

English-taught BSc in Food Engineering

Name of degree programme: Bachelor in Food Engineering (BSc)

Academic level of degree: Bachelors

Qualification obtained: Food Engineer

Duration of degree programme: 7 semesters

Necessary no. credits for degree: 210 credits

Curriculum (beginning in **Autumn** semester)

(For description of courses please click course code)

Compulsory courses:

	Neptun code of course	Name of course	lessons / week	seminars / week	assessment type	credit points	semester
1.	MENB_ÁTTA034	Biology	3	1	v	4	1
2.	MENB_AVTA010	Agricultural basic studies	2	1	v	4	1
3.	MENB_BÉTA033	Physics	2	1	v	4	1
4.	MENB_BÉTA034	Informatics	1	2	v	4	1
5.	MENB_BÉTA036	Mathematics	2	2	v	4	1
6.	MENB_ÉTTA001	General Microbiology	2	2	v	4	1
7.	MENB_ÉTTA034	Practice I.	0	0	a	0	1
8.	MENB_VKTA033	General and Inorganic Chemistry	2	2	v	4	1
9.	MENB_AVTA019	Statistics	2	2	v	4	2
10.	MENB_BÉTA001	Agricultural engineering basics	2	1	v	4	2
11.	MENB_BÉTA032	Food unit operations	4	2	v	6	2
12.	MENB_ÉTTA006	Food Microbiology and Hygiene 1	3	2	v	6	2
13.	MENB_ÉTTA016	Physical chemistry	2	0	v	4	2
14.	MENB_ÉTTA035	Practice II.	0	0	a	0	2
15.	MENB_VKTA021	Organic Chemistry	2	2	v	5	2
16.	MENB_AVTA008	Basic Principles of Economics	2	0	v	3	3
17.	MENB_BÉTA028	Basic machines in food industry	2	1	v	5	3
18.	MENB_ÉTTA008	Food chemistry	2	2	v	5	3
19.	MENB_ÉTTA010	Food technology 1.	2	1	v	4	3
20.	MENB_ÉTTA018	Food Microbiology and Hygiene 2.	2	1	v	4	3
21.	MENB_ÉTTA036	Practice III.	0	0	a	0	3
22.	MENB_VKTA003	Biochemistry	2	1	v	4	3
23.	MENB_AVTA020	Methodology of Agricultural Extension	2	0	v	4	4
24.	MENB_AVTA023	Agricultural Economics I.	1	1	v	4	4

25.	MENB_AVTA027	Managing Enterprises	2	2	v	5	4
26.	MENB_BÉTA030	Measurement and automatization	2	2	v	5	4
27.	MENB_ÉTTA002	Food analytics 1	2	2	v	5	4
28.	MENB_ÉTTA011	Food technology 2	2	1	v	4	4
29.	MENB_ÉTTA097	Thesis Consultation I. (Bachelor Programme)	0	0	f	5	4
30.	DKNB_KATA019	Agricultural and Food Law	2	0	v	3	5
31.	MENB_AVTA045	Agromarketing I.	2	2	v	4	5
32.	MENB_ÉTTA003	Food analytics 2	2	2	v	5	5
33.	MENB_ÉTTA013	Food technology 3	3	2	v	6	5
34.	MENB_ÉTTA020	Quality assurance basics	2	0	v	3	5
35.	MENB_ÉTTA098	Thesis Consultation II. (Bachelor Programme)	0	0	f	5	5
36.	MENB_ÉTTA005	Additional processes in food production	2	0	v	5	7
37.	MENB_ÉTTA007	Characterization of food matrices	2	0	v	4	7
38.	MENB_ÉTTA014	Food technology 4	2	1	v	5	7
39.	MENB_ÉTTA029	Food testing methodes	1	2	v	5	7
40.	MENB_ÉTTA030	Food quality assurance	2	1	v	4	7
41.	MENB_ÉTTA033	Professional practice	0	0	f	30	7
42.	MENB_ÉTTA099	Thesis Consultation III. (Bachelor Programme)	0	0	f	5	7

Physical education

Nr.	Neptun code of course	Name of course	lessons / week	seminars / week	assessment type *	credit points
1	TKNB_TSKA001	Physical Education / Swimming	0	2	a	0
2	TKNB_TSKA002	Physical Education / Power	0	2	a	0
3	TKNB_TSKA003	Physical Education / Fitness	0	2	a	0
4	TKNB_TSKA004	Physical Education / Sport Skills	0	2	a	0

Hungarian Language (compulsory)

Nr.	Neptun code of course	Name of course	lessons / week	seminars / week	assessment type *	credit points
1	KGNB_NOKA036	Hungarian Language & Culture 1	0	3	a	0
2	KGNB_NOKA037	Hungarian Language & Culture 2	0	3	a	0

Free optional courses

12 credit points should be obtained from this group of courses.

Nr.	Neptun code of course	Name of course	lessons / week	seminars / week	assessment type *	credit points
1.	KGNB_VKTA018	Introduction to the Innovation and Research Communication I.	0	0	f	5
2.	KGNB_VKTA019	Introduction to the Innovation and Research Communication II.	0	0	f	5
3.	MENB_ÁTTA028	Horse Husbandry and Breeding	2	1	v	3
4.	MENB_ÁTTA037	Pet Breeding	2	1	v	4
5.	MENB_ÁTTA039	Animal Hygiene	1	2	v	4
6.	MENB_AVTA061	Rural tourism	2	1	v	4
7.	MENB_AVTA062	Services Marketing	2	1	v	4
8.	MENB_AVTA063	Foreign Trade	2	1	v	4
9.	MENB_AVTA066	Basic banking knowledge	2	1	v	4
10.	MENB_BÉTA055	Advance food unit operations	2	1	v	4
11.	MENB_ÉTTA004	Introduction to Chemistry	0	1	v	2
12.	MENB_ÉTTA038	Disaster management	1	2	v	4
13.	MENB_NTTA046	From bio farming to gene technology	2	1	v	4
14.	MENB_NTTA051	Precision crop production	2	1	v	4
15.	MENB_NTTA052	Alternative crop production	2	1	v	4
16.	MENB_NTTA053	Growing of ornamental plants	2	1	v	4
17.	MENB_VKTA035	The Origin, Habitat and Conservation of our Arable Weeds	2	1	v	4

Foreign Language Preparation

Nr.	Neptun code of course	Name of course	lessons / week	seminars / week	assessment type *	credit points
1	KGNB_NOKA012	OECONOM Professional Language Prep Course I.	2	2	b-3	0
2	KGNB_NOKA013	OECONOM Professional Language Prep Course II.	2	2	b-3	0
3	KGNB_NOKA014	ORIGO General B2 Prep Course	2	2	b-3	0
4	KGNB_NOKA015	ORIGO General C1 Prep Course	2	2	b-3	0
5	KGNB_NOKA016	English for Tourism Exam Prep Course (B2)	2	2	b-3	0
6	KGNB_NOKA017	English for Tourism Exam Prep Course (C1)	2	2	f	0
7	KGNB_NOKA018	TELC General B2 Prep Course	2	2	b-3	0
8	KGNB_NOKA019	TELC General C1 Prep Course	2	2	f	0

* type of assessment

f - evaluation based on student's performance and work during the semester

v - evaluation based on student's exam grade in a 5-grade system:

excellent (5) – good (4) – satisfactory (3) – passed (2) – fail (1)

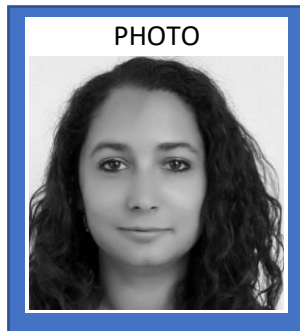
Please find details of thesis and final exams on: https://mek.sze.hu/en_GB/guide-to-writing-theses-1

Professional Practice/Internship:

The mandatory internship period of 12 weeks has to be absolved outside of university at a suitable professional location.

Information about Internship: <https://karrier.sze.hu/international-internship>

Programme supervisor: Dr. Viktória Kapcsándi



CV: https://food.sze.hu/images/Kapcs%C3%A1ndi_CV.pdf

Information about **admission procedure:** <http://admissions.sze.hu/>