|  |  |
| --- | --- |
| **Title and Code** of the subject:**Weekly practical assignment 4, MTBE7H4A** | **ECTS Credit Points: …** |
| **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 40 hour(s) practice per **semester** Number of teaching hours / week : 40 hours practice (one week per semester per student) |
| **Type of exam**: exam / practical course mark / **signature** (*úgy tudom változás lesz és kell majd érdemjegyet kell adni*) |
| **Subject in the curriculum:** semester 6. |
| Preliminary requirements:- |

|  |
| --- |
| **Summary of content - theory**:  |
| Course objectives: the theoretic knowledge necessary for the course is provided during the technology subjects. |
| **Summary of content - practice**: |
| Skills to be learnt: practical application of theoretic knowledge on food processing and skills improvement on food processing technologies including the use of equipment and machinery as well as the compilation of the necessary documentation.1. Meat processing technologies 2.
2. Dairy technologies 2.
3. Documentation of food processing from plant-based raw materials
 |
| **Literature, handbooks in English**  |
| * Fidel Toldrá (ed.): Handbook of meat processing. Blackwell Publishing 2010.
* Heinz G. & Hautzinger P.: Meat Processing Technology for Small- to Medium-Scale Producers. FAO Bangkok, 2007
* Gösta Bylund: Dairy processing handbook. Tetra Pak Processing Systems AB, S-221 86 Lund, Sweden, 2011
* Ramesh C. Chandan and Arun Kilara: Manufacturing Yogurt and Fermented Milks. John Wiley & Sons, Inc. 2013
* Barry A. Law & A.Y. Tamime (eds.): Technology of Cheesemaking. Blackwell Publishing Ltd., 2010
 |
| **Competencies gained** *(acc. to the Regulation on training and outcome requirements)* |
| 1. **Knowledge:**
* Knowledge of technical expressions of food processing
* Knowledge of basic principles of food processing
* Knowledge of the methods of skill improvement and learning in the relevant field of study (of food processing)
1. **Skills:**
* Capable of 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 of using the on-line and printed literature in the relevant field.
* Capable of problem solving individually or in a team.
1. **Attitude:**
* Open for the opinion of others in the relevant field (food processing)
* 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
 |

|  |
| --- |
| **Responsible lecturer: Dr. László Stündl, associate professor** |
| **Other lecturer(s): Dr. Beáta Babka, senior lecturer, Dr. Gerda Diósi assistant lecturer** |
| **Terms of course completion:** |
| 1. Completing and submitting the documentation of food processing from raw materials of animal origin the relevant unit
 |
| **Form of examination:** |
| Written |
| **Requirement(s) to get signature:** |
| Completion of the practical assignment |
| **Exam questions:** |
| 1. Meat technologies and the documentation of food processing from meats
2. Dairy technologies and the documentation of fermented dairy products
3. Dairy technologies and the documentation of cheeses
 |