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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 |
| **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 |