

**SZÉCHENYI
EGYETEM**
UNIVERSITY OF GYŐR

Information about the Food Engineering

Details of the program

- **Academic discipline:** Agricultural Science
- **Qualification:** Food Engineer
- **Duration:** 7 semesters
- **ECTS credits:** 180+30
- **Specialization:** no specialization

Short description

The BSc in food engineering is aimed at training professionals who are able to operate, supervise and develop food processing technologies. The studies include the physical, chemical and biological fundamentals of engineering with special emphasis on food quality and safety related issues. Besides becoming acquainted with operations and technological processes the students also learn economic, management and analytical subjects. The main goal of the program is to train experts who are able to fully provide services related to the everyday tasks of operation from engineering, biological and chemical work to management duties based on their comprehensive theoretical knowledge.

Recommended timetable

1.	2.	3.	4.	5.	6.	7.
<i>Biology</i> 4	<i>Statistics</i> 4	<i>Basic Principles of Economics</i> 3	<i>Methodology of Agricultural Extension</i> 4	<i>Agricultural and Food Law</i> 3		<i>Additional processes in food production</i> 5
<i>Agricultural basic studies</i> 4	<i>Agricultural engineering basics</i> 4	<i>Basic machines in food industry</i> 5	<i>Agricultural Economics I.</i> 4	<i>Agromarketing I.</i> 4		<i>Characterization of food matrices</i> 4
<i>Physics</i> 4	<i>Food unit operations</i> 6	<i>Food chemistry</i> 5	<i>Managing Enterprises</i> 5	<i>Food analytics 2</i> 5		<i>Food technology 4</i> 5
<i>Informatics</i> 4	<i>Food Microbiology and Hygiene 1</i> 6	<i>Food technology 1.</i> 4	<i>Measurement and automatization</i> 5	<i>Food technology 3</i> 6		<i>Food testing methodes</i> 5
<i>Mathematics</i> 4	<i>Physical chemistry</i> 4	<i>Food Microbiology and Hygiene 2.</i> 4	<i>Food analytics 1</i> 5	<i>Quality assurance basics</i> 3		<i>Food quality assurance</i> 4
<i>General Microbiology</i> 4	<i>Practice II.</i> 0	<i>Practice III.</i> 0	<i>Food technology 2</i> 4	<i>Thesis Consultation II. (Bachelor Programme)</i> 5		<i>Professional practice</i> 30
<i>Practice I.</i> 0	<i>Organic Chemistry</i> 5	<i>Biochemistry</i> 4	<i>Thesis Consultation I. (Bachelor Programme)</i> 5			<i>Thesis Consultation III. (Bachelor Programme)</i> 5
<i>General and Inorganic Chemistry</i> 4						

Careers

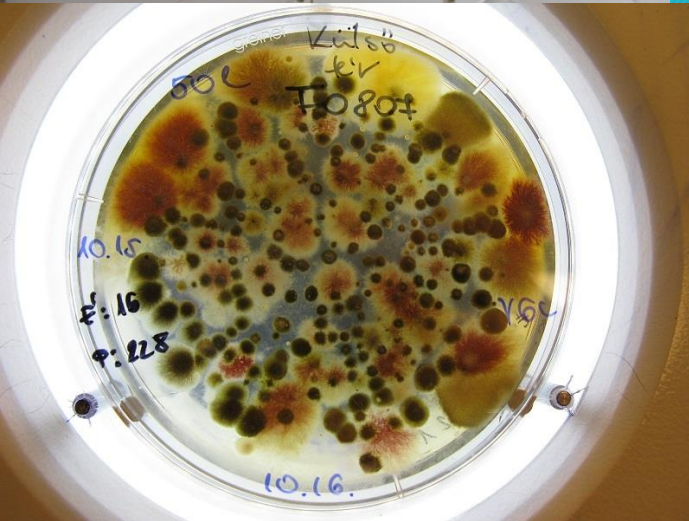
Graduated students may find employment in the food industry, raw material and product qualification, food analysis, inspection, quality assurance. Beyond this, they will also be qualified to work for the authorities, in the fields of public administration, logistics, trade and consumer protection.

Professional practice

Each student needs to perform a professional practice (Semester 6th)

- The practice has to be performed at an independent firm.
- The duration of the practice has to be at least 12 weeks.
- Students could get more information at the Career Office of the university.

Laboratories of the Department of Food Science - Microbiology



Laboratories of the Department of Food Science - Food analytics



Laboratories of the Department of Food Science - Food Technology - Dairy



Laboratories of the Department of Food Science - Food Technology - Vegetables and Fruit



Laboratories of the Department of Food Science - Texture-Organoleptic Lab.



Department of Food Science

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