

FOOD HYGIENE PRACTICALS
Academic year 2026/2027, Semester 9
Place of practical: building "C" 2nd floor

Week	Date	Topics	Supervisor Instructor
1	07-11. 09.	Aims and requirements of practicals, occupational health rules.	József Lehel Katalin Lányi
2	14-18. 09.	Food hygiene significance and examination of water.	Katalin Lányi Boglárka Zilahi
3	21-25. 09.	Food packaging and labelling. FCM	Livia Darnay
4	28.09- 02.10	Microbiological sampling for official and other purposes. Food microbiological criteria – application of 2073/2005 EC regulation.	Tekla Engelhardt
5	05-09. 10.	Classic methods in the food microbiology. From sampling to cultivation.	Tekla Engelhardt
6	12-16. 10.	Rapid methods in the food microbiology	Tekla Engelhardt
7	19-23. 10.	Detection of pathogens from food (Salmonella detection)	Tekla Engelhardt
8	26-30.11.	Molecular methods in food microbiology. Evaluation of the PCR results (Salmonella)	Tekla Engelhardt
9	02-06. 11	Trichinella testing. Comparison of microbiological test results.	Tekla Engelhardt
10	09-13. 11.	Chemical-toxicological food safety: sample preparation, screening investigations, confirmatory, large instrument analysis.	Katalin Lányi József Lehel
11	16-20. 11.	Risk assessment and risk management in practice – case studies.	Zsuzsa Farkas
12	23.-27. 11.	HACCP system: case studies.	Miklós Süth
13	30.11- 04. 12.	Building a HACCP system in practice.	Miklós Süth
14	07-11. 12.	Supplementary practical.	INSTRUCTORS

Instructors: Theodora BERNITSA, Livia DARNAY, Tekla ENGELHARDT, Máté FARKAS, Tünde KANYORSZKY, Orsolya STRANG, András VIG

Date of midterm tests:

1st midterm test on week 7 – 21st October 2026 20:00 p.m

2nd midterm test on week 12 – 25th November 2026 20:00 p.m

Budapest, 01 September 2026

Miklós Süth
Head of Institute of Food Chain Science