresses his/her opinion individually with full responsibility and based on professional knowledge
* Takes responsibility for the work of others
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| **Responsible lecturer: Dr. László Stündl, associate professor** |
| **Other lecturer(s): Dr. Beáta Babka, senior lecturer, Dr. Gerda Diósi assistant lecturer** |

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| **Terms of course completion:** |
| Completing and submitting the documentation required for the practice  |
| **Form of examination:** |
| not relevant |
| **Requirement(s) to get signature:** |
| Completion of the summer practice |

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| **Exam questions:** |
| not relevant |