

Food Engineer MSc.

Curriculum of program

Full time variety

Courses and responsables	Semesters				Course credit	(Exam / term mark / other ¹)
	1.	2.	3.	4.		
	Lecture numbers (weekly / during all semester), Type (lecture (lec) / practical course (pc))					
BASIC MODULE / Compulsory						
1. Applied Statistics Zsuzsanna Hovorkáné Horváth		1/15 lec 1/15 pc			2	term mark
2. Food Physical Chemistry Miklós Kálmán	2/30 lec 1/15 pc				3	exam
3. Fundamentals of Nutrition Science Andrea Szabóné Nagy	2/30 lec				2	qualification (3 grade)
4. Transport Phenomena in Food Industry Cecília Hodúr		2/30 lec 2/30 pc	2/30 lec 2/30 pc		5, 5	exam, exam
5. Food Process Organization Cecília Hodúr		1/15 lec 1/15 pc			2	qualification (3 grade)
6. Quality Management Pál Molnár			2/30 lec	2/30 lec	2, 2	exam, exam
Total:	4/60 lec, 1/15 pc	4/60 lec, 4/60 pc	4/60 lec, 2/30 pc	2/30 lec	23	5 exams, 2 qualifications (3 grade), 1 term mark
PROGRAMME SPECIFIC CORE MODULE / Compulsory						
1. Food Safety Judit Krisch	2/30 lec 1/15 pc				4	exam
2. General Food Technology József Csanádi, Balázs P. Szabó	2/30 lec 1/15 pc	2/30 lec 1/15 pc			4, 3	exam, exam
3. Biotechnology Judit Krisch		2/30 lec			2	qualification (3 grade)
4. Food Plant Design Ernő Gyimes			1/15 lec 1/15 pc		2	exam
5. Food Measurement and Automation József Sárosi	2/30 lec 1/15 pc				3	term mark
6. Fundamentals of Environment Management Zsuzsanna László	2/30 lec 1/15 pc				3	exam
7. Marketing József Gál	2/30 lec				2	qualification (3 grade)
8. Food Economics József Gál				2/30 lec	2	qualification (3 grade)
Total:	10/150 lec, 4/60 pc	4/60 lec, 1/15 pc	1/15 lec, 1/15 pc	2/30 lec	25	5 exams, 3 qualifications (3 grade), 1 term mark

¹ e.g. an interim report

PROGRAMME SPECIFIC MODULE / Compulsory						
1. Food Technology József Csanádi, Ferenc Eszes (animal raw materials processing); Balázs P. Szabó, Antal Véha, Ernő Gyimes (food vegetable raw materials processing)		3/45 lec 2/30 pc	3/45 lec 2/30 pc	3/45 lec 2/30 pc	5, 5, 5	exam, exam, exam
2. Food Machinery József Csanádi, Ferenc Eszes (animal raw materials processing); Balázs P. Szabó, Antal Véha, Ernő Gyimes (food vegetable raw materials processing)		1/15 lec 1/15 pc	1/15 lec 1/15 pc	1/15 lec 1/15 pc	2, 2, 2	qualification (3 grade), qualification (3 grade), qualification (3 grade)
3. Food Packaging Ernő Gyimes			2/30 lec		2	qualification (3 grade)
4. Food Qualification Gabriella Zsarnóczay			1/15 lec 1/15 pc		2	term mark
5. Product Development, Innovation Judit Krisch			2/30 lec	2/30 lec	2, 2	exam, exam
6. The Basic Elements of Law Judit Siket	2/30 lec				2	qualification (3 grade)
7. Emerging and Novel Processing of Foods Ernő Gyimes				2/30 lec 1/15 pc	3	exam
Total:	2/30 lec	4/60 lec, 3/45 pc	9/135 lec, 4/60 pc	8/120 lec, 4/60 pc	34	6 exams, 5 qualifications (3 grade), 1 term mark
<u>Internship</u>			4 weeks, after the 2nd semester		0	signature
<u>Thesis Work</u>			8/120 pc	12/180 pc	12, 18	qualification (3 grade), qualification (3 grade)

OPTIONAL COURSES / Required: 8 credits (4 courses)						
1. Elective courses offered by the University of Szeged*	2/30 lec	2/30 lec	2/30 lec	2/30 lec	2, 2, 2, 2	exam, exam, exam, exam
Total required optional courses:	2/30 lec	2/30 lec	2/30 lec	2/30 lec	8	4 exams
Total (all courses)	18/270 lec, 5/75 pc	14/210 lec, 8/120 pc	16/240 lec, 15/225 pc	14/210 lec, 16/240 pc	120	20 exams, 12 qualifications (3 grade), 3 term marks, 1 signature