

LECTURES ON FOOD HYGIENE

Academic year 2026/2027, Semester 9

Wednesday 12:15-14:00 / Kómár Gyula lecture room

Friday 8:15-10:00 / Hetzel Henrik lecture room

Week	Date	Topics	Name of Lecturer
1	09/09	Introduction and history of food hygiene. One-health. Food safety-food security.	Miklós Süth
	11/09	The food arena. The “good” food.	László Búza
2	16/09	Basic principles of food law. Legal regulation of the food economy.	Gyula Kasza
	18/09	Introduction to food chain risks. Basics of risk assessment. Risk-benefit analysis.	Ákos Józwiak
3	23/09	Food chain control system, traceability, responsibility in the food chain. Veterinary Public Health	Máté Farkas
	25/09	Basics of the food microbiology. Growth and destruction of microbes.	Tekla Engelhardt
4	30/09	Microbiological diagnostic options in food industry. Predictive microbiology.	Tekla Engelhardt
	02/10	Bacteria that cause foodborne infections.	Zsuzsanna Lancz
5	07/10	Bacteria that cause food poisoning, other microorganisms that cause food -borne diseases (viruses, yeast, molds and parasites)	Slaven Grbic
	09/10	Microbial spoilage. Application of microorganisms in food industry.	Tekla Engelhardt
6	14/10	Reduction of microbiological risks in food industry.	Tekla Engelhardt
	16/10	Disinfection in food industry.	Máté Farkas
7	21/10	Chemical-toxicological food safety: veterinary medicinal products (VMP) and prohibited substances.	József Lehel
	23/10 On-line	Chemical-toxicological food safety: environmental and agricultural originated contaminants of food. ON-LINE	Katalin Lányi
8	28/10	Chemical-toxicological food safety: technological pollutants. Contaminants of biological origin I. (mycotoxins, fungal toxins)	Dániel Pleva
	30/10	Chemical-toxicological food safety: toxic substances of natural origin. Contaminants of biological origin II. (marine and freshwater biotoxins).	József Lehel
9	04/11	Chemical-toxicological food safety: control, risk assessment and risk mitigation	Zsuzsa Farkas
	06/11	Sampling strategies in the food chain. Monitoring systems.	Attila Nagy
10	11/11	Prerequisite programs. GAP, GMP, GHP.	Miklós Süth
	7:00 13/11	Basic knowledge of HACCP system. Implementation of the HACCP system.	Slaven Grbic
11	20/11	Food adulteration.	László Búza
12	25/11	Investigation of food chain safety incidents. Diagnosis and management of food-borne/mediated diseases.	László Búza
	27/11	Conscious nutrition. Food allergy and food intolerance.	Zsuzsa Farkas
13	02/12	Risk management.	Gyula Kasza
	04/12	Risk communication.	Gyula Kasza
14	09/12	Sustainability in the food chain. Food waste - problems and solutions.	Gyula Kasza
	11/12	The role of artificial intelligence in the food chain. Responsible use of AI in research practice.	Zsuzsa Farkas

Budapest, 2026. September 07.

Miklós Süth
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