

Requirements of the subject, exams, order of exams
Academic year 2026/2027

OBLIGATORY SUBJECT

1. FOOD HYGIENE

1.1. Characteristics of the curriculum

Feature: **obligatory** subject

Department: **Department of Food Hygiene**

Timing in the curriculum: **Semester 9-10**

Lectures/practical: 120/60

- Semester 9: 60/30
- Semester 10: 60/30

Credit:

- Semester 9: 4
- Semester 10: 6

1.2. Topics

Lectures

In the framework of lectures, the theoretical basis of the complex knowledge of hygiene conditions and legal requirements of production, processing and trade of wholesome foodstuffs are presented to develop the thinking and skill of Veterinary Public Health.

In Semester 9, the following topics will be discussed: general fundamentals of food hygiene include the basic terms, foodborne hazards and the potential adverse health, main aspects of food microbiology and chemical-toxicological food safety, risk assessment and risk management of microbiological and chemical risks, risk communication, basic knowledge on food spoilage and preservation, background of food-chain safety legal regulation, the general rules of food production, processing and marketing, food adulteration.

In Semester 10 the food chain safety tasks with a one health approach will be presented, focusing on production chains. Initially, the ruminant production chain will be discussed including milk hygiene (production and processing) built on the previous fundamentals, then during the topics of meat hygiene the different production chains - cattle and other ruminants, swine, poultry, fish, and other animals production chain - will be summarised, furthermore the processing hygiene and safety aspects of foodstuffs of plant origin, alcoholic and non-alcoholic beverages and meat substitutes will be summarised. Special attention will be paid to meat inspection, animal welfare of food-producing animals, to present the food processing technology of foods of animal and plant origin, and to make known the processing hygiene aspects of them.

Practicals

The purpose of food hygiene practicals is to demonstrate the practical aspects of the theoretical knowledge discussed in the lectures as well as to carry out the manual exercise of certain technological processes, and to develop the practical skills necessary to develop a complex way of thinking about the safety of the food chain.

1.3. How to be prepared for and how execute the practicals

The base of group division is the list given by the secretariat of International Study Program. The total number of one group cannot exceed 18-20 students but cannot be less than 10 students.

The student should be arrived in time, in clean white-coat and well-prepared to the site of practicals.

Due to the actual pandemic situation of infectious diseases, all students must keep the actual regulations/rules (e. g. disinfection of hands when entering and leaving the practice room, wearing masks covering both nose and mouth during the whole practical time etc.).

In case of symptoms suggestive of fever, the student should not participate in the exercises.

1.4. The way of check of knowledge during the practicals

It may be performed in oral or written forms. It is primarily directed to the check of knowledge related to the given week-topic, but the topics of the previous weeks are also interrogated continuously.

1.5. How to supplement the practicals

The participation on the practical is obligatory. The number of the missed practicals can be max. four (4) practicals (including the 2 weeks obligatory clinical practice), above this the signature by the end of the semester will be denied.

It is important to note that all absences must be supported by official documentation (with the exception of the two aforementioned excused clinical practical, because it is certified directly towards the Department by the given clinical department).

Absences from practical sessions may only be made up during the educational period. Students may retake an absence by attending a session with another group during the same week, if there is a free seat, or during the final week of the educational period arranged time point in advance with their practical leader. Absences resulting from mandatory clinical shift/practicals must also be retaken.

The participation in practicals and the rules of retake is subjected to change based on the actual infectious pandemic situation, official bank holiday and Rectoral break.

1.6. Midterm tests, their evaluation, and their supplementation if necessary

During **Semester 9 and 10**, students will have two written (online) midterm tests. The materials of these tests are based on the previous topics of practicals and lectures up to the time of tests. The tests are evaluated with percentage values based of the total scores with a minimum passing score of 70%.

Any student unable to complete the written assignment at the scheduled time due to reasons beyond their control is required to report this to the department secretariat.

If any of the midterm tests is failed (70%) or who failed to complete the written assessment for any reason and reported this fact to the Department, are required to retake an online test at a pre-arranged time. Altogether, there are two additional chances for retake. If a student fails to give advance notice that they are unable to take the test at the scheduled time, they may only retake the test personally at the department.

1.7. Signature by the end of the Semester, conditions of having a practical mark

Semester 9 and 10: Participation on the lectures is obligatory (according to the University's SOP). Occasionally, the participation is checked by the lecturers. In the case of more than 3 missing lectures that are not certified, the signature of the semester will be refused.

Requirements for signature by the end of both semesters (Semester 9 and 10) are the participation in all the practicals and appropriate results of the two written midterm tests.

Semester 9: Practical mark: The practical course grade is calculated as an average of the midterm tests as follows: 70-77.99% = 2, passing; 78-85.99% = 3, fair; 86-93.99% = 4, good; 94-100% = 5, excellent.

If someone fails to meet the minimum requirement of 70% in case of any of the midterm tests, the practical course grade at the end of Semester 9 will be 1, i.e., failed.

If the mark is wished to be improved, it may be done in the exam period.

The conditions of having the credit points according to the curriculum are the signature by the end of the Semester and at least a practical course grade 2.

Semester 10: the condition of having the signature is the participation in the lectures and the practicals, and the minimum 70% fulfilment of both midterm tests.

The participation in practicals and the rules of retake is subjected to change based on the actual infectious pandemic situation.

1.8. Exam requirements

Semester 9: no exam (practical course grade)

Semester 10: final exam based on the materials of Semesters 9 and 10

1.9. Semester 10 final exam

The final exam consists of two parts: written exam and oral exam.

Requirement to sit an exam is to be registered in the Neptun system, to have the black book (index) or an official certificate of its absence from the student's secretariat, and a valid certificate to personal identity (identity card, passport, driving licence, etc) for every student.

They are already obligatory to start the written exam.

WRITTEN EXAM

Topics: materials of the lectures and practices of both semesters 9 and 10.

Starting time: 8.00 a.m. Students must arrive to the location of the written exam at 7.45 a.m.

Location: Food Hygiene Practice room (building C, 2nd floor)

The technical equipment/laptops will be provided by the department. The written exam must be completed in the E-learning Moodle system. It consists of a total of 30 questions, and it must be answered in 30 minutes.

Evaluation: the evaluation of the written exam will be as follows: >70% accepted, <70% non-accepted. The results of the written exam will be visible for every student after finishing the test. The test cannot be viewed after it has been concluded/finished; any question considered erroneous must be reported to the supervising instructor during the written exam.

If the exam is successful (>70%), the student can attend the oral exam.

ORAL EXAM

Topics: the previously published list of altogether 36 questions, from which the student draws 2 questions. The student receives a separate grade for both questions. The planned duration of the oral exam is approx. 30 minutes/student.

Starting time: from 9.00 a.m. until 15.00 p.m. depending on the number of students

Location: Department of Food Hygiene (building C, 2nd floor)

The list of the examinees at the two places will be posted on the institutes informal board in building C, second floor opposite to the staircase.

Evaluation:

The oral exam covers topics important to the Day-One competence. The committee validates the following criteria for the five-level qualification of the knowledge (based on the study and examination regulations):

Excellent (5): the knowledge of the student about her/his topic(s) is very good, her/his answers do not leave any questions to the examiner, or the student can confidently answer other questions of the examiner.

Good (4): the knowledge of the student about her/his topic(s) is good, but the student cannot answer other questions of the examiner.

Fair (3): the knowledge of the student about her/his topic(s) is acceptable, or the student has stabile knowledge about the majority of topics, but one of the topics is barely acceptable.

Passing (2): the knowledge of the student about her/his topic(s) is very brief, but the student can answer substantive questions of the examiner.

Fail (1): the knowledge of the student about the given topic(s) is not sufficient, after major mistakes/ignorance the student cannot answer substantive questions of the examiner.

The examinee receives two marks for the two oral questions, the condition for a successful oral exam is at least sufficient (grade 2, passing) knowledge of both questions.

GRADE OF FINAL EXAM – FINAL EVALUATION

The final grade for the comprehensive exam is the average of the two grades received during the oral exam. A prerequisite for passing the exam is that neither of the component grades may be a failing grade.

If the written part of the exam ends with an “non-accepted” evaluation, i.e. failed, the student cannot participate in the oral part of the exam.

However, if the one or both 2 grades of the oral exam is unsatisfactory (failed, grade 1) after the successful written exam, only the oral exam must be retaken.

If the result of the written and/or oral exam is unsatisfactory (failed), the next exam is considered as a retake exam. In the event of an unsuccessful exam, the student must apply for a new date on the exam dates listed in NEPTUNE system. At least three days must elapse between the retake exam and the failed exam. If the student wants to improve the grade of the successful exam it is required to repeat the written and oral part of the exam.

1.10. Suggested learning materials

Teaching materials

Materials of lectures and practicals (e-learning system).

Supplementary materials

Laczay, P: Food hygiene, food chain safety. Textbook, Budapest, 2014.

Erdősi, O.-Lányi, K.-Lehel, J.-Szili, Zs.: Food hygiene practicals I. A/3 Nyomdaipari és Kiadói Szolgáltató Kft., Budapest, 2016.

Erdősi, O.-Lányi, K.-Lehel, J.-Szili, Zs.: Food hygiene practicals II. A/3 Nyomdaipari és Kiadói Szolgáltató Kft., Budapest, 2017.

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