



COURSE DATASHEET

Semester:	2016/17/1
Course:	Foodindustrial technology
Code:	VEMKMU5212E
Responsible department:	Research Institute on Bioengineering, Membrane Technology and Energetics
Department code:	MKBME
Responsible instructor:	dr. Katalin Bélafiné Bakó

Course objectives:

Basic introduction to the food industrial technologies.

Course content:

1. The importance of biological and food industrial technologies, Important raw materials
2. Food chemistry I
3. Food chemistry II
4. General overview on food industrial technologies, connetions to agriculture
5. Mill industry, corn processing
6. Starch and their derivatives
7. Dairy technologies, pasteurization, microbes, sour products, butter and cream
8. Dairy technologies, production of various cheses, condensed products, icecreams, utilisation possibilities of co-products, wastes
9. Sweets industry, cocoa processing
10. Sweets industry, chocolate industry
11. Packaging materials and their evaluation
12. Important aspects fo selection of packaging materials
13. Processing of plant oils

Requirements, evaluation and grading:

The students can give a presentation, which can be taken into account. The lectures' materials.



UNIVERSITY OF PANNONIA

COURSE DATASHEET

Semester:	2016/17/1
Course:	Foodindustrial technology
Code:	VEMKMU5212E
Responsible department:	Research Institute on Bioengineering, Membrane Technology and Energetics
Department code:	MKBME
Responsible instructor:	dr. Katalin Bélafiné Bakó

Requirements, evaluation and grading:



UNIVERSITY OF PANNONIA

COURSE DATASHEET

Semester:	2016/17/1
Course:	Foodindustrial technology
Code:	VEMKMU5212E
Responsible department:	Research Institute on Bioengineering, Membrane Technology and Energetics
Department code:	MKBME
Responsible instructor:	dr. Katalin Bélafiné Bakó

Required and recommended readings:

Biológiai és élelmiszeripari technológia I-II. BME jegyzet, 1983

Törley D.: Élelmiszerek kémiája és minősítése, BME jegyzet, 1990