

FINAL EXAMINATION QUESTIONS

Bachelor's degree in food engineering

Production technology item line

1. Mill industry - wheat flour production technology (abrasive and grinding processes)
2. Bakery industry - the technology of bread production.
3. Confectionery technologies - grouping of confectionery products, biscuit and candy technology
4. Winemaking technology - white wine production technology
5. Winemaking technology - red wine production technology
6. Pálinka (fruit spirit) production technology - steps of fruit preparation, spirit fermentation process, methods of distillation
7. Beer industry - the technology of beer production
8. Canning technology
9. Industrial hygiene. Cleaning and disinfection. Protection against insects and rodents. Protection against other external infections. Water supply, sewage treatment, waste management. Hazardous waste regulations. Staff social rooms.
10. Basic, additive and auxiliary materials, as well as finished and by-products of the vegetable oil industry. Technological aspects of yeast, vinegar, lactic acid and starch production.
11. Special aspects of meat processing. Food ingredients used in the meat industry: technological basic, additive and auxiliary materials. Slaughterhouse processing. Slaughter of pork, beef and poultry.
12. Manufacture of meat products. Chopped and stuffed products (especially meat products manufactured with starter cultures).
13. Grading of raw milk. Production of heat-treated consumer milks and dairy products.
14. Manufacture of cultured milk and cream products.
15. Manufacture of butter and butter products. Concentrated and powdered milk products.
16. Cheese and ice cream production.