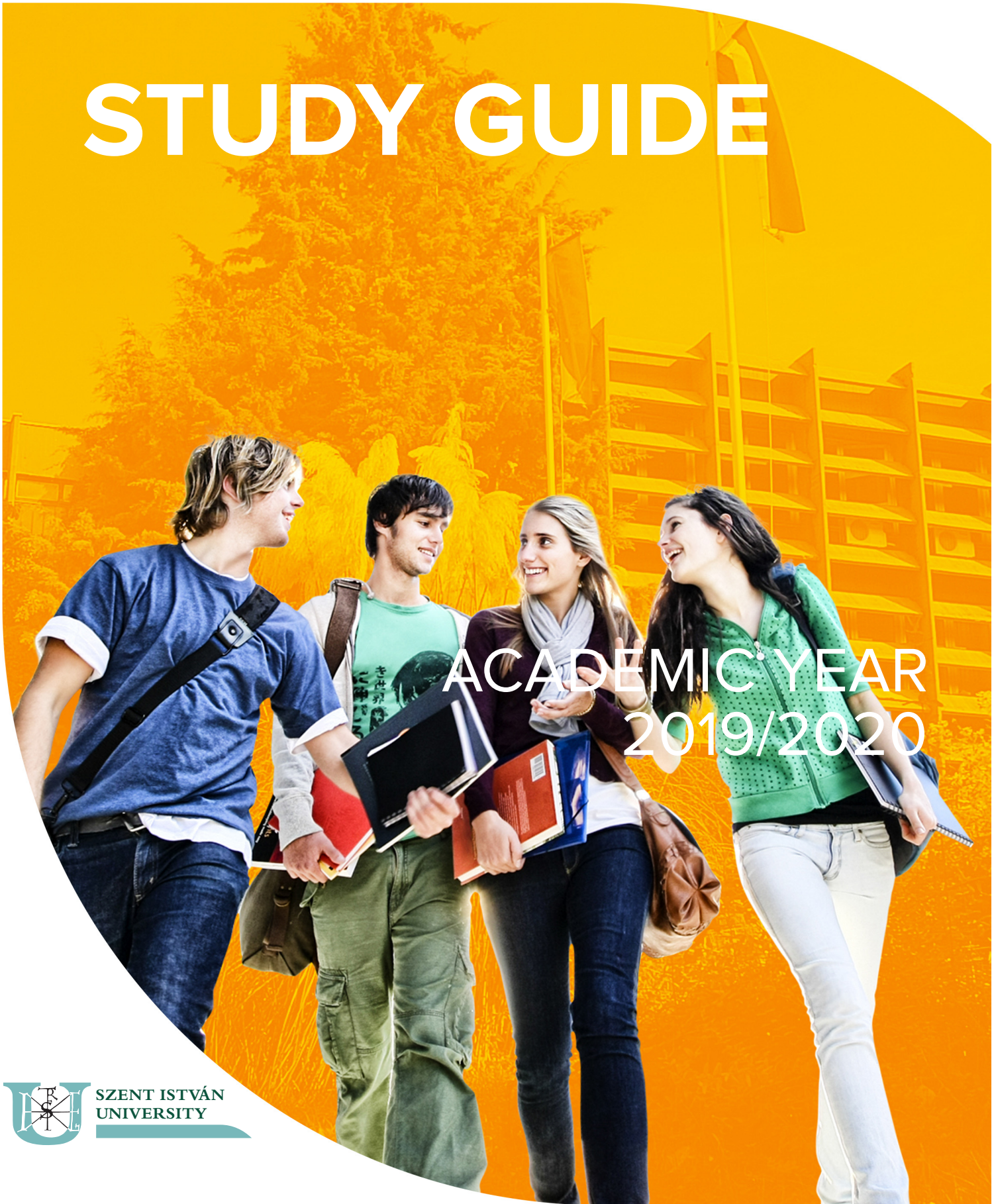
BUDA CAMPUS
BUDAPEST

STUDY GUIDE



ACADEMIC YEAR 2019/2020

SZENT ISTVÁN UNIVERSITY

CONTENTS

WELCOME

„Innovative knowledge, attractive university life”

Dear Student,

As the rector of the Szent István University, I welcome you to the Buda Campus website!

The slogan of the Buda Campus is a true reflection of the educational and scientific work and commitment of the three faculties residing on the Buda Campus: Faculty of Food Science, Faculty of Horticultural Science, Faculty of Landscape Architecture and Settlement Planning.

The history of the Buda Campus dates back to more than 150 years. Many generations have studied here, as the children and grandchildren of the first-generation students have chosen and are choosing these three beautiful professions and this place to earn a degree in engineering. Meanwhile former students have become teachers who – having acquired and further developed the knowledge and professional experience of their predecessors – intend to pass on the most up-to-date, practice-oriented knowledge to our students.

In the course of our education, we make a special effort to ensure that our students get to know their chosen discipline in a wide variety of ways. We support their higher education through innovative methodological tools and modern infrastructure, and help the best students with talent management programs. In addition, we have established a wide-ranging network of contacts with foreign universities, research institutes, academic organizations and corporate partners worldwide.

We are fortunate that for the past 160 years we have been able to call the gorgeous 7.5-hectare sub-Mediterranean arboretum on Gellért Hill our home. Containing almost 2000 ornamental plant species, hundreds of bulbous flowers and nearly 250 other perennial ornamental plants, palm and pomegranate trees, the arboretum enables us to reach our goals in all aspects: in working, in learning, and doing research here.

During their university studies, our students forge lifelong friendships, and experience the effervescence and collegiality of everyday life on this beautiful and welcoming campus.

The events of the Horticultural University Club (KEK) and its pop music concerts – as well as the famous glass mosaics of the banqueting hall – are unforgettable memories for generations of Budapest’s university students.

As the rector of the Szent István University (and as a former KEK organizer and mountain climber), my colleagues and I work hard to ensure that our current and future students obtain a competitive engineering degree with outstanding knowledge and foreign experience, helping them become successful entrepreneurs and business leaders. Alongside this, we hope that – by keeping the traditions alive – our students will leave their Alma Mater, the Buda Campus, with a lot of valuable experience.

Dr. László Palkovics
rector

FACULTY OF FOOD SCIENCE

DEAN

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FACULTY OF HORTICULTURAL SCIENCE

DEAN

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FACULTY OF LANDSCAPE ARCHITECTURE AND URBANISM

DEAN

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PERSONS AND BODIES DEALING WITH STUDENT MATTERS

Dean
Dr. László Ferenc FRIEDRICH, associate professor — Friedrich.Laszlo.Ferenc@etk.szie.hu
Consultation hours: by prior arrangement (e-mail) at an individually agreed time

Vice dean for educational affairs, Chairman of the Faculty Study Committee
Dr. Klára PÁSZTOR-HUSZÁR, associate professor — Pasztorne.Huszar.Klara@etk.szie.hu
Consultation hours: by prior arrangement (e-mail) at an individually agreed time

Faculty Study Committee
Chairman: **Dr. Klára PÁSZTOR-HUSZÁR**
Associate professor, vice dean for educational affairs — Pasztorne.Huszar.Klara@etk.szie.hu
Secretary: **Dr. Szilvia BÁNVÖLGYI**, senior lecturer — Banvolgyi.Szilvia@etk.szie.hu

Faculty Credit Transfer Committee
Chairman: **Dr. Klára PÁSZTOR-HUSZÁR**
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Secretary: **Dr. Szilvia BÁNVÖLGYI**, senior lecturer — Banvolgyi.Szilvia@etk.szie.hu

Faculty Review Committee
Chairman: **Dr. Mónika STÉGER-MÁTÉ**, associate professor — Stegerne.Mate.Monika@etk.szie.hu

Faculty Scientific Students' Association Committee
Chairman: **Dr. Nguyen DUC QUANG**, professor — Nguyen.Duc.Quang@etk.szie.hu
Secretary: **Dr. Csilla Farkas**, assistant lecturer — Farkas.Csilla@etk.szie.hu

Practical Education Committee
Chairman: **Dr. Tamás ZSOM**, senior lecturer — Zsom.Tamas@etk.szie.hu

Student Discipline Committee
Chairman: **Dr. Tamás ZSOM**, senior lecturer — Zsom.Tamas@etk.szie.hu

Students' studies and placements abroad
Kitti JUSZTIN, international coordinator — Jusztin.Kitti@etk.szie.hu
Opening hours during the study period:
Every day from Monday to Thursday:
8 am – 11 am, 2 pm – 4 pm

Faculty Equal Opportunity Coordinator
Dr. Andrea POMÁZI, associate professor — Pomazi.Andrea@etk.szie.hu

PERSONS AND BODIES DEALING WITH STUDENT MATTERS

Dean
Diána Ágnes NYITRAI-SÁRDY, associate professor — kertesz.dekan@kertk.szie.hu
Constultation hours: — Monday from 9 am – 10.30 am, Dean's Office (prior arrangement by e-mail is required)

Vice dean for educational affairs, Chairman of the Faculty Study Committee
Dr. András GEÖSEL, associate professor — Geosel.Andras@kertk.szie.hu
Constulation hours: — Monday from 10 am – 11 am, Dean's Office (prior arrangement by e-mail is required)

FACULTY CREDIT TRANSFER COMMITTEE
Chairman: **Dr. András GEÖSEL**
Associate professor, vice dean for educational affairs — Geosel.Andras@kertk.szie.hu
Secretary: **Dr. Péter BODOR**, senior lecturer — Bodor.Peter@kertk.szie.hu

Faculty Review Committee
Chairman: **Dr. Attila HALTRICH**, associate professor — Haltrich.Attila@kertk.szie.hu
Secrectary: **Dr. Ildikó KOHUT**, senior lecturer — Kohut.Ildiko@kertk.szie.hu

Faculty Scientific Students' Association Committee
Chairman: **Dr. Gábor VÉTEK**, associate professor — Vetek.Gabor@kertk.szie.hu

Students' studies and placements abroad
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international coordinator — Kothencz.Zsuzsanna@kertk.szie.hu
Opening hours:
Monday and Thursday: 9 am – 12 am, 1 pm – 3 pm

Faculty Equal Opportunity Coordinator
Dr. Anna SZABÓ, senior lecturer — Szabo.Anna@kertk.szie.hu

PERSONS AND BODIES DEALING WITH STUDENT MATTERS

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Faculty Credit Transfer Committee
Chairman: **Dr. Zsombor BOROMISZA**, associate professor
Vice dean for educational affairs and research — Boromisza.Zsombor@tajk.szie.hu
Member: **Dr. Ágnes SALLAY**, associate professor

Faculty Committee for credit equivalence and credit transfer.

Faculty Review Committee
Chairman: **Dr. Szabolcs VAJDA**, senior lecturer — Vajda.Szabolcs@tajk.szie.hu
Member: **Dr. Anna CZINKÓCZKY**, associate professor

Committee for appealing against decisions of the Faculty's committees regarding student matters.

Faculty Scientific Students' Association Committee
Chairman: **Dr. Ágnes SALLAY**, associate professor — Sallay.Agnes@tajk.szie.hu

For talented and diligent students of the Faculty of Landscape Architecture and Urbanism, the scientific students' associations offer the opportunity to join the university's research work. The students' associations operate in connection with departments. They aim at self-education of students with a scientific need beyond the compulsory university curriculum. Students can use the tools and equipment of the department during their work. The results of their research work can be used to produce an article, an SSA thesis and a final thesis. At the Faculty, SSA matters are directed by the Chairmain of the Faculty Scientific Students' Association Committee.

Students' studies and placements abroad
Boglárka HANGAY-TÍMÁR, international faculty coordinator — Hangay.Timar.Boglarka@tajk.szie.hu
Opening hours:
Monday and Tuesday: 9 am – 12 am, 1 pm – 3 pm,
Thursday: 9 am – 12 am

Managing outgoing student mobility (Erasmus, Ceepus) and managing and welcoming incoming international students.

Foreign students
Zsuzsanna CSORBA-DÉVAI,
international rellations coordinator — Csorba.Zsuzsanna@tajk.szie.hu

Resonsible for students arriving with Stipendium Hungaricum Scholarship, Scholarship Programme for Christian Young People and self-financing students already studying or interested in the prgramme of Master of Arts in Landscape Architecture and Garden Design.

Faculty Equal Opportunity Coordinator
Dr. **Nóra HUBAY-HORVÁTH**, associate professor — hubayne.horvath.nora@tajk.szie.hu

Under the relevant regulation of the Ministry of Human Resources and the University's Study and Examination Regulations, students with disabilites are entitled to certain exemptions and benefits that they may receive during their university studies. If you have a disability (handicapped, hearing impaired, visually impaired, speech or other disability, or have dyslexia, dyscalculia, dysgraphia), report this to the Faculty equal opportunity coordinator.

GENERAL INFORMATION ON ACADEMICS

TYPES OF COURSES

There are **three types of courses**:
- compulsory subjects (“A”)
- compulsory electives (“B”) and
- optional electives (“C”).

Courses in the “A” category form the basis of the programme. All students in the given programme must register for and pass these courses. Registration for some courses, both at the undergraduate and Master’s degree levels, is compulsory. **In this case, the order in which the courses are taken is also pre-determined.** In justified cases, courses in the “A” category may be taken more than once, but you can only register for courses that build upon them if you have completed the pre-requisites specified in the curriculum for the given study programme.

Pre-requisites for a course may be partial or total. Partial pre-requisite: you may register for the course requiring the pre-requisite once you have obtained a signature for your semester, but you may only sit for the exam after you have completed the subject specified as a pre-requisite. Total pre-requisite: you must have already passed the exam in the pre-requisite course before registering for the course that requires a pre-requisite.

Compulsory electives (“B”) courses are oriented towards your area of specialisation for each recommended semester. You can usually register for them after having passed the exam in the corresponding pre-requisite “A” subject. If a compulsory elective is required for any given specialisation, then you will not be given a final grade transcript (abszolutórium) and will not be able to attend the final student exam unless you complete the given course.

Optional electives (“C”) courses may be chosen freely in accordance with the student’s area of interest, the development of academic knowledge, and the needs of society. Each faculty offers a very wide range of optional electives among which students are free to choose, and this list is updated each academic year. **To see the list of optional electives for your programme in any given semester, look under the “Subjects – Register for subject” menu on Neptun.** Under that menu, select **“other elective subjects”** to see the list of all the optional electives available for your model curriculum.

Students **may also choose any of the courses offered by the institution as optional electives** (by selecting the “All other subjects in the institution” option). However, these courses are often compulsory for other study programmes, or are not taught at the Buda campus, or are posted within other types of study programmes (i.e. evening or correspondence courses). **If you wish to register for an optional elective from another faculty under the “All other subjects in the institution” option, it is highly recommended that you first contact the instructor of that course to make sure that you are aware of course pre-requisites and requirements.**

Students enrolled in full-time daytime study programmes may not select courses from correspondence courses as optional electives. However, students enrolled in correspondence courses may, as long as they are able to meet the class-time course requirements, may choose electives from daytime study programmes.

Elective courses are only held if the set minimum number of students register for them. Accordingly, during the registration period, you must monitor whether the course will be held or not, and if it is not, you must register for another elective to ensure that you are taking the required number of credits.

Minimal enrolment for optional electives for each faculty:
- **Faculty of Food Science**: 15 students for full-time programme courses in Hungarian, 10 students for full-time programme courses in English.
- **Faculty of Horticultural Science**: 10 students for full-time programme courses in Hungarian, 5 students for full-time programme courses in English, 5 students for correspondence courses.
- **Faculty of Landscape Architecture and Urbanism**: 4 students for courses in Hungarian or in English.

At the **Faculty of Landscape Architecture and Urbanism** and at the **Faculty of Horticultural Science**, there are **field trips** (i.e. to processing plants) connected with compulsory and compulsory elective courses as well as **practical service days** during seasons favourable for phenology or based on other criteria. This consists of a week or several days blocked off during the academic year. Participation in other practical field courses is not determined in accordance with the class groups for courses, as separate registration for these courses is required through the Neptun system, under the given course. Field practice courses are compulsory!

Each course has a corresponding **number of credits**. The credit is the unit used to measure the presumed number of study time used to fulfil academic requirements, and is thus also an indication of progress in one’s studies. Credits are cumulated until the end of your studies. Credits are counted once you have received a signature certifying your completion of the relevant study requirements in the given semester and after you have completed the required evaluation process.

TIMETABLE FOR THE ACADEMIC YEAR, CLASS SCHEDULE INFORMATION

The timetable for the academic year is compiled and published every spring preceding the target year. This timetable includes t**he dates for registration week, classrooms, field practice, exam times and break times**. **Exam periods for students preparing for their final exams begins and ends earlier** in the final exam semester than it does for other s**tudents, as the students preparing for final exams need extra time after the regular exam period for their final exams**. For **students preparing for their final exams**, the timetable includes the **deadlines for registering for final exams, for submitting thesis/diploma projects**, as well as the **dates for final exams**. Within the final exam period, **students are assigned to final exams once registration for final exams has been processed**. The students concerned are always notified of the date, time and location of their final exams.

Semester timetables are also available on Neptun under the Studies – Class Schedule menu tabs. To see the timetable for the semester under that option, select **"Training period"** at the end of the list of elements that can be viewed, and select **"Term"** among the view options.

Class schedules for the semester and assignment to field practice sections are made based on the timetable for the academic year for all departments. For full-time programmes, your entire study schedule is set up via Neptun. For correspondence courses, schedules are compiled on paper and already include the dates, times and locations for field practice sessions. Class schedules for correspondence courses will be posted on the website and on Neptun.

The subjects you have registered for and your schedule based on these courses can be viewed on Neptun under the **Studies – Class Schedule** menu tabs. The system also offers a weekly, monthly and semester view of your schedule. Students may also see the schedules for other programmes and years by clicking on the "Institution class schedule" tab.

Students have the obligation to attend the in-class practice sessions, lab activities and field practice sessions at the times scheduled for the courses in which they are registered. Assigned sections for field practice sessions and schedules for correspondence courses can be found on faculty websites. Students will see the field practice courses in their own schedules as well.

FACULTY OF FOOD SCIENCE

ACADEMIC CALENDAR

FALL SEMESTER											
Class/ Year	Classrooms			Field practice			Exam times		Break times		Registration week
	Register for courses	Time Classrooms	Weeks	Name	Time	Weeks	Time	Weeks	Time	Weeks	Time
Bachelor's Degree in Food Engineering											
I.	02.09. – 15.09.	09.09. - 06.12.	13				09.12. – 31.01.	6	23.12. – 03.01.	2	02.09. – 06.09.
Master's Degree in Food Science and Technology Engineering											
I.	02.09. – 15.09.	09.09. - 06.12.	13				09.12. – 31.01.	6	23.12. – 03.01.	2	02.09. – 06.09.
II.	02.09. – 15.09.	09.09. - 06.12.	13				09.12. – 31.01.	6	23.12. – 03.01.	2	02.09. – 06.09.
Master's Degree in Food Safety and Quality Engineering											
I.	02.09. – 15.09.	09.09. - 06.12.	13				09.12. – 31.01.	6	23.12. – 03.01.	2	02.09. – 06.09.
Degree awarding ceremony: **21 February 2020**											

Final exams and thesis					
	Exam times	Grade registration deadline	Deadline of application for final exams	Final exam 1	Final exam 2 and thesis defence
Master's degree	18.11. – 13.12.	16.12.2019.	17.12.2019. 12 h	20.01.2020. - 22.01.2020.	27.01.2020. - 29.01.2020.

SPRING SEMESTER										
Class/ Year	Classrooms			Field practice			Exam times		Break times		Registration week
	Time		Weeks	Name	Time	Weeks	Time	Weeks			Name
	Register for courses	Classrooms									
Bachelor's Degree in Food Engineering											
I.	03.02. – 16.02.	10.02. – 15.05.	13				18.05.-26.06.	6	09.04. - 14.09.	1	03.02.– 07.02.
Master's Degree in Food Science and Technology Engineering											
I.	03.02. – 16.02.	10.02. – 15.05.	13	Practice	29.06.-21.08.	4	18.05.-26.06.	6	09.04. - 14.09.	1	03.02.– 07.02.
II.	03.02. – 16.02.	10.02. – 15.05.	13				18.05.-26.06.	6			03.02.– 07.02.
Master's Degree in Food Safety and Quality Engineering											
I.	03.02. – 16.02.	10.02. – 15.05.	13	Practice	29.06.-21.08.		05.18.-06.26.	6	09.04. - 14.09.	1	03.02.– 07.02.

Final exams and thesis					
	Exam times	Grade registration deadline	Deadline of application for final exams	Final exam 1	Final exam 2 and thesis defence
Master's degree	30.03. - 30.04.	04.05.	04.05. 12 h	02.06. - 04.06.	08.06. - 10.06.
Degree awarding ceremony: **3 July 2020**					

FACULTY OF HORTICULTURAL SCIENCE

ACADEMIC CALENDAR

BACHELOR'S DEGREE IN HORTICULTURE ENGINEERING

FALL SEMESTER									
Class/ Year	Registration	Classrooms	Weeks	Field practice	Weeks	Exam times	Weeks	Break times	Weeks
I.	2-6 September	9–13 September 23 Sept – 13 Dec	1 12	16 Sept – 20 Sept	1	16-20 December 6-31 January	1 4	23 Dec – 3 Jan	2
II.	2-6 September	23 Sept – 13 Dec	12	9 Sept – 20 Sept	2	16-20 December 6-31 January	1 4	23 Dec – 3 Jan	2
III.	2-6 September	9 Sept – 20 Sept 7 Okt – 13 Dec	2 10	23 Sept – 4 Okt	2	16-20 December 6-31 January	1 4	23 Dec – 3 Jan	2

SPRING SEMESTER									
Class/ Year	Registration	Classrooms	Weeks	Field practice	Weeks	Exam times	Weeks	Break times	Weeks
I.	3-7 February	10 Febr – 8 April 16 April – 8 May	8,5 3,5	11-22 May	2	25 May – 26 June	5	9-15 April 29 June – 28 August	1 9
II.	3-7 February	10 Febr – 21 Febr 2 March – 8 April 16-17 April 27 April – 15 May	2 5,5 0,5 3	24-28 February 20-24 April 18-22 May	1 1 1	25 May – 26 June	5	9-15 April 29 June – 28 August	1 9
III.	3-7 February	10 Febr – 27 March	7	30 March – 2 April Practice: 13 April – 24. July1	4 nap 15 hét	3-10 April 25 May – 26. June	1,5 5	27 July – 28 August	5

MASTER'S DEGREE IN HORTICULTURAL ENGINEERING
MASTER'S DEGREE IN AGRICULTURAL BIOTECHNOLOGY

FALL SEMESTER

Class/ Year	Registration	Classrooms	Weeks	Exam times	Weeks	Break times	Weeks
I.	2-6 September	9 Sept – 13 Dec	14	16-20 December 6-31 January	1 4	23 Dec – 3 January	2
II.	2-6 September	9 Sept – 13 Dec	14	16-20 December 6-31 January	1 4	23 Dec – 3 January	2
Graduating students	2-6 September	9 Sept – 8 Nov	9	11 Nov – 13 Dec	5		
	Final exams and Master thesis	11-29 November 25 November 12 h 2 December 12 h 16 Dec – 7 Jan 8-21 January 5 February	3 3,5 2	Master thesis preparation Deadline of application for final exams Submission of Master thesis Preparation for final exams and to the defence of thesis Final exams and Master thesis defence Degree awarding ceremony			

SPRING SEMESTER

Class/ Year	Registration	Classrooms	Weeks	Exam times	Weeks	Break times	Weeks
I.	3-7 February	10 Febr – 8 April 16 April – 22 May	8,5 5,5	25 May – 26 June	5	9-15 April 29 June – 28 August	1 9[1]
II., Graduating students	3-7 February	10 Febr – 8 April 16-17 April	8,5 0,5	20 April – 22 May	5	9-15 April	1
	Final exams and Master thesis	6-24 April 20 April 12 h 27 April 12 h 25 May – 5 June 8-19 June 1 July	3 2 2	Master thesis preparation Deadline of application for final exams Submission of Master thesis Preparation for final exams and to the defence of thesis Final exams and Master thesis defence Degree awarding ceremony			

[1]A four weeks' practical training is required to be completed during summer holiday at our accredited partner companies, agreed with the programme leader.

FACULTY OF LANDSCAPE ARCHITECTURE AND URBANISM

ACADEMIC CALENDAR

MASTER OF ARTS IN LANDSCAPE ARCHITECTURE AND GARDEN DESIGN

FALL SEMESTER

EVENT	DATE
Registration Week (online registration and activation of the winter semester in NEPTUN system)	2 - 6 September
Arrival and enrolment of the first-year students in the Buda Campus (Building K, Registration Office)	2 - 6 September
Orientation day of the first-year MLA students in Buda Campus, Building K, Room K8	05 September at 10:00
Orientation week in Gödöllő	10 - 13 September
Period for adding and dropping courses (without fee)	2 - 13 September
Workshop for the first-year MLA students	9 - 20 September
1st Module for the second year MLA students	9 - 20 September
MMC Conference at the Hungarian Academy of Science	2 December
Last day of classes	13 December
Submission of Thesis works for MLA5 students	18 December till 12:00 o'clock
Late Submission of Thesis works for MLA 5 students (with penalty)	06 January till 12:00 o'clock
Examination Period	16 December – 31 January
Final Presentation for MLA5 students	20-24 January
Last day of entering grades into the NEPTUN system	03 February
Graduation Ceremony for MLA5 students	06-03-2020 at 10.00 o'clock

EVENT	DATE
Holidays without education:	
National Holiday	23 October (Wednesday)
All Saints' Day	1 November (Friday)
Dean's Holiday	2 December (Monday)
Christmas / winter Holiday	23 December – 3 January

SPRING SEMESTER	
EVENT	**DATE**
Registration week, arrival and enrolment	3 - 7 February
First Day of Classes	10 February
Period for adding and dropping courses (without fee)	3 - 14 February
Last day of classes	30 April
Exam period	18 May - 19 June
Exam period for 4th semester students	18 May – 12 June
Application for the Final Examination	15 May
Submission of thesis works	15 May
Late submission of thesis works (with penalty)	22 May, 12:00 o'clock
Final Exams / Presentations	22 – 25 June
Last day of entering grades into the NEPTUN system	22 June
Last day of entering grades into the NEPTUN system for 4th semester students	12 June
Graduation Ceremony	last week of June

Holidays without education:	
Spring /Easter holiday	9 - 15 April
Labour Day	1 May
Whit Monday	1 June

ERASMUS+ / ECTS CREDIT MOBILITY

FALL SEMESTER	
EVENT	**DATES**
Registration and activate yourself in NEPTUN system (online)	2-6 September
Arrival and enrolment in Buda Campus, Building K	2- 6 September
ERASMUS+ Orientation day in Buda Campus, Building K	10 September – 10:00 (Building K 2nd floor)
Orientation week in Gödöllő	10 – 13 September
Period of add and drop courses (without fee)	2 - 13 September
First day of classes September	9 September
Official holiday without education (National Holiday)	23 October (Wednesday)
Official holiday without education (All Saints' Day)	1 November (Friday)
Holiday without education (Dean's Holiday)	2 December (Monday)
Education Day	7 December (Saturday)
Education Day	14 December (Saturday)
Last day of classes	13 December
Official holiday without education (Christmas/Winter Break)	23 December – 3 January
Exam period	16 December – 31 January

SPRING SEMESTER	
EVENT	DATES
Registration week, arrival and enrolment	3 – 7 February
First day of classes	10 February
Period of add and drop courses (without fee)	3 - 14 February
Official holiday without education (National Holiday)	15 March
Spring/Easter holiday without education	9-15 April
Last day of classes	30 April
Official holiday without education (Labour National Day)	1 May
Official holiday without education (Pentecost)	31 May – 1 June
Exam period	18 May – 19 June

REGISTRATION/ ENROLLMENT AND REGISTERING FOR COURSES

Main information:

- Students must begin registration for the first semester by filling out a registration sheet and a study contract for paying students. For all subsequent semesters, all they have to do is log in to Neptun and register for their courses.
- Students must complete enrollment even if they have designated the semester as "passive".
- In accordance with Act CCIV of 2011 on National Higher Education and with the University's Academic and Examination Regulations, students may only begin their studies with a passive semester if they are unable to register for an active semester due to sickness or other unexpected and unforeseeable circumstance (accident, deceased family member, lengthy hospital stay, etc.). A request to this effect, addressed to the Faculty's Vice-Dean of Studies, must be submitted at the Office of Student Affairs, if possible, at the same time as registration.

Registration process on Neptun:

- Students must state, between **2 September and 6 September 2019, whether their status will be active or passive** in the fall semester of the 2019/2020 academic year.
- Dates for course registration: **2 September - 15 September 2019**.

Neptun "to-do" list for students registered as active:

- Step 1: **activate status** for the semester using the **Administration – Enrollment/Registration** menu tabs
- Step 2: **register for subjects** using the **Subjects - Register for subject** menu tabs.

Step 1: activate status for the semester

- Upon admission, students are sent an acceptance letter by post or email that includes a Neptun ID code required for login to the system. The initial password is made up of the prefix "Ne" and the eight characters of the student's date of birth in the YYYYMMDD format. Thus, if you were born on 6 May 1984, you would use the password "Ne19840506" for your first login.
- After logging in for the first time, you must change passwords (click on "My Data", then "Settings", then "Change passwords"). If you are an alumnus/alumnae of Szent Istvan University or of any of its legal predecessors, your Neptun ID and password are the same as those used for previous programmes you were enrolled in.
- To sign up for courses for your first semester, you must first register electronically for the study programme. Registration via Neptun is not a substitute for filling out the registration sheet upon registration with the institution (when you sign the studies contract).
- To register, click on the **"Administration"** and then on the **"Registration/Enrollment"** menu points. You will then have to fill out a pop-up window that will ask if you wish to register your status as "active" or "passive" (if you select "active", you may begin your studies). After having made your selection, you must confirm it by clicking on the relevant button.

Step 2: register for courses

- After clicking on **"Subjects"** and on **"Register for subject"**, you must select the "Terms: 2019/20/1" option from the roll-down list as well as the template schedule for your study programme. Then, select the **Subjects from curriculum** as well as the **Only show announced subjects** option, then click on List subjects. Then arrange the subjects in increasing order in accordance with the recommended semester plan.
- By clicking on the name of any subject in the first semester, the **"Subject details"** window will pop up. Click on the first tab ("Available courses") on this window to access the courses for the subject in this semester. If you see both **theoretical and practical courses** for a given subject, and the subject has both theoretical and practical components, **select one course of each type by ticking the box next to the course name**.
- If there is also a **field practice** component to the subject, then **you must select that as well**.
- You will probably also see **exam courses** on the course list. You may sign up for this type of course if **you already have a signature for the given subject** (for students in upper years).
- If a course is already full, you cannot sign up for it and will have to choose another one instead.
- **Once you have registered for all of the necessary courses in that subject, press the Save button**, and you can proceed to the next subject.
- Before selecting the subjects, it is a good idea **to first check the website of the faculty in question** (https://etk.szie.hu, https://kertk.szie.hu, https://tajk.szie.hu) for a description of **each programme and its curriculum**.
- **On the website, you will see in the curriculum template how many courses you need to take in each subject** (e.g. theory + practice, or just practice). When signing up for courses, you should note course times to avoid scheduling conflicts. After having selected the subjects, check your schedule under **"Studies" → "Class Schedule"** to make sure there are no conflicts. If there are, then you must choose another course for one of the conflicting subjects.

The deadline for the payment of tuition fees for the fall semester of the 2019/2020 academic year is: **15 September 2019** If tuition fees are not paid by the deadline, a penalty of 2,500 HUF/week will be charged. You will not be able to register if you have outstanding unpaid fees.

ELECTRONIC ACADEMIC RECORDS

Besides referring to the eighth planet in our solar system and to the Roman god of water and the seas, Neptun is an computer system that allows you to access information about university activities, studies, requirements and deadlines. The system is used to register for courses at the beginning of the semester and also for signing up for exams.

It is quick and easy to use, but please be prepared for setbacks at the times when you will need it the most, such as at the start of the registration period, when you may have trouble accessing the system, or if you do manage to log in, it might freeze within seconds. All financial matters must be handled through Neptun (make-up exam fees, dorm fees, etc.). Tip: make sure to have a small amount of money in your virtual wallet for make-up exams. It takes up to a week from the time you transfer the money for it to show up in the system, but by then, it may be too late to request a make-up exam.

CREDIT SYSTEM

For students arriving from secondary school, the credit system is a major and important change that means both great freedom and an even greater responsibility for them. Subjects have a credit value assigned to them, regardless of how many hours of class-time there is per week, except for courses with comprehensive examinations and examinations. Students must reach the specified number of credits for each training level. Subjects are cumulative, that is, certain subjects are pre-requisites for registration in other subjects.

Your **Neptun ID** is a six-character unique identifier made up of letters and digits that identifies you in any university in Hungary that uses the Neptun system. The reason for this is that the code is generated by an algorithm using three items of personal data. Accordingly, the code will only change if your personal data is different than that used to generate an earlier code.

LOGIN

When you log in to the online Neptun system (neptun.szie.hu), a login screen appears prompting you for the ID code that you received from the University and your password.

Once you click on the Login button, the button becomes inactive, indicating that login is in process. If login was not successful, the button becomes active again, and thus login can be launched again.

MY DATA

Personal information

This is where you can see your personal information used in the system (address, name, citizenship, ID number, etc.) and change it, if necessary. PLEASE NOTE! The information that appears here is especially important for various reasons, including: payment of scholarships, administration related to social security benefits, etc. For this reason, please only change this data in justified cases.

Modify data

This is where you can enter changes to your data. By clicking on the “Send modification request” button, the system will record the changes and send you a confirmation.

PREVIOUS QUALIFICATIONS

This is where you can see your previous qualifications and language exams that were entered into the system. You can only view data relating to previous qualifications – it cannot be changed here. If there are errors in your data or if you have since obtained new qualifications, you must submit the supporting documents in person in person at the Office of Student Affairs.

CONTACT INFORMATION

On this page, you can enter and make changes to your contact information. Because of the personal nature of these data, they can only be seen by university staff with the appropriate authorisations. Using the tabs on this page, you can see the contact information you have entered previously, which you can modify or delete, and also add new information.

PLEASE NOTE! It is very important that you enter your contact information and keep it updated, as it allows the University to contact you if necessary. As well, you will only receive email notifications of messages sent to you via Neptun if you enter an email address here. Your permanent address is not only important for contact reasons, but also because it is used for the data collection of the institution and to issue receipts for tuition fees.

SETTINGS

Change password

Use this tab to change the password that you used to log in to Neptun. First enter your old password, then enter the new one twice, and click on the “Change password” button. YOU MUST CHANGE YOUR PASSWORD after your first login. DO NOT USE YOUR DATE OF BIRTH.

STUDIES

Training data

When you click on this menu item, you will see all the information related to your degree programme and specialisation(s). If there have been any changes to this data, or if you believe that there are mistakes in the data, please contact your academic advisor.

If you are or have been enrolled in several programmes at the University, you may view the related information related in the roll-down menu in the upper left-hand corner.

Term data

Here you can view your basic data for each semester, including the subjects registered for that semester. You can also see detailed information and the grades obtained for these subjects.

When you log in to the system, subjects for the current semester will show up by default.

Class schedule

The Class schedule page is where you can see the schedule you've put together. Using the various settings, you can view your class and exam schedules, or print your schedule in the various viewing formats.

To print, use the "Print" link found in the schedule's header. To print the schedule as a list instead of a table, use the "Print list" link.

SUBJECTS

Register for subject

PLEASE NOTE! You must specify the current semester in order to register. Otherwise, a message will appear telling you that there is no current term for the training selected, and that you should contact your academic advisor .

Show list of subjects

The filters allow you to determine which subjects you would like to view.

After selecting the semester and curriculum template, you can select the "Subject type" and the "Subjects from curriculum" options to see the compulsory and compulsory elective subjects. At the "Minden intézményi tárgy" page, you can choose from among all of the courses taught at the university.

If you tick the box for "Only show announced subjects", you will ensure that only the courses that will be held in the given semester will appear in the list. By clicking on the "List subjects" button, you will get a list based on the filters you have chosen. Once you find the subject you are looking for, click on the name or on the "Register" link at the end of the line. A pop-up window will then show the related information for this subject ("Subject details"). To search, you can use the name of the subject, its code, or subject group code or name as well.

Subject details - Available courses tab

Here you can see the courses that are being held in the given semester for the subject selected, and this is where you can register for the course(s) in that subject. Tick the box on the right of the course list to select the course(s) that you want to register for, then confirm your selected subject and course(s) using the "Save" button. In the "Headcount/Waiting List/Limit" column, you can see how many students have signed up for this course, and what the maximum number of students is.

The "Órarend inf" column shows when and where the course will be held. The days of the week are abbreviated to their first letter.

Once you have selected the course(s) that you want to take, click on the "Save" button at the bottom of the page. You will then always receive a confirmation message telling you whether the subjects were successfully added, or whether an error occurred, in which case the system will tell you the reason for the error.

You can only sign up for a course if the following requirements are met:

- there is still room available in all of the courses selected (in the fő / limit column, the number under fő is less than under limit);
- you have selected one of each the course types (e.g. theory and practice);
- you are within course registration deadlines;
- you have not already completed the subject;
- you have met the pre-requisite(s) for the subject.

If you want more information about any of the courses, click on the course in the list, and a new pop-up window will show the relevant information. PLEASE NOTE! If you have signed up for a subject, but would like to drop it for any reason, you can do this by clicking on "Drop subject" (under "more functions") under the "Available courses" tab.

You may also enter the subject name or code, or search for it using its credit value or textual element.

FINANCES

You can track your cumulative balance under the finances menu point.

Payment

Here you can view a list of your paid and outstanding (unpaid) payment obligations. You can use the payment options at your disposal through Neptun to make these payments.

On this page, you can make a list of your payment obligations (Payment tab). Using the filters, you can choose which of the items you want to see. Items on the list include the name and type of the item, which make it possible to identify the items retroactively as well.

Payment of items

In order to pay any outstanding ("active") items, tick the "Pay" box next to the items and then click on the "Next" button.

You can pay active items so long as you still have a positive balance.

To top up your balance, you will have to transfer money to the general bank account of Szent Istvan University. When you make the transfer, include your Neptun ID code in the "NK-Neptun ID" format and your name in the "message" field. (For example: NK-AB1234 Jane Doe)

Amounts sent to the university account by bank transfer generally take 2-3 working days to be processed. For this reason, we recommend keeping a sufficient balance on your account to pay for minor items (such as make-up exams) on short notice. The system will only accept in-payments made by bank transfer.

EXAM PROCEDURES

To sign up for an exam, use the **Exams – Exam registration** menu point on Neptun. You may **add** or **drop** an exam **up until 12 noon on the day preceding the exam**. You may only sign up for **one exam at one time for any single subject**.

If you have the option to get an **"offered grade"** in accordance with the evaluation requirements of any subject, then you only have to write an exam for that subjects if you want to get a better grade than your "offered grade". If you find the offered grade acceptable, then

you must accept this grade on Neptun before the last day of the exam period. **You cannot accept offered grades once the semester has ended**.

In order to write an exam, students must be able to **prove their identify with an official document** such as student ID, personal ID card, passport or driver's licence. They must also **sign the attendance sheet** before the exam begins.

We recommend bringing the printable course sheet from Neptun (under the **Subjects** – **Registered subjects** menu item, click on the **Statement about registered subjcets** button, then select the appropriate printing template in the pop-up window, and **print**) on which the instructor can, at the student's request, fill in the grade after the exam. All courses and subjects that you are taking appear on the course sheet, but only the grades for oral exams need to be recorded on it. Due to the features of this form, if you have both a theoretical and a practical course in a single subject, both will appear on the course sheet. Students may print out a separate sheet for each oral exam, thus the instructor giving the exam will not see the grades that they have received for their other exams.

Written exams must be graded by the instructor within the next 2 working days and s/he must post the grades on Neptun. Oral exams must be graded by the instructor within the next 2 working days and s/he must post the grades on Neptun.

Students may view **written** papers submitted, **when the grades are announced, but at the latest within two working days of this announcement**, at the time designated by the faculty/institute. The instructor should be available at this time to respond to well-founded complaints.

If a student **fails an exam** (receives a failing grade), he or she **may request to sit for the exam two more times** for the semester (make-up exam, repeat make-up exam). Thus, **you may take an exam for a total of three times in one subject in a given semester. A student may only take the exam in any given subject 6 times.** If a student registers for an exam on Neptun but did not attend the exam, this exam will not be counted towards the number of exams available to the student. However, if the student has no justification for failing to attend, s/he must pay the corresponding fee. If a student registers for a given exam but fails to attend the exam and is unable to provide justification for this, s/he must pay the fee for failing to attend an exam.

If the student is able to provide justification (e.g. illness) for failing to attend an exam, the request for approval of absence from an exam and supporting documents must be submitted to the faculty of the given subject by the last day of exam period, at the latest. In the case of justified absences, no fee will be charged for the absence.

IMPORTANT TASKS AFTER EXAM PERIOD

Within, at the latest, **14 days from the end of the exam period**, students may submit a request via Neptun if they wish to file a complaint with regards to their grades recorded. This will be evaluated by the head of the department within 8 working days. The "complaint sheet" may be submitted via Neptun. **This option is not available after the specified deadline**. If the head of the department finds the complaint to be justified, he or she has the authority to correct the error and will send a confirmation thereof via Neptun. If the complaint is found to not be justified, notification to that effect must also be sent through Neptun. If the student does not agree with the decision, s/he may launch proceedings through the Studies Committee of the faculty.

After the end of exam period, students may print out a **sheet of course results** from **Neptun**.

SELECTION OF MAJOR OR SPECIALISATION

Before choosing the topic of their thesis/diploma work in a course that has a specialisation or module, students must first choose a major, specialisation or module. For information about the dates and conditions for the selection of a major/specialisation/module, see the faculty's Academic Rules or the website of the given faculty. The Office of Student Affairs for the training in question will always provide affected students with information via Neptun regarding deadlines and conditions for choosing a specialisation.
Faculty websites about the choice of specialisations:

- Faculty of Food Science: https://food.sziu.hu
- Faculty of Horticultural Science: http://hort.sziu.hu
- Faculty of Landscape Architecture and Urbanism: https://tajk.szie.hu/en

WHAT DO I NEED TO GET MY FINAL GRADE TRANSCRIPT?

Your **final grade transcript** (abszolutórium) certifies that you have **met all of the requirements stipulated by law** for the training and graduation, as well as **all of the criteria specified in the programme curriculum**; that you have completed all of the compulsory and elective courses specified in the curriculum, as well as the required number of optional electives, required field practice, and credits for your thesis or diploma project.

In order to **obtain your final transcript, you must, in addition to submitting your thesis or diploma project**, accumulate **at least 210 credits** for an **undergraduate (BSc) degree**, or **at least 120 credits** for a **vocational training degree** or for a **graduate (MA/MSc) degree**. In the case of a course of studies that lasts either 4 or 7 semesters, this means that **students must take an average of 30 credits per semester**, although **specific curricula may vary**. For **vocational training degrees**, students must take **60 credits in 2 semesters**, **90 credits in 3 semesters**, or **120 credits in 4 semesters**.

Conditions for obtaining a final transcript in undergraduate programmes: completion of all the compulsory and required electives for the selected major/module/specialisation, completion of credits for thesis project, completion of field practice, completion of necessary number of credits from optional electives and a total of 210 completed credits overall.

Conditions for obtaining a final transcript in Master's degree programmes: completion of all the compulsory and required electives for the selected major/specialisation, completion of credits for the thesis, completion of field practice, completion of necessary number of credits from optional electives and a total of 120 completed credits overall. Students who were accepted to the Master's programme on the basis of an undergraduate degree that did not have the required number of credits must also complete the subjects required under the credit recognition decision in order to obtain a final transcript. However, any credits obtained for this purpose do not count towards the 120 credits to be obtained for the Master's degree.

Conditions for obtaining a final transcript in vocational training programmes: completion of all the required subjects, completion of the credits given for thesis/diploma project, completion of field practice (if applicable), completion of the number of credits for optional electives specified in the curriculum (if applicable) AND 60 completed credits for two-semester programmes, 90 credits for three-semester programmes, or 120 completed credits for four-semester programmes.

Students may only sit for their final exams if they have obtained a final transcript.

COMPLETION OF STUDIES, FINAL CERTIFICATE, FINAL EXAM

The requirements for obtaining a final certificate can be read in the chapter „What do I need to get my final grade transcript?"

Preparation of the final thesis/diploma work

The student must prepare a final thesis/diploma work before applying for the final exam. The formal requirements of the final thesis/diploma work are determined by the faculty rules of procedure.

The preparation of the final thesis/diploma work is supervised by an internal consultant approved by the department and may be assisted by an external consultant appointed by the deparment if required. The student can also propose the topic of the final thesis/diploma work, which is decided by the head of the department (specialization supervisor, module supervisor). With the coordination of the departments where the student chose their specialization, the final thesis/diploma work can also be linked to the research or development work of other deparments or external institutions.

The student may request that their final thesis/diploma work be encrypted if an external person or department involved in the data used by them or they provide information or data that the interested party does not wish to disclose and requests the data be encrypted. The encrypted final thesis/diploma work is not included in the public library of the University, cannot be borrowed or viewed.

Final exam

The closure of the studies is completed with the final exam. The conditions to start your final exams are: possesion of the final

certificate, final thesis/diploma work accepted by the consultant(s), and the student fulfilled all their payment obligations towards the University.

The student status will be terminated regardless if the student takes the final exam in the term in which they obtained the final certificate or not.

After obtatining the final certificate, the student status may be terminated with the following deadlines:

1. If the student takes the final exam in the term of obtaining the final certificate, the student status shall be terminated on the last day of the final exam period, regardless of the result of the final exam
2. The student does not take the final exam in the term of obtaining the final certificate, their student status shall be terminated on the last day of the final exam period
3. If the student obtains a final certificate after the beginning of the final exam period, their student status shall terminate on the last day of the term's exam period.

The final exam usually consists of several parts. The final exam consists of a complex oral exam and a final thesis/diploma work defense.

On the oral complex exam the student will take an exam of the knowledge specified for the training given by the Faculty. The assignment for the student's final exam is usually made by the Student Office.

The existence of a complex exam

1. Defense of a final thesis or diploma work
2. If the final exam fails, you have to act according the the University's Study and Examination Rule Book

Students defending their final thesis /diploma work appear on their defense date according to a predetermined and published schedule. The student may use writing materials and demonstration materials during the defense and discussion. The student presents their final thesis/diploma work and its main results in a free presentation, appropriate to the nature of the topic, and then responds to the critical comments and written questions of the critics. The defense is public.

The final exam results are given by the marks of the complex oral exam and the simple arithmetic average of the thesis grade. If the thesis defense or the result of any of the oral exams is unsatisfactory, the final exam result is unsatisfactory and must be repeated. Students who have begun their studies at Szent István University have the opportunity to correct their failed exams at most three times, and students who have started their studies at Corvinus University of Budapest (before February 1, 2016) have a maximum of two times. There is a fee-based procedure for correcting a failed final exam, the applicable fees can be found on the Special Procedure Fees page. It does not count towards the number of final exam opportunities used if the student applies for, but cannot appear on the final examination, and if the student's final thesis/diploma work is rejected after applying for the final exam. If it is not necessary to retake the student's final exam because of the inefficiency of the final thesis/diploma work, it is not necessary to prepare a new final thesis/diploma work, however, in all cases we recommend that you consult with the consultant.

If a student who has started their studies from the academic year of 2012/2013 could not take their final examination, they may take it within five years of the termination of their student status, in any exam term, in accordance with the applicable training requirements. The University may make admission to the final exam conditional upon two years from the date of obtaining the final certificate. Students who have started their studies in September 2012 cannot take the final examination after the fifth year after the termination of their student status.

Students who have started their BSc or MSc studies before or in the academic year of 2012/2013 may take the final examination without a time limit, subject to the condition that the institution may take admission subject to conditions after 5 years. The students can apply for the final exam through the Neptun system during the application period announced by the Faculty.

The Faculties regulate the preparation of the final thesis/diploma work and the final exam in their own study rules of procedure.

ADMINISTRATION CHECK LIST

HUNGARIAN CELL PHONE NUMBER

Telekom and **Vodafone** - Allee Shopping Centre, Október huszonharmadika utca 8-10. 1117 Budapest

RESIDENCE PERMIT – IMMIGRATION OFFICE

Location:

Name:	Client Services II. (Budapest) IMMIGRATION OFFICE Regional Directorate of Budapest and Pest County
Address:	1135 Budapest, District 13, 35-37 Szegedi út (Twin Office Building, Ground floor)
Phone number:	+36 1 463 9100
E-mail:	bp2@bah.b-m.hu

Office hours:

Monday	07:00 – 13:30
Tuesday	12:00 – 18:00
Wednesday	08:00 – 13:30 (Client services for students only)
Thursday	08:00 – 13:30
Friday	08:00 - 11:00

How to get there: Buses start from Keleti Railway Station. Take any of the buses of No.20, No.30, No.30A and No.32. Get off at „Szegedi út" bus stop.

If you are subject to visa, your embassy has automatically applied also for a residence permit. In this case you will receive your residence permit at the university.

Immigration Office days are on:

9 September (Monday) – Gödöllő (Lecture Hall 1)
18 September (Wednesday) – Budapest, Immigration Office
30 September (Monday) – Buda Campus
10 October (Thursday) – Gödöllő

Please register for one of the above mentioned events at http://sziu.hu/residence-permit by filling in the LimeSurvey https://limesurvey.szie.hu/index.php/773527?newtest=Y&lang=en

Both Buda and Gödöllő Campus students can visit any of the venues.

Please note, the sooner you get your residence permit, the sooner you can get on with the other administrative tasks.

Required documents:

- Student Status Certificate (issued by the Registration Office)
- Copy of passport and the original passport
- Accommodation sheet (issued by the dormitory coordinator or by the owner of the flat you rent, together with the Lease Agreement in the latter case)
- Data sheet (available on the spot, or you can download it from http://sziu.hu/residence-permit)
- 1 passport-size photo
- Letter of Award from Tempus Foundation (if you are a scholarship holder)
- A bank statement proving that you have enough money to live in Hungary (self-financing students)
- health insurance (self-financing students)

Those who are not subject to visa, have to go to the Immigration Office for submitting their application for residence permit within 30 days of arrival. See more details at http://sziu.hu/residence-permit

HUNGARIAN BANK ACCOUNT

http://sziu.hu/bank-information

Required documents:
- Hungarian cell phone number,
- Student status certificate,
- Copy of your passport and visa / residence permit
- Accommodation sheet

Stipendium Hungaricum Scholarship holders need a Hungarian bank account so that their monthly stipend can be transferred. Self-financing students do not necessarily need a Hungarian bank account but it may be cheaper to open one than using your credit card from you home country each time.

TAX NUMBER

http://sziu.hu/tax-number

In accordance with Hungarian law, those who want to have a job (even student job) should have a Hungarian tax number. A Tax No. is also needed so that your monthly scholarship payments can be remitted to your bank account. The application form for the tax number has to be submitted to the Tax Authority.

The Tax Office (Nemzeti Adó- és Vámhivatal, NAV) close to the Buda Campus: 1016 Budapest, Krisztina krt. 99. Telephone No. +36 (1) 390-4290

Office hours:

Monday:	08:30-18:00
Tuesday:	08:30-12:00
Wednesday:	08:30-18:00
Thursday:	08:30-12:00
Friday:	08:30-11:30

Required documents:
- Application form (available at the tax authority)
- Accommodation sheet
- Student Status Certificate (in Hungarian)
- Copy of your passport

HEALTH INSURANCE

http://sziu.hu/health-insurance

Stipendium Hungaricum scholarship holders:

SH scholarship covers health insurance: 1. SUPPLEMENTARY MEDICAL INSURANCE (PRIVATE INSURANCE) and 2. NATIONAL HEALTH INSURANCE/SOCIAL SECURITY (relevant Hungarian legislation: Act No. 80 of 1997)

a) public insurance /social security (TAJ) card

On Buda Campus it is arranged by your buddy based on your authorization.
NEAK-National Health Insurance Fund, location: 59. Budafoki út, 1117 Budapest

Office hours:

Monday:	7:00 – 17:00
Tuesday:	8:00 – 16:00
Wednesday:	12:00 – 20:00
Thursday:	8:00 – 16:00
Friday:	8:00 – 14:00

Required documents:
- application form http://neak.gov.hu/data/cms1006873/NYT.53.K.pdf
- copy of your accommodation sheet stamped by the Immigration Office
- copy of your residence permit
- copy of your passport
- student status certificate (in Hungarian)

- Letter of Award and Letter of Acceptance in Hungarian
- authorization

b) private insurance at UNION

You have to fill in an application form at the Office of the International Coordinators.

SELF-FINANCING / EXCHANGE STUDENTS (if relevant):

You can conclude any kind of health insurance contract upon your choice.
Some contacts: Generali - Ms Kitti Krnács at krnacs.kitti@generalimail.hu.

STUDENT ID

http://sziu.hu/student-id-0

After your arrival you will get a temporary Student ID from the Registration Office. It entitles you to buy student tickets at a discounted price for public transportation incl. monthly tickets, student entrance fees for exhibitions, museums, concerts etc. The temporary student ID is valid for 2 months, before its expiry please go to the Registration Office and ask for a new one.

You can apply for a permanent Student ID at Government Registration Offices (Okmányiroda / Kormányablak) for free of charge.

The **Registration Office** close to the Buda Campus is located in 39-41. Bocskai út, 1113 Budapest.

Office hours:

Monday:	7:00 – 17:00
Tuesday:	8:00 – 16:00
Wednesday:	12:00 – 20:00
Thursday:	8:00 – 16:00
Friday:	8:00 – 14:00

Required documents:

- passport
- temporary student ID

The officers will take a photo of you, and issue a paper with a so-called NEK code. The student ID application should be registered in your NEPTUN account under Administration/Student card request/Add new, you have to write in the NEK identifier (NEK kód) you have on your NEK data sheet and then SAVE.

IMPORTANT: All data, names, address etc. in your NEK data sheet should be a 100% identical with your data in NEPTUN! Otherwise your permanent Student ID will not be made out for you.

STUDENT REMEDY POLICY

You can appeal against the decision of the Faculty Educational Committee, the Faculty Credit Transfer Committee, the Faculty Student Welfare Committee or the decision of the Dean (Vice dean) or any decision of the University - with the exception of the assessment of compliance with study requirements – you may submit an appeal within 15 days after you have received the notification.

The request for review shall be submitted to the Student Review Committee if the decision was made by Faculty Educational Comittee, the Faculty Credit Transfer Comittee or the Faculty Student Welfare Committee. The request for review shall be submitted to the University Student Review Committee if the decision was made by the Dean (Vice dean) or if it was the decision of the University. The request for review has to be addressed to the Faculty/University Review Committee and submitted to the Student Office Buda Campus personally or by post (1118 Budapest, 29-43 Villányi street).

Proceedings may also be instituted against a decision to undertake study evaluation where the decision is not based on requirements adopted by the University, or is inconsistent with the University's Rules of Organization and Operation, or the provisions governing the examinations have been violated. Please note that the review is not a fairness forum, the review committee cannot excercise fairness.

In all cases, the decision of the review committee has to be a written decision with justification. During the procedure, the decision shall draw attention to the possibilty of remedies and the student shall be heard in person at least once during the procedure. If the student does not attend the committee meeting despite the regular notice, the personal hearing can be waived or at their request, be given the opportunity to submit their comments in writing.

For the purpose of clarifications of the facts, calculations of deadlines, the form and content of the justification, for the correction, exchange, completion or modification of the decision the Act of General Administrative Order No. CL, year 2016 shall apply.

The student may request a judicial review of the review committee withing 30 days of its notification, citing a violation of legal provisions or a violation of student status. The University must be notified of the submission of the application by sending a copy of the application.

STUDY COUNSELING, ACCESS TO CAREER COUNSELING

Study counseling is primarily provided by the Vice deans for educational affairs, and the colleagues of the Student Office of Buda Campus. The vice deans can be contacted during their consultation hours, by prior arrangement via e-mail. Colleagues of the Student Office can be contacted in person or by telephone during the opening hours of the office, and they also answer questions by e-mail. Make sure you use the study counseling when you have questions or problems.

ADMINISTRATION AT THE OFFICE OF STUDENT AFFAIRS

Please note the following in connection with the administration of academic affairs:

All students must see to their own administrative affairs in connection with their studies. This can be done at the Buda Campus Study Office. The Buda Campus Study Office is located in the **classroom wing of Building K**.

The first and most important task is to read the information on faculty and campus websites ((http://food.sziu.hu, http://hort.sziu.hu, http://tajk.szie.hu/en, http://budaicampus.szie.hu/en), **so that you are well-prepared when you meet with academic administrators**. This makes it easier for everyone.

You will find the main information on the faculty websites and through the Neptun student records system. **Information may be given to student groups and classes electronically, by email, not only on the Neptun system.** For this reason, it is extremely important to provide **a correct email address of an account that you use regularly**. If it changes, you must promptly report your new email address via Neptun or at the Office of Student Affairs.

For study-related administration matters, you may contact an administration in person or by telephone during office hours for students.

Office hours for students in person at the Office of Student Affairs on the Buda Campus (from September 2 2019 onwards):

Monday:	from 9 AM to 12 noon;
Tuesday:	from 1 PM to 12 noon;
Wednesday:	no office hours for students;
Thursday:	from 9 AM to 12 noon;
Friday:	from 8 AM to 11 AM.

Office hours for students by telephone at the Office of Student Affairs on the Buda Campus (from September 2 2019 onwards):

Monday:	from 1 PM to 2 PM;
Tuesday:	from 11 AM to 12 noon;
Wednesday:	no office hours for student phone calls;
Thursday:	from 1 PM to 2 PM;
Friday:	no office hours for student phone calls.

All students must comply with the office hours reserved for students, as Student Affairs staff are busy with background work during non-office hours.

The academic administrators for the various study programmes and years can be found on faculty and campus websites. As well, **if you look under Training Data (under the Studies tab) on Neptun, you can see who your academic administrator is**.

Written requests to the University's **Rector** or to the **Dean or Vice-Dean** of the relevant Faculty **may be submitted by students to their assigned administrator at the Office of Student Affairs of the Buda Campus during student office hours**. Administrators will forward the requests received to the appropriate Academic Coordinator or to the relevant management staff. **Students may not submit requests directly to the management of the University or of their Faculty.**

On the Neptun system, there are many templates for different types of requests. If you have a request that falls under one of these categories, please submit the request via Neptun, which will also speed up the administrative process. **The Office of Student Affairs will only accept a paper-based request if there is no electronic template available on Neptun for the given request.** If a certain type of request which is usually available on Neptun is not available during a given time period, the reason is generally that **the submission deadline for that type of request has passed, and thus it can not be submitted on paper either**.

STUDENT AFFAIRS STAFF

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STUDENT FINANCIAL MATTERS

TUITION FEES

Students enrolled in paying programmes must pay tuition fees. The deadline for the payment of fees is generally the first day of classes in the term. Tuition payment deadlines are generally posted on Neptun three to four weeks ahead of time. The payment of tuition fees in foreign currencies may be made by bank transfer to the University's bank account. After the amount has been transferred, it is converted into Hungarian forints, and is recorded in Neptun in forints as a paid item.

TUITION FEES FOR THE FACULTY OF FOOD SCIENCE

Bachelor's Degree in Food Engineering (full-time, in English): 2,100 EUR/semester
Master's Degree in Food Science and Technology Engineering (full-time, in English): 3,000 EUR/semester
Master's Degree in Food Safety and Quality Engineering (full-time, in English): 3,000 EUR/semester

TUITION FEES FOR THE FACULTY OF HORTICULTURAL SCEINCE

Bachelor's Degree in Horticultural Engineering (full-time, in English): 1,500 EUR/semester
Master's Degree in Horticultural Engineering (full-time, in English): 1,800 EUR/semester
Master's Degree in Agricultural Biotechnology (full-time, in English): 1,800 EUR/semester

TUITION FEES/EXPENSES FOR THE FACULTY OF LANDSCAPE ARCHITECTURE AND URBANISM

Master of Arts in Landscape Architecture and Garden Design (full-time, in English): 2,900 EUR/semester or 3,200 USD/semester

SPECIAL PROCEDURAL FEES

FEE	AMOUNT
Late fees	
Late registration/enrollment (per week of delay)	2,500 HUF
Late registration for subjects, per subject (per week of delay)	3,500 HUF
Late submission of request for approval of summer internship or of proof of internship logbook (per week of delay)	2,500 HUF
Late submission of diploma project/thesis topic (per week of delay)	2,500 HUF
Late submission of diploma project/thesis (per week of delay)	10,000 HUF/month
Unapproved late payment of outstanding amount over 10,000 HUF (per week of delay)	2,500 HUF
Late performance of any academic obligation during the term, except for cases specified in the present annex	2,500 HUF
Request fees	
Request to switch between day-time and correspondence courses / Location / Degree programme	5,000 HUF
Request for recognition of transfer credit	5,000 HUF
Request for waiver from subjects, per subject	4,000 HUF
Late request for change in status (active/passive, after registration period until Oct 14 or March 14)	2,500 HUF
Request for a lighter course load	5,000 HUF
Course withdrawal request, per course, per week	2,500 HUF
Request to re-apply for a subject, per subject	2,000 HUF, up to a maximum of 40,000 HUF per semester
Request to the Dean for leniency	12,000 HUF
Any other requests (proof of credits, transcript, transfer of institution, engineering internship in another semester), except for Revisions requests	1,000 HUF

FEE	AMOUNT
Other service fees	
Second and all subsequent make-up exams in a single subject	2,500 HUF
Unjustified absence from exam	5,000 HUF
Excess credits (+10% over the required number), per credit	6,000 HUF
First repeat of final exam	15,000 HUF
Second and subsequent repeats of final exam	25,000 HUF
Certificate training course fee up to 10 credits	60,000 HUF and 6,000 HUF/credit for every subsequent credit
Guest student status – per credit (only for students paying their own tuition)	6,000 HUF
Replacement validation sticker for student ID card	3,500 HUF
Any other services not listed as free services (per service)	5,000 HUF
Fees for certification and issue of duplicates	
Certified course description, in Hungarian, per subject	2,500 HUF
Certified lesson book copy / certified diploma copy – per page	500 HUF
Duplicate of lesson book	20,000 + fees
Duplicate diploma	15,000 + fees
Duplicate of attachment to diploma	15,000 + fees
Issue of student records	First copy, per semester free, then 10,000 HUF/copy thereafter

For more information, click on this link: http://sziu.hu/sites/default/files/files/Rules_and_Procedures_SZIU.pdf

SCHOLARSHIPS

International students at Hungarian institutions of higher education may apply for several scholarships that may be granted by the Hungarian state. Generally, students can apply for these scholarships and be admitted to training programmes through certain scholarship programmes.

Students are most frequently admitted on the basis of the following scholarship programmes:

- Stipendium Hungaricum
- Scholarship Programme for Christian Young People
- FAO Scholarships

For more information on criteria and available support, see the websites of the various scholarship programmes:

- Stipendium Hungaricum: https://tka.hu/international-programmes/2966/stipendium-hungaricum
- Scholarship Programme for Christian Young People: https://tka.hu/international-programmes/7726/scholarship-programme-for-christian-young-people
- FAO Scholarships

Scholarships typically cover the tuition fees (this part of the grant is sent to the institution) as well as the student's living expenses during their studies (everyday needs, clothing, public transportation pass, etc.)

Scholarship amounts:

- Stipendium Hungaricum scholarship for Bachelor's and Master's programmes 43,700 HUF/month
- Stipendium Hungaricum scholarship for doctoral degrees: 140,000 HUF/month for the first four semesters; as of the fifth month, after comprehensive examinations: 180,000 HUF/month
- Stipendium Hungaricum housing support for students who are not living in University dormitories: 40,000 HUF/month
- Scholarship Programme for Christian Young People funding: 128,500 HUF/month
- Scholarship Programme for Christian Young People's housing support: 40,000 HUF/month
- Scholarship Programme for Christian Young People's travel costs support (once per academic year): 200,000 HUF/month
- FAO Scholarships: 78,750 HUF/month

Students funded by the Stipendium Hungaricum or by the Scholarship Programme for Christian Young People may choose either to live in the dormitory (only a limited number of spaces are available) or to find other (i.e. rented) accommodations. Students who do not live in University dormitories are awarded housing support. It is of course possible for students to change living arrangements during the course of their studies and move out of the dormitory, but once a student has moved out of a dormitory, he or she is unlikely to be offered a dormitory room again in the future. Students under the FAO Scholarship Programme are given dormitory accommodations.

Scholarships are disbursed by the 10th day of each month (except for September and February). For September and February, the deadline for disbursement is the 10th day of the following month. In order to receive the scholarship amounts, students must enter a bank account number and a permanent address into the Neptun system.

DORMITORY

Students of Szent István University (SZIU), Buda Campus - Faculty of Horticultural Sciences, Faculty of Food Science, Landscape Architecture and Urban Planning - are accommodated in the Somogyi Imre Dormitory. We can provide 310 dormitory places for our students.

Each room is a shared room for two students with two beds, desks, chairs, bookcases, wardrobes and each room has its own bathroom. The toilet is on the corridor.

Availability

Somogyi Imre Dormitory
1118 Budapest, Szüret Street 2-18.

ENTZ FERENC LIBRARY AND ARCHIVES

Our library offers materials for students and academics at Szent István University, Buda Campus in the field of food science, gardening and landscape architecture. We also function as a specialised library open to the general public.

CONTACT

LIBRARY
Address: 1118 Budapest, Szüret u. 2-18.
Phone: +36 1 305-7580, +36 1 305-7583
Webpage: https://entzkonyvtar.wordpress.com/

ARCHIVES
Address: 1118 Budapest, Ménesi út 44.
Phone: +36 1 305 7109

SPORTS CENTRE

The sports centre of Szent István University, Buda Campus offers its students various sports opportunities as part of physical education classes and as recreational activities.

Students who would like to participate in sports competitions can join the university sports union (KEAC) to play men's or women's handball; women's, co-ed and men's badminton; men's and women's basketball, football and waterpolo.

They can participate in intramural competitions in the following fields: volleyball, basketball, handball, football, badminton and table tennis. There are handball, volleyball and basketball night competitions twice a year (spring and fall).

Contact

Budapest, 11th district, Szüret street 2-18. (next to Gellért Hill)
Find out more about programs and news on our Facebook page.

Sports facilities

Physical education classes in the sports hall are available for all years of each faculty. Aerobics, table tennis, volleyball, basketball, badminton, football, crossfit, spinal exercises, swimming, and working out in the gym can be done during physical education classes. Located in a stunning setting in the arboretum, the tennis court is available for all students. The handball court can also be found here.

Other sports facilities

The water camp at Szarvas is an annual summer program organised on the Kőrös River. Participants can try their hands at single or tandem kayaks, canoes for four persons, badminton, table tennis, table soccer and petanque.

The student ski camp is a great opportunity for fans of winter sports; it takes place annually at Steinhaus, Austria. The Stuhleck ski slope is for beginners and advanced skiers alike. Accommodation is provided at Steinhaus, satisfying all levels of comfort.

BACHELOR'S DEGREE IN FOOD ENGINEERING

The programme is intended to train food industry engineers with general knowledge in biology, chemistry, physics, mechanics and economics, special knowledge in food science, technical knowledge and practical skills in food technology. Students will be able to organize and manage food production and handling operations in production units of various sizes and structures. They are able to continue their studies in master's degree (MSc).

Level of education attained in the Bachelor's programme and the qualification in the diploma:
- Level of education: **Bachelor's degree** (BSc);
- Qualification: **Food Engineer**.

Duration of the program: **7 semesters**. The training takes place in Budapest both in full-time and correspondence form, in Kisvárda only in correspondence form.
Leader of the programme: **Dr. Klára PÁSZTORNÉ HUSZÁR** associate professor (Pasztorne.Huszar.Klara@etk.szie.hu)

Specialization during training, industrial technologies and knowledge of industrial technologies

In the fourth semester of the programme, students choose an industrial technology (main or first technology) thus specialize in a particular food industrial technology or food commerce. Besides the main technology, students also have to choose a second technology, so called „knowledge of industrial technology". The main and the second technologies cannot match.

In any case, the application will be made on the application form, which can be downloaded from the faculty website (https://etk.szie.hu), within the deadline specified in the specialization selection form.

The prerequisite for choosing an industrial technology is 90 credits. The subject requirements for each industrial technology are determined by the department responsible for the given technology. Ranking is based on the grade point average and the minimum and maximum number of students to be accepted by the department.

Elective industrial technologies:

Industry technology	Responsible persons:	Mode of attendance
Livestock products technologies	Dr. Klára PÁSZTORNÉ HUSZÁR associate professor, Dr. László Ferenc FRIEDRICH associate professor	full-time and correspondence
Post-harvest technologies	Dr. László Ferenc FRIEDRICH associate professor, Dr. Géza HITKA associate professor	full-time and correspondence
Wine and soft drink technologies	Dr. Diána Ágnes NYITRAINÉ SÁRDY associate professor	full-time and correspondence
Confectionary and edible fat production technologies	Dr. László SOMOGYI associate professor	full-time and correspondence
Food commerce	Dr. Orsolya FEHÉR associate professor	full-time
Technologies of brewing and distilling	Dr. Gabriella KUN-FARKAS lecturer, Dr. Szilárd KUN associate professor	full-time and correspondence
Baking and pasta technologies	Dr. Katalin KÓCZÁN GYÖRGYNÉ MANNINGER lecturer, Dr. Katalin BADAKNÉ KERTI associate professor	full-time and correspondence
Food preservation technologies	Dr. István DALMADI associate professor, Dr. Mónika STÉGERNÉ DR. MÁTÉ associate professor	full-time and correspondence

Elective knowledge of industrial technologies:

Industry technology	Responsible persons:	Mode of attendance
Livestock products technologies	Dr. Klára PÁSZTORNÉ HUSZÁR associate professor, Dr. László Ferenc FRIEDRICH associate professor	full-time and correspondence
Post-harvest technologies	Dr. László Ferenc FRIEDRICH associate professor, Dr. Géza HITKA associate professor	full-time and correspondence
Wine and soft drink technologies	Dr. Diána Ágnes NYITRAINÉ SÁRDY associate professor	full-time and correspondence
Confectionary and edible fat production technologies	Dr. László SOMOGYI associate professor	full-time and correspondence
Technologies of brewing and distilling	Dr. Gabriella KUN-FARKAS lecturer, Dr. Szilárd KUN associate professor	full-time and correspondence
Baking and pasta technologies	Dr. Katalin KÓCZÁN GYÖRGYNÉ MANNINGER lecturer, Dr. Katalin BADAKNÉ KERTI associate professor	full-time and correspondence
Food preservation technologies	Dr. István DALMADI associate professor, Dr. Mónika STÉGERNÉ DR. MÁTÉ associate professor	full-time and correspondence

Prerequisites of the Final certificate (absolutorium):

Based on our Food Engineering BSc curriculum, the students have to complete 180 credits, including compulsory courses, subjects of the chosen industrial technology, thesis work and 30 credits for professional internship.

FINAL EXAM

The **final examination of the programme consists of two parts**:

- final examination (complex exam)
- defence of the thesis

Parts and subjects of final examination:

- Unit operations (oral exam)
- Food economics (economics, process organization, marketing, food law) (oral exam)
- Fundamentals of food fechnology (oral exam)
- Industrial food technology (oral exam)

The final examination in the subjects of unit operations and food economics takes place approximately one week before the defence of the thesis. The fundamentals of food technology and industrial food technology final exams are prior to but on the same day as the thesis defence.

Students draw 1 item from each subject of the final exam and are given a short period of time for getting prepared.

The final exam and the defence are assessed by a final examination committee consisting of the president, the questioning teachers, and external experts according to a 5-grade rating system.

The final exam result of the four final exam subjects is the arithmetic average of the grades given for the subjects. If one of the grades is „failed", the candidate will not be permitted to defend his/her thesis and the final exam is failed, too.

During the thesis defence the candidate presents his/her thesis in 10 minutes. Then the review and the questions of the opponents are also presented. The rest of the time will be used for substantive debate and defence. The committee determines the thesis grade in a 5-grade rating system in a closed session (in case of debate by vote) on the basis of the grade proposed by the opponents and the candidate's performance in the defence process. In the event of a tie, the vote of the president shall be decisive.

The final exam grade is given by the simple arithmetic average of the final exam grade (arithmetic average of the grades given for the subjects) and the thesis grade.

Average and grade of the diploma

The average of the diploma is calculated as the simple arithmetic average of the cumulative average weighted by the credits obtained during the student's studies and the grade of the final exam. The average of the diploma is determined to two decimal places. The qualification of the diploma shall be determined on the basis of the average of the diploma in accordance with the provisions of the Study and Examination Regulations.

SAMPLE CURRICULUM

Semester	Code	Subject name	Instructor	Weekly hours		Semester hours		Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Theoretical	Practical				
1	ETEMNAK01AB	General and inorganic chemistry	Zsuzsanna Jókainé Szatura	3	2	39	26	6	exam	Obligatory	
1	ETEMNMB04AB	Biology	Andrea Erzsébet Taczmanné Brückner	2	0	26	0	3	exam	Obligatory	
1	1EA31NAK06B	Sensory analysis	Zoltán Kókai	1	1	13	13	3	exam	Obligatory	
1	1HA39NAK08B	Food industry case studies	Klára Pásztorné Huszár	0	2	0	26	3	term mark	Obligatory	
1	ETEMNFA01AB2016	Physics for food engineers	Ferenc Firtha	2	2	26	26	4	exam	Obligatory	
1	ETEMNEM06AB2016	Basic principles of mechanics	Igor Gáspár	2	2	26	26	5	exam	Obligatory	
1	ETEMNMI04AB2016	Mathematics	András Ittzés	1	3	13	39	4	exam	Obligatory	
1	ETTN101A	Physical Education I	Péter Kovács	0	2	0	26	0	signature	Obligatory	
Altogether:				**11**	**14**	**143**	**182**	**28**			

Semester	Code	Subject name	Instructor	Weekly hours		Semester hours		Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Theoretical	Practical				
2	ETEMNMI05AB2016	Applied informatics	László Baranyai	1	2	13	26	3	term mark	Obligatory	
2	ETEMNEG06AB2016	Food Economics	Zoltán Lakner	2	2	26	26	5	exam	Obligatory	
2	ETEMNEM07AB2016	Unit operation I	András Koris	2	2	26	26	6	exam	Obligatory	Basic principles of mechanics (signature)
2	1AK40NAK07B	Organic and biochemistry	Éva Stefanovitsné Bányai	4	1	52	13	6	exam	Obligatory	
2	1EL34NAK04B	Nutrition science	Zsuzsanna Mednyánszky	2	0	26	0	3	exam	Obligatory	
2	ETEMNFA02AB2016	Thermodynamics for food engineers	Ferenc Firtha	1	2	13	26	3	exam	Obligatory	Physics for food engineers
2	ETTN102A	Physical Education II	Péter Kovács	2	0	26	0	0	signature	Obligatory	
2		Compulsory electives[6]		1	1	13	13	3		Elective	
Altogether:				**15**	**10**	**195**	**130**	**29**			
3	ETEMNMB02AB2016	General microbiology	Mónika Kovács	2	2	26	26	4	exam	Obligatory	Biology
3	1AK40NAK08B	Food analysis I (theory)	Marietta Fodor	2	0	26	0	3	exam	Obligatory	General and inorganic chemistry
3	ETEMNEM11AB	Unit operations practice I	Máté András Molnár			0	30	0	signature	Obligatory	
3	ETEMNEM09AB2016	Unit operation II	Szilvia Bánvölgyi	2	2	26	26	6	exam	Obligatory	Unit operation I (signature)
3	1EL34NAK02B	Food chemistry I (theory)	Livia Simonné Sarkadi	2	0	26	0	3	exam	Obligatory	Organic and biochemistry
3	ETEMNGI05AB2016	Basics of Technologies by Physical Transformation	László Somogyi	2	1	26	13	3	exam	Obligatory	
3	1FA35NAK04B	Measurement technology in food industry	László Baranyai	1	2	13	26	3	exam	Obligatory	
3	ETEMNHA01AB2016	Basics of raw materials	Géza Hitka	2	1	26	13	3	exam	Obligatory	
3	ETEMNNK01AB2016 ETEMNNK02AB2016	Special English I / Special Germain I	Anikó Almási / Irina Fábián	0	3	0	39	3	exam	Obligatory	
3		Optional electives						3		Optional	
Altogether:				**13**	**11**	**169**	**173**	**31**			
4	ETEMNMI06AB2016	Biometrics	András Ittzés	1	2	13	26	3	exam	Obligatory	Mathematics
4	1AK40NAK09B	Food analysis II (practical)	Marietta Fodor	0	2	0	26	3	term mark	Obligatory	Food analysis I (theory)
4	ETEMNEM12AB	Unit operations practice II	Máté András Molnár			0	30	0	signature	Obligatory	Unit operation I (signature)
4	ETEMNEM10AB	Unit operations III	Edit Márki	2	2	26	26	6	exam	Obligatory	Unit operation II (signature)
4	1EL34NAK03B	Food chemistry II (practical)	Zsuzsanna Mednyánszky	0	2	0	26	3	term mark	Obligatory	Food chemistry I (theory)
4	ETEMNMB05AB	Food microbiology and hygiene	Csilla Mohácsiné Farkas	3	3	39	39	6	exam	Obligatory	General microbiology
4	1FA35NAK05B	Control engineering in food industry	Zoltán Gillay	1	2	13	26	3	exam	Obligatory	Measurement technology in food industry

Semester	Code	Subject name	Instructor	Weekly hours		Semester hours		Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Theoretical	Practical				
4	1SO31NAK05B	Fundamentals of chemical and biological transformation technologies	Ágoston Hoschke	2	1	26	13	3	exam	Obligatory	
4	ETEMNNK03AB2016 ETEMNNK04AB2016	Special English II / Special Germain II	Anikó Almási / Irina Fábián	0	3	0	39	3	exam	Obligatory	
4	ETEMNKT02AB2016	The basics of preservation	Mónika Stégerné Máté	2	1	26	13	3	exam	Obligatory	
Altogether:				**11**	**18**	**143**	**264**	**33**			
5	1EG37NAK11B	Food industry management	Zoltán Lakner	2	2	26	26	5	exam	Obligatory	
5	ETEMNEG09AB2016	Food Law	Gyula Kasza	2	0	26	0	3	exam	Obligatory	
5		Optional electives		2	0	26	0	3		Optional	
5		Compulsory electives[6]		2	3	26	39	3	term mark	Elective	
5		Thesis work I[4]		0	5	0	65	5	term mark	Obligatory	
5		Industrial food technology and quality I[1]		2	3	26	39	6	exam	Elective	
5		Knowledge of industrial technologies I[2]		2	0	26	0	3	exam	Elective	
Altogether:				**12**	**13**	**156**	**169**	**28**			
6	ETEMNEG05AB2016	Marketing	Ágoston Temesi	1	1	13	13	3	exam	Obligatory	
6	1EG37NAK12B	Quality project management	Orsolya Fehér	2	0	26	0	3	exam	Obligatory	
6		Food technology practice[3]				0	30	3	term mark	Elective	
6		Industrial food technology and quality II[1]		2	3	26	39	6	exam	Elective	
6		Knowledge of Industrial technologies II[2]		2	0	26	0	3	exam	Elective	
6		Optional electives		2	0	26	0	3		Optional	
6		Thesis work II[4]		0	10	0	130	10	term mark	Obligatory	
Altogether:				**9**	**14**	**117**	**212**	**31**			
7		Industrial practice[5]				0	560	30	term mark	Elective	
ALTOGETHER:				**71**	**80**	**1846**	**2730**	**210**			

[1]Industrial food technology and quality I-II											
5	ETEMNHA01BB2016	Livestock products technologies I	Klára Pásztorné Huszár	2	3	26	39	6	exam	Elective	
5	ETEMNHA10BB2016	Post-harvest technologies I	György Kenesei	2	3	26	39	6	exam	Elective	
5	ETEMNBT01BB2016	Wine and soft drink technology I	Diána Ágnes Nyitrainé Sárdy	2	3	26	39	6	exam	Elective	
5	ETEMNGI03BB2016	Confectionary and edible fat production technologies I	László Somogyi	2	3	26	39	6	exam	Elective	
5	ETEMNEG03BB2016	Food commerce I	Orsolya Fehér	2	3	26	39	6	exam	Elective	
5	ETEMNSO03BB2016	Technologies of brewing and distilling I	Gabriella Kun-Farkas	2	3	26	39	6	exam	Elective	
5	ETEMNGI11BB2016	Baking and pasta technologies I	Katalin Kóczán Györgyné Manninger	2	3	26	39	6	exam	Elective	
5	ETEMNHA08BB2016	Food preservation technologies I	István Dalmadi	2	3	26	39	6	exam	Elective	The basics of preservation
6	ETEMNHA02BB2016	Livestock products technologies II	László Ferenc Friedrich	2	3	26	39	6	exam	Elective	
6	ETEMNAA01BB2016	Post-harvest technologies II	Géza Hitka	2	3	26	39	6	exam	Elective	

Semester	Code	Subject name	Instructor	Weekly hours		Semester hours		Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Theoretical	Practical				
6	ETEMNBT02BB2016	Wine and soft drink technology II	Diána Ágnes Nyitrainé Sárdy	2	3	26	39	6	exam	Elective	
6	ETEMNGI04BB2016	Confectionary and edible fat production technologies II	László Somogyi	2	3	26	39	6	exam	Elective	
6	ETEMNEG04BB2016	Food Commerce II	Orsolya Fehér	2	3	26	39	6	exam	Elective	Food Industial Operations Management I
6	ETEMNSO04BB2016	Technologies of brewing and distilling II	Szilárd Kun	2	3	26	39	6	exam	Elective	
6	ETEMNGI02BB2016	Baking and pasta technologies II	Katalin Badakné Kerti	2	3	26	39	6	exam	Elective	
6	ETEMNKT03BB2016	Food preservation technologies II	Mónika Stégerné Máté	2	3	26	39	6	exam	Elective	Food preservation technologies I
[2]Knowledge of Industrial technologies I-II											
5	1HA39NBK04B	Knowledge of livestock products technologies I	Klára Pásztorné Huszár	2	0	26	0	3	exam	Elective	
5	1HA39NBK07B	Knowledge of post-harvest technologies I	György Kenesei	2	0	26	0	3	exam	Elective	
5	1BT33NBK05B	Knowledge of wine and soft drink technologies I	Diána Ágnes Nyitrainé Sárdy	2	0	26	0	3	exam	Elective	
5	1GI38NBK14B	Knowledge of confectionary and edible fat technologies I	Anita Soós	2	0	26	0	3	exam	Elective	
5	1SO31NBK01B	Knowledge of brewing and distilling technologies I	Gabriella Kun-Farkas	2	0	26	0	3	exam	Elective	
5	1GI38NBK12B	Knowledge of baking and pasta technologies I	Katalin Kóczán Györgyné Manninger	2	0	26	0	3	exam	Elective	
5	1HA39NBK06B	Knowledge of preservation technologies I	István Dalmadi	2	0	26	0	3	exam	Elective	
6	1HA39NBK05B	Knowledge of livestock products technologies II	László Ferenc Friedrich	2	0	26	0	3	exam	Elective	
6	1EA31NBK03B	Knowledge of post-harvest technologies II	Géza Hitka	2	0	26	0	3	exam	Elective	
6	1BT33NBK06B	Knowledge of wine and soft drink technologies II	Diána Ágnes Nyitrainé Sárdy	2	0	26	0	3	exam	Elective	
6	1GI38NBK15B	Knowledge of confectionary and edible fat technologies II	Anita Soós	2	0	26	0	3	exam	Elective	
6	1SO31NBK02B	Knowledge of brewing and distilling technologies II	Szilárd Kun	2	0	26	0	3	exam	Elective	
6	1GI38NBK13B	Knowledge of baking and pasta technologies II	Ildikó Judit Szedljak	2	0	26	0	3	exam	Elective	
6	1EK41NBK03B	Knowledge of preservation technologies II	Mónika Stégerné Máté	2	0	26	0	3	exam	Elective	

Semester	Code	Subject name	Instructor	Weekly hours		Semester hours		Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Theoretical	Practical				
[3]Food technology practice											
6	ETEMNHA09BB	Food technology practice (Livestock products technologies)	Gábor Jónás			0	30	3	term mark	Elective	
6	ETEMNAK01BB	Food technology practice (Post-harvest technologies)	Géza Hitka			0	30	3	term mark	Elective	
6	ETEMNBT06BB	Food technology practice (Wine and soft drink technology)	Annamária Sólyom-Leskó			0	30	3	term mark	Elective	
6	ETEMNGI10BB	Food technology practice (Confectionary and edible fat production technologies)	László Somogyi			0	30	3	term mark	Elective	
6	ETEMNEG55BB	Food technology practice (Food commerce)	Orsolya Fehér			0	30	3	term mark	Elective	
6	ETEMNSO06BB	Food technology practice (Technologies of brewing and distilling)	Nguyen Duc Quang			0	30	3	term mark	Elective	
6	ETEMNGI09BB	Food technology practice (Baking and pasta technologies)	Katalin Badakné Kerti			0	30	3	term mark	Elective	
6	ETEMNKT05BB	Food technology practice (Preservation technologies)	Mónika Stégerné Máté			0	30	3	term mark	Elective	
[4]Thesis work I-II											
5	ETEMNAA03BB	Thesis work I (Department of Postharvest Science and Sensory Evaluation)	Zoltán Kókai	0	5	0	65	5	term mark	Obligatory	
5	ETEMNBT03BB	Thesis work I (Department of Oenology)	Diána Ágnes Nyitrainé Sárdy	0	5	0	65	5	term mark	Obligatory	
5	ETEMNEK05AB	Thesis work I (Department of Food Chemistry and Nutrition)	Mária Amtmann	0	5	0	65	5	term mark	Obligatory	
5	ETEMNEG01BB	Thesis work I (Department of Food Economy)	Zoltán Lakner	0	5	0	65	5	term mark	Obligatory	
5	ETEMNFA01BB	Thesis work I (Department of Physics and Control)	József Felföldi	0	5	0	65	5	term mark	Obligatory	
5	ETEMNGI05BB	Thesis work I (Department of Grain and Industrial Plant Processing)	Katalin Kóczán Györgyné Manninger	0	5	0	65	5	term mark	Obligatory	
5	ETEMNHA03BB	Thesis work I (Department of Refrigeration and Livestocks' Products Technology)	Klára Pásztorné Huszár	0	5	0	65	5	term mark	Obligatory	
5	ETEMNKT01BB	Thesis work I (Department of Food Preservation)	Mónika Stégerné Máté	0	5	0	65	5	term mark	Obligatory	
5	ETEMNMB13BB	Thesis work I (Department of Microbiology and Biotechnology)	Csilla Mohácsiné Farkas	0	5	0	65	5	term mark	Obligatory	

Semester	Code	Subject name	Instructor	Weekly hours		Semester hours		Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Theoretical	Practical				
5	ETEMNSO01BB	Thesis work I (Department of Brewing and Distilling)	Nguyen Duc Quang	0	5	0	65	5	term mark	Obligatory	
6	ETEMNAA04BB	Thesis work II (Department of Postharvest Science and Sensory Evaluation)	Zoltán Kókai	0	10	0	130	10	term mark	Obligatory	
6	ETEMNBT04BB	Thesis work II (Department of Oenology)	Diána Ágnes Nyitrainé Sárdy	0	10	0	130	10	term mark	Obligatory	
6	ETEMNEK06AB	Thesis work II (Department of Food Chemistry and Nutrition)	Mária Amtmann	0	10	0	130	10	term mark	Obligatory	
6	ETEMNEG02BB	Thesis work II (Department of Food Economy)	Zoltán Lakner	0	10	0	130	10	term mark	Obligatory	
6	ETEMNFA02BB	Thesis work II (Department of Physics and Control)	József Felföldi	0	10	0	130	10	term mark	Obligatory	
6	ETEMNGI06BB	Thesis work II (Department of Grain and Industrial Plant Processing)	Katalin Kóczán Györgyné Manninger	0	10	0	130	10	term mark	Obligatory	
6	ETEMNHA04BB	Thesis work II (Department of Refrigeration and Livestocks' Products Technology)	Klára Pásztorné Huszár	0	10	0	130	10	term mark	Obligatory	
6	ETEMNKT02BB	Thesis work II (Department of Food Preservation)	Mónika Stégerné Máté	0	10	0	130	10	term mark	Obligatory	
6	ETEMNMB14BB	Thesis work II (Department of Microbiology and Biotechnology)	Csilla Mohácsiné Farkas	0	10	0	130	10	term mark	Obligatory	
6	ETEMNSO02BB	Thesis work II (Department of Brewing and Distilling)	Nguyen Duc Quang	0	10	0	130	10	term mark	Obligatory	
[5]Industrial practice											
7	ETEMNAA05BB	Industrial practice (Department of Postharvest Science and Sensory Evaluation)	Tamás Zsom			0	560	30	term mark	Elective	
7	ETEMNBT05BB	Industrial practice (Wine and soft drink technology)	Annamária Sólyom-Leskó			0	560	30	term mark	Elective	
7	ETEMNGI08BB	Industrial practice (Confectionary and edible fat production technologies)	Katalin Badakné Kerti			0	560	30	term mark	Elective	
7	ETEMNEG05BB	Industrial practice (Food commerce)	Orsolya Fehér			0	560	30	term mark	Elective	
7	ETEMNHA05BB	Industrial practice (Department of Refrigeration and Livestocks' Products Technology)	György Kenesei			0	560	30	term mark	Elective	
7	ETEMNKT04BB	Industrial practice (Department of Food Preservation)	Mónika Stégerné Máté			0	560	30	term mark	Elective	

Semester	Code	Subject name	Instructor	Weekly hours		Semester hours		Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Theoretical	Practical				
7	ETEMNSO05BB	Industrial practice (Department of Brewing and Distilling)	Nguyen Duc Quang			0	560	30	term mark	Elective	
7	ETEMNGI07BB	Industrial practice (Baking and pasta technologies)	Katalin Badakné Kerti			0	560	30	term mark	Elective	
[6]Compulsory electives											
	ETEMNKT01CB	Packaging	Beatrix Szabó-Nótin	1	2	13	26	3	exam	Elective	
	ETEMNFA06CB	Design of Experiments	Viktória Zsomné Muha	1	1	13	13	2	exam	Elective	
	ETELK457C	Food allergy	Zsuzsanna Mednyánszky	2	0	26	0	2	exam	Elective	
	ETEMNKT02CB	Knowledge of additives and technological functions	Mónika Stégerné Máté	2	0	26	0	2	exam	Elective	

BACHELOR'S DEGREE IN HORTICULTURAL ENGINEERING

The Bachelor Program in Horticultural Engineering started in the academic year 2005/2006 aligned with the linear higher educational program in Europe. In 2017/2018 the Faculty of Horticultural Science introduced the BSc Program in full time education form in English.

The program lasts 6+1 (practical) semesters, and it is available with governmental scholarship or in self-financing form.

Level of qualification and the qualification named in the diploma:

-level of qualification: **bachelor**; **BSc**

- qualification: **Horticultural Engineer**

The **aim of the program** is to train experts in horticulture, who are able to manage and organize production processes of an enterprise, with performing basic professional management and advisory tasks; who are able to establish private self-supporting horticultural farms, with operating them economically; who have adequate knowledge in the field of distribution, processing and storing of products; furthermore who have adequate theoretical knowledge for continuing the training in frame of a master (MSc) Program.

Leader of the Program: **Dr. Zsuzsanna PLUHÁR**, professor

After the **4th semester** students have to choose between the offered **specialities** to become more adequate in their professional topic.

SPECILAITIES	LEADER OF THE SPECIALISATION
Floriculture and Woody Plant Nursery	Dr. Péter HONFI
Medicinal Plant Production	Dr. Éva ZÁMBORI-NÉMETH
Fruit Growing	Dr. László SZALAY
Horticultural Biotechnology and Plant Breeding	Dr. István PAPP
Horticultural Business Development	Dr. Ernő Péter BOTOS
Environmental Management	Dr. Levente KARDOS
Precision Horticulture Technologies	Dr. András JUNG
Organic Farming and Nature Conservation	Dr. Anna DIVÉKY-ERTSEY
Viticulture	Dr. György Dénes BISZTRAY
Vegetable Growing	Dr. Gábor BALÁZS

What the degree of a Horticultural Engineer is used for?

- for the establishment and management of individual or family enterprises in horticulture
- for holding a position of a manager or an executive manager in horticultural ventures
- for job opportunities at organizations of agrarian policy administration, as well as at agrarian or horticultural companies
- for positions at professional associations or as a professional consultant

FINISHING THE PROGRAM

Finishing their studies, students attain a pre-degree certificate. It certifies that the student has completed all subjects, passed all exams and finished all field practices, therefore acquiring all credit points required by law (180 credits education + 30 credits practice). It does not require the completion of the thesis work. The pre-degree certificate is issued in the same semester in which the student completes his or her studies.

A student who attained a pre-degree certificate can enter the final exam.

The Final Exam

After attaining a pre-degree certificate, a program is finished with a final exam.

To **enter a final exam**, the following points are required:
- Attainment of a pre-degree certificate.
- Handing in a thesis work and having the reviewer's evaluation.
- Having no debt toward the university.

The **final exam** consists of three parts:
1. Defense of the thesis.
2. A complex oral exam.
3. Optionally, some programs might require other parts, such as written or practical exams.

SAMPLE CURRICULUM

YEAR OF ENROLLMENT: ACADEMIC YEAR 2018/19

Code	Title	Course Instructor	Contact hours / week	Field trip (days)	Credits	Requirement
1st (fall) semester (Grade 1)						
3KT23NAK01B	Agrometeorology and Water Management	László Bozó	2+2	1	4	exam
3MI09NAK38B	Applied Informatics	Márta Ladányi	1+2	-	3	term mark
3MT17NAK04B	Biophysics	György Csima	2+1	-	3	exam
3GN18NAK16B	Plant Genetics	Attila Hegedűs	2+1	-	3	exam
1AK40NAK01B	Horticultural Chemistry	Marietta Fodor	3+2	-	6	exam
3NT20NAK22B	Plant Morphology	Lajos Krisztián Benedek	2+2	4	6	exam
1TN55NAK01B	Physical Education	Péter Kovács	0+2			signature
3DH28NAK18B	Bridging Course	vice-dean for educational affairs	2+0			
Compulsory ('A') courses altogether:			**14+12**	**5**	**25**	**5E1TM1S**
Recommended optional ('C') course (1C): New trends in horticulture			**2+0**	**-**	**2**	**exam**
ALTOGETHER:			**16+12**	**5**	**27**	**6E1TM1S**
2nd (spring) semester (Grade 1)						
3MM11NAK86B	Agricultural Economics and Rural Development	Ernő Péter Botos	1+1		3	exam
3MI09NAK05B	Mathematics	András Ittzés	1+2	-	3	exam
3MT17NAK02B	Basic Knowledge in Technique and in Labour Safety	György Csima	2+1	2	3	exam
3MN24NAK30B	Plant Biochemistry and Plant Physiology	Anita Szegő	3+2	-	5	exam
3NT20NAK23B	Plant Systematics and Taxonomy	Mária Höhn	2+2	5	5	exam
3KT23NAK03B	Soil Science and Agrochemistry	Levente Kardos	2+2	3	5	exam
1TN55NAK02B	Physical Education	Péter Kovács	0+2	-		signature
Compulsory ('A') courses altogether:			**11+12**	**10**	**24**	**6E1S**
Optional ('C') courses (2C):			**4+0**	**-**	**4**	**exam**
ALTOGETHER:			**15+12**	**10**	**28**	**8E1S**
3rd (fall) semester (Grade 2)						
3GY15NAK03B	Woody Plant Nursery	Károly Hrotkó	2+1	2+1[1]	4	exam
3OG55NAK41B	Soil Management	Péter Pusztai	2+1	1	3	exam
3GY15NAK04B	Fruit Species and Varieties	László Szalay	2+2	3	4	exam
3MT17NAK07B	Horticultural Mechanics	András Jung	2+2	2	5	exam
4MI25NAK01B	Economics	Zoltán István Kator	2+0	-	2	exam
3MN24NAK03B	Plant Biotechnology	Noémi Lukács	2+2	-	3	exam
3OG55NAK07B	Encyclopedia of Crop Production and Animal Husbandry	Izóra Gál	2+2	2+1[1]	4	exam
3KU50NAK05B	Summer Practice[1]	Zsuzsanna Pluhár	0+0	3	0	signature
Compulsory ('A') courses altogether:			**14+10**	**13+2[1]**	**25**	**7E1S**
Optional ('C') course (1C):			**2+0**	**-**	**2**	**exam**
ALTOGETHER:			**16+10**	**13+2[1]**	**27**	**8E1S**

[1]In case of each course, one day out of the first group of field days must be organised at the Experimental Farm of the Faculty. The second group (+... days) is organised throughout the semester at previously set occasions, at inner localities (e.g.: Experimental Farm, Buda Arboretum) specified by the respective Department. Students can choose from and register for the preliminarily fixed dates at the Department.

Code	Title	Course Instructor	Contact hours / week	Field trip (days)	Credits	Requirement
4th (spring) semester (Grade 2)						
3MI09NAK39B	Biometrics	Márta Ladányi	1+2	-	3	exam
3ME13NAK01B	Medicinal Plants and Spices	Zsuzsanna Pluhár	2+2	3+1[1]	4	exam
3GY15NAK05B	Fruit Production	Gergely Simon	2+2	3+1[1]	4	exam
3RT07NAK01B	Applied Entomology	Gábor Vétek	2+2	-	3	exam
3DD02NAK01B	Outdoor Cultivation of Ornamental Plants	Magdolna Sütöri-Diószegi	2+2	3+1[1]	4	exam
3SZ22NAK66B	Viticulture	Borbála Bálo	2+2	3	4	exam
3ZT14NAK02B	Principles of Vegetable Production	Zoltán Pap	2+2	3+1[1]	4	exam
Compulsory ('A') courses altogether:			**13+14**	**15+4[1]**	**26**	**7E**
Optional ('C') course (1C):			**0+2**	**-**	**2**	**exam**
ALTOGETHER:			**13+16**	**15+4[1]**	**28**	**8E**
5th (fall) semester (Grade 3)						
3ME13NAK02B	Medicinal Plant Production	Éva Zámbori-Németh	2+2	1	4	exam
3DD02NAK02B	Cultivation of Greenhouse Ornamentals	Péter Honfi	2+2	2	4	exam
3NK06NAK20B	Plant Pathology	László Palkovics	2+2		3	exam
3OG55NAK06B	Organic Farming	Zita Szalai	2+1	1	3	exam
3SZ22NAK87B	Technology of Viticulture	István Fazekas	2+2	3	4	exam
3ZT14NAK04B	Vegetable Production Technologies	Katalin Slezák	2+2	3	4	exam
	Chosen specialisation I.	instructor from the specialisation	1+2		5	term mark
Compulsory ('A') courses altogether:			**13+13**	**10**	**27**	**6E1TM**
6th (spring) semester (Grade 3)						
3MM11NAK87B	Horticultural Marketing and Quality Management	Géza Székely	3+0		3	exam
3GN18NAK17B	Plant Breeding and Cultivar Registration System	Attila Hegedűs	4+0	2	3	exam
	Chosen specialisation II.	instructor from the specialisation	0+2	2[3]	5	term mark
	Internship					
3DD02NAK35B	Floriculture and Woody Plant Nursery	Péter Honfi				
3ME13NAK31B	Medicinal Plant Production	Éva Zámbori-Németh				
3GY15NAK35B	Fruit Growing	László Szalay				
3SZ22NAK23B	Viticulture	György Dénes Bisztray				
3ZT14NAK30B	Vegetable Growing	Zoltán Pap	IV.1.-VII.15.	15 weeks	30	term mark
3MN24NAK12B	Horticultural Biotechnology and Plant Breeding	István Papp				
3MM11NAK60B	Horticultural Business Development	Ernő Péter Botos				
3KT23NAK16B	Environmental Management	Levente Kardos				
3MT17NAK21B	Precision Horticulture Technologies	György Csima				
3OG55NAK29B	Organic Farming and Nature Conservation	Péter Pusztai				
Compulsory ('A') courses altogether:			**7+2**	**4 days +15 weeks**	**41**	**2E2TM**

[2] This course should be fulfilled for finishing programme. The 3 practical days of the course is held in the Experimental Farm during the summer period prior to the semester at dates specified by the instructor of the course.

[3] Field trips of the course must be organised on any Fridays of the semester.

Code	Title	Course Instructor	Contact hours / week	Field trip (days)	Credits	Requirement
7th (fall) semester						
3NK06NAK03B	Integrated Pest Management	László Palkovics	3+0	2	5	exam
3MM11NAK08B	Accounting, Finance	Géza Székely	3+0		3	exam
3MM11NAK88B	Farm Management and Economics	Ernő Péter Botos	2+2		4	exam
	Chosen specialisation III.	instructor from the specialisation	0+4		5	term mark
	Thesis preparation					
3DD02NAK36B	Floriculture and Woody Plant Nursery	Péter Honfi				
3ME13NAK32B	Medicinal Plant Production	Éva Zámbori-Németh				
3GY15NAK36B	Fruit Growing	László Szalay				
3SZ22NAK24B	Viticulture	György Dénes Bisztray				
3ZT14NAK31B	Vegetable Growing	Anna Szabó	till 30 November	4 weeks	15	term mark
3MN24NAK13B	Horticultural Biotechnology and Plant Breeding	István Papp				
3MM11NAK61B	Horticultural Business Development	Ernő Péter Botos				
3KT23NAK27B	Environmental Management	Levente Kardos				
3MT17NAK35B	Precision Horticulture Technologies	András Jung				
3OG55NAK30B	Organic Farming and Nature Conservation	Péter Pusztai				
Compulsory ('A') courses altogether:			**8+6**	**2**	**32**	**3E2TM**

Term period of the 7th semester (including field trips) lasts from the **first week of September till the first week of November (9 weeks)**.
Exam period and thesis preparation: **in November (4 weeks)**.
Final exam period: **and of December – beginning of January**.

SPECIALISATIONS

Specialisation in Floriculture and Woody Plant Nursery
Responsible instructor: **Péter Honfi**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3DD02NBK89S	Specialisation in Floriculture and Woody Plant Nursery I.	Péter Honfi	1+2		5	5
3DD02NBK90S	Specialisation in Floriculture and Woody Plant Nursery II.	Péter Honfi	0+2	2	5	6
3DD02NBK91S	Specialisation in Floriculture and Woody Plant Nursery III.	Péter Honfi	0+4		5	7

Specialisation in Medicinal Plant Production
Responsible instructor: **Éva Zámbori-Németh**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3ME13NBK50S	Specialisation in Medicinal Plant Production I.	Éva Zámbori-Németh	1+2		5	5
3ME13NBK51S	Specialisation in Medicinal Plant Production II.	Éva Zámbori-Németh	0+2	2	5	6
3ME13NBK52S	Specialisation in Medicinal Plant Production III.	Éva Zámbori-Németh	0+4		5	7

Specialisation in Fruit Growing
Responsible instructor: **László Szalay**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3GY15NBK54S	Specialisation in Fruit Growing I.	László Szalay	1+2		5	5
3GY15NBK55S	Specialisation in Fruit Growing II.	László Szalay	0+2	2	5	6
3GY15NBK56S	Specialisation in Fruit Growing III.	Gergely Simon	0+4		5	7

Specialisation in Viticulture
Responsible instructor: **György Dénes Bisztray**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3SZ22NBK56S	Specialisation in Viticulture I.	György Dénes Bisztray	1+2		5	5
3SZ22NBK57S	Specialisation in Viticulture II.	Borbála Bálo	0+2	2	5	6
3SZ22NBK58S	Specialisation in Viticulture III.	György Dénes Bisztray	0+4		5	7

Specialisation in Vegetable Growing
Responsible instructor: **Gábor Balázs**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3ZT14NBK68S	Specialisation in Vegetable Growing I.	Gábor Balázs	1+2		5	5
3ZT14NBK69S	Specialisation in Vegetable Growing II.	Anna Szabó	0+2	2	5	6
3ZT14NBK70S	Specialisation in Vegetable Growing III.	András Geösel	0+4		5	7

Specialisation in Horticultural Biotechnology and Plant Breeding
Responsible instructor: **István Papp**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3MN24NBK33S	Specialisation in Horticultural Biotechnology and Plant Breeding I.	István Papp	1+2		5	5
3MN24NBK34S	Specialisation in Horticultural Biotechnology and Plant Breeding II.	István Papp	0+2	2	5	6
3MN24NBK35S	Specialisation in Horticultural Biotechnology and Plant Breeding III.	Attila Hegedűs	0+4		5	7

Specialisation in Horticultural Business Development
Responsible instructor: **Ernő Péter Botos**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3MM11NBK01S	Specialisation in Horticultural Business Development I.	Ernő Péter Botos	1+2		5	5
3MM11NBK02S	Specialisation in Horticultural Business Development II.	Ernő Péter Botos	0+2	2	5	6
3MM11NBK03S	Specialisation in Horticultural Business Development III.	Ernő Péter Botos	0+4		5	7

Specialisation in Environmental Management
Responsible instructor: **Levente Kardos**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3KT23NBK32S	Specialisation in Environmental management I.	Levente Kardos	1+2		5	5
3KT23NBK33S	Specialisation in Environmental management II.	Levente Kardos	0+2	2	5	6
3KT23NBK34S	Specialisation in Environmental management III.	Levente Kardos	0+4		5	7

Specialisation in Precision Horticulture Technologies
Responsible instructor: **András Jung**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3MT17NBK37S	Specialisation in Precision Horticulture Technologies I.	András Jung	1+2		5	5
3MT17NBK38S	Specialisation in Precision Horticulture Technologies II.	György Csima	0+2	2	5	6
3MT17NBK39S	Specialisation in Precision Horticulture Technologies III.	András Jung	0+4		5	7

Specialisation in Organic Farming and Nature Conservation
Responsible instructor: **Anna Divéky-Ertsey**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3OG55NAK66S	Specialisation in Organic Farming and Nature Conservation I.	Mária Höhn	1+2		5	5
3OG55NAK67S	Specialisation in Organic Farming and nature Conservation II.	Viktor Papp	0+2	2	5	6
3OG55NAK68S	Specialisation in Organic Farming and Nature Conservation III.	Péter Pusztai	0+4		5	7

SAMPLE CURRICULUM

YEAR OF ENROLLMENT: ACADEMIC YEAR 2017/18

Code	Course Title	Instructor	Contact hours / week	Field trip (days)	Credits	Requirement
1st (fall) semester (Grade 1)						
3KT23NAK01B	Agrometeorology and Water Management	László Bozó	2+2	1	4	exam
3MI09NAK38B	Applied informatics	Márta Ladányi	1+2	-	3	term mark
3MT17NAK04B	Biophysics	György Csima	2+1	-	3	exam
3GN18NAK16B	Plant Genetics	Attila Hegedűs	2+1	-	3	exam
1AK40NAK01B	Horticultural Chemistry	Marietta Fodor	3+2	-	6	exam
3NT20NAK22B	Plant morphology	Lajos Krisztián Bendekek	2+2	4	6	exam
1TN55NAK01B	Physical Education	Péter Kovács	0+2			signature
3DH28NAK18B	Bridging Course	vice-dean for educational affairs	2+0			
Compulsory ('A') courses altogether:			**14+12**	**5**	**25**	**5E1TM1S**
Recommended optional ('C') course (1C): New trends in horticulture			**2+0**	**-**	**2**	**exam**
ALTOGETHER:			**16+12**	**5**	**27**	**6E1TM1S**
2nd (spring) semester (Grade 1)						
3MM11NAK86B	Agricultural Economics and Rural Development	Ernő Péter Botos	1+1		3	exam
3MI09NAK05B	Mathematics	András Ittzés	1+2	-	3	exam
3MT17NAK02B	Basic knowledge in technique and in labour safety	György Csima	2+1	2	3	exam
3MN24NAK30B	Plant Biochemistry and Plant Physiology	Anita Szegő	3+2	-	5	exam
3NT20NAK23B	Plant Systematics and Taxonomy	Mária Höhn	2+2	5	5	exam
3KT23NAK03B	Soil Science and Agrochemistry	Levente Kardos	2+2	3	5	exam
1TN55NAK02B	Physical Education	Péter Kovács	0+2	-		signature
Compulsory ('A') courses altogether:			**11+12**	**10**	**24**	**6E1S**
Optional ('C') courses (2C):			**4+0**	**-**	**4**	**exam**
ALTOGETHER:			**15+12**	**10**	**28**	**8E1S**

[1] In case of each course, one day out of the first group of field days must be organised at the Experimental Farm of the Faculty. The second group (+... days) is organised throughout the semester at previously set occasions, at inner localities (e.g.: Experimental Farm, Buda Arboretum) specified by the respective Department. Students can choose from and register for the preliminarily fixed dates at the Department.

Code	Title	Course Instructor	Contact hours / week	Field trip (days)	Credits	Requirement
3rd (fall) semester (Grade 2)						
3GY15NAK03B	Woody Plant Nursery	Károly Hrotkó	2+1	2+1[1]	4	exam
3OG55NAK41B	Soil Management	Péter Pusztai	2+1	1	3	exam
3GY15NAK04B	Fruit species and varieties	László Szalay	2+2	3	4	exam
3MT17NAK07B	Horticultural mechanics	András Jung	2+2	2	5	exam
4MI25NAK01B	Economics	Zoltán István Kator	2+0	-	2	exam
3MN24NAK03B	Plant Biotechnology	Noémi Lukács	2+2	-	3	exam
3OG55NAK07B	Encyclopedia of crop produc-tion and animal husbandry	Izóra Gál	2+2	2+1[1]	4	exam
3KU50NAK05B	Summer practice[2]	Zsuzsanna Pluhár	0+0	3	0	signature
Compulsory ('A') courses altogether:			**14+10**	**13+2[1]**	**25**	**7E1S**
Optional ('C') course (1C):			**2+0**	**-**	**2**	**exam**
ALTOGETHER:			**16+10**	**13+2[1]**	**27**	**8E1S**
4th (spring) semester (Grade 2)						
3MI09NAK39B	Biometrics	Márta Ladányi	1+2	-	3	exam
3ME13NAK01B	Medicinal and spices plants	Zsuzsanna Pluhár	2+2	3+1[1]	4	exam
3GY15NAK05B	Fruit production	Gergely Simon	2+2	3+1[1]	4	exam
3RT07NAK01B	Applied Entomology	Gábor Vétek	2+2	-	3	exam
3DD02NAK01B	Open-ground ornamentals	Magdolna Sütöri-Diószegi	2+2	3+1[1]	4	exam
3SZ22NAK66B	Viticulture	Borbála Bálo	2+2	3	4	exam
3ZT14NAK02B	Bases of vegetable production	Zoltán Pap	2+2	3+1[1]	4	exam
Compulsory ('A') courses altogether:			**13+14**	**15+4[1]**	**26**	**7E**
Optional ('C') course (1C):			**0+2**	**-**	**2**	**exam**
ALTOGETHER:			**13+16**	**15+4[1]**	**28**	**8E**
5th (fall) semester (Grade 3)						
3ME13NAK02B	Medicinal plant production	Éva Zámbori-Németh	2+2	1	4	exam
3DD02NAK02B	Floriculture under covered areas	Péter Honfi	2+2	2	4	exam
3NK06NAK20B	Plant pathology	László Palkovics	2+2		3	exam
3OG55NAK06B	Organic farming	Zita Szalai	2+1	1	3	exam
3SZ22NAK67B	Technology of Viticulture and Enology	István Fazekas	2+2	3	4	exam
3ZT14NAK04B	Vegetable producting systems	Katalin Slezák	2+2	3	4	exam
	Chosen specialisation I.	instructor from the specialisation	1+2		5	term mark
Compulsory ('A') courses altogether:			**13+13**	**10**	**27**	**6E1TM**
6th (spring) semester (Grade 3)						
3MM11NAK87B	Horticultural marketing and quality management	Géza Székely	3+0		3	exam
3GN18NAK17B	Plant breeding and varieties registration system	Attila Hegedűs	4+0	2	3	exam
	Chosen specialisation II.	instructor from the specialisation	0+2	2[3]	5	term mark
	Internship					
3DD02NAK35B	Floriculture and Arboriculture	Honfi Péter				
3ME13NAK31B	Medicinal Plant Production	Zámborné Németh Éva				
3GY15NAK35B	Pomology	Szalay László				
3SZ22NAK23B	Viniculture	Bisztray György Dénes				
3ZT14NAK30B	Vegetable growing	Pap Zoltán	IV.1.-VII.15.	15 weeks	30	term mark
3MN24NAK12B	Horticultural biotechnology and plant breeding	Papp István				
3MM11NAK60B	Horticultural Business Development	Botos Ernő Péter				
3KT23NAK16B	Environmental Management	Kardos Levente				
3MT17NAK21B	Precision Technologies in Horticulture	Csima György				
3OG55NAK29B	Organic Farming and Nature Conservation	Pusztai Péter				
Compulsory ('A') courses altogether:			**7+2**	**4 days +15 weeks**	**41**	**2E2TM**

[1] In case of each course, one day out of the first group of field days must be organised at the Experimental Farm of the Faculty. The second group (+... days) is organised throughout the semester at previously set occasions, at inner localities (e.g.: Experimental Farm, Buda Arboretum) specified by the respective Department. Students can choose from and register for the preliminarily fixed dates at the Department.

[2] This course should be fulfilled for finishing programme. The 3 practical days of the course is held in the Experimental Farm during the summer period prior to the semester at dates specified by the instructor of the course.

[3] Field trips of the course must be organised on any Fridays of the semester.

Code	Course Title	Instructor	Contact hours / week	Field trip (days)	Credits	Requirement
7th (fall) semester						
3NK06NAK03B	Integrated pest management	László Palkovics	3+0	2	5	exam
3MM11NAK08B	Accounting, finance	Géza Székely	3+0		3	exam
3MM11NAK88B	Farm management and economics	Ernő Péter Botos	2+2		4	exam
	Chosen specialisation III.	instructor from the specialisation	0+4		5	term mark
	Thesis preparation					
3DD02NAK36B	Floriculture and Arboriculture	Honfi Péter				
3ME13NAK32B	Medicinal Plant Production	Zámboriné Németh Éva				
3GY15NAK36B	Pomology	Szalay László				
3SZ22NAK24B	Viniculture	Bisztray György Dénes				
3ZT14NAK31B	Vegetable growing	Szabó Anna				
3MN24NAK13B	Horticultural biotechnology and plant breeding	Papp István	till 30 November	4 weeks	15	term mark
3MM11NAK61B	Horticultural Business Development	Botos Ernő Péter				
3KT23NAK27B	Environmental Management	Kardos Levente				
3MT17NAK35B	Precision Technologies in Horticulture	Jung András				
3OG55NAK30B	Organic Farming and Nature Conservation	Pusztai Péter				
Compulsory ('A') courses altogether:			**8+6**	**2**	**32**	**3E2TM**

Term period of the 7th semester (including field trips) lasts from the **first week of September till the first week of November (9 weeks)**.
Exam period and thesis preparation: **in November (4 weeks)**.
Final exam period: **and of December – beginning of January**.

SPECIALISATIONS

Specialisation in Floriculture and Arboriculture
Responsible instructor: **Péter Honfi**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3DD02NBK89S	Specialisation in Floriculture and Arboriculture I.	Péter Honfi	1+2		5	5
3DD02NBK90S	Specialisation in Floriculture and Arboriculture II.	Péter Honfi	0+2	2	5	6
3DD02NBK91S	Specialisation in Floriculture and Arboriculture III.	Péter Honfi	0+4		5	7

Specialisation in Medicinal Plant Production
Responsible instructor: **Éva Zámbori-Németh**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3ME13NBK50S	Specialisation in Medicinal Plant Production I.	Zámboriné Németh Éva	1+2		5	5
3ME13NBK51S	Specialisation in Medicinal Plant Production II.	Zámboriné Németh Éva	0+2	2	5	6
3ME13NBK52S	Specialisation in Medicinal Plant Production III.	Zámboriné Németh Éva	0+4		5	7

Specialisation in Pomology
Responsible instructor: **László Szalay**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3GY15NBK54S	Specialisation in Pomology I.	László Szalay	1+2		5	5
3GY15NBK55S	Specialisation in Pomology II.	László Szalay	0+2	2	5	6
3GY15NBK56S	Specialisation in Pomology III.	László Szalay	0+4		5	7

Specialisation in Viticulture
Responsible instructor: **György Dénes Bisztray**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3SZ22NBK56S	Specialisation in Viniculture I.	György Dénes Bisztray	1+2		5	5
3SZ22NBK57S	Specialisation in Viniculture II.	Borbála Bálo	0+2	2	5	6
3SZ22NBK58S	Specialisation in Viniculture III.	György Dénes Bisztray	0+4		5	7

Specialisation in Vegetable Growing
Responsible instructor: **Noémi Kappel**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3ZT14NBK68S	Specialisation in Vegetable Growing I.	Gábor Balázs	1+2		5	5
3ZT14NBK69S	Specialisation in Vegetable Growing II.	Gábor Balázs	0+2	2	5	6
3ZT14NBK70S	Specialisation in Vegetable Growing III.	András Geösel	0+4		5	7

Specialisation in Horticultural biotechnology and plant breeding
Responsible instructor: **István Papp**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3MN24NBK33S	Specialisation in Horticultural biotechnology and plant breeding I.	István Papp	1+2		5	5
3MN24NBK34S	Specialisation in Horticultural biotechnology and plant breeding II.	István Papp	0+2	2	5	6
3MN24NBK35S	Specialisation in Horticultural biotechnology and plant breeding III.	Attila Hegedűs	0+4		5	7

Specialisation in Horticultural Business Development
Responsible instructor: **Ernő Péter Botos**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3MM11NBK01S	Specialisation in Horticultural Business Development I.	Ernő Péter Botos	1+2		5	5
3MM11NBK02S	Specialisation in Horticultural Business Development II.	Ernő Péter Botos	0+2	2	5	6
3MM11NBK03S	Specialisation in Horticultural Business Development III.	Ernő Péter Botos	0+4		5	7

Specialisation in Environmental Management
Responsible instructor: **Levente Kardos**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3KT23NBK32S	Specialisation in Environmental Management I.	Levente Kardos	1+2		5	5
3KT23NBK33S	Specialisation in Environmental Management II.	Levente Kardos	0+2	2	5	6
3KT23NBK34S	Specialisation in Environmental Management III.	Levente Kardos	0+4		5	7

Specialisation in Precision Technologies in Horticulture
Responsible instructor: **András Jung**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3MT17NBK37S	Specialisation in Precision Technologies in Horticulture I.	András Jung	1+2		5	5
3MT17NBK38S	Specialisation in Precision Technologies in Horticulture II.	György Csima	0+2	2	5	6
3MT17NBK39S	Specialisation in Precision Technologies in Horticulture III.	Jung András Jung	0+4		5	7

Specialisation in Organic Farming and Nature Conservation
Responsible instructor: **Anna Divéky-Ertsey**

Code	Course	Instructor	Contact hours	Field trip (days)	Credits	Recomm. semester
3OG55NAK66S	Specialisation in Organic Farming and Nature Conservation I.	Mária Höhn	1+2		5	5
3OG55NAK67S	Specialisation in Organic Farming and Nature Conservation II.	Viktor Papp	0+2	2	5	6
3OG55NAK68S	Specialisation in Organic Farming and Nature Conservation III.	Péter Pusztai	0+4		5	7

PRE-REQUISITE SYSTEM

Subject required / Subject	Semester	Agrometeorology and Water Management	Applied Informatics	Biophysics	Horticultural Chemistry	Plant Genetics	Plant Morphology	Agricultural Economics and Rural Development	Mathematics	Basic Knowledge in Technique and in Labour Safety	Plant Biochemistry and Plant Physiology	Plant Systematics and Taxonomy	Soil Science and Agrochemistry	Woody Plant Nursery	Soil Management	Fruit Species and Varieties	Horticultural Mechanics	Economics	Plant Biotechnology	Encyclopedia of Crop Production and Animal Husbandry	Biometrics	Medicinal Plants and Spices	Fruit Production	Applied Entomology	Outdoor Cultivation of Ornamental Plants	Viticulture	Principles of Vegetable Production	Medicinal Plant Production	Cultivation of Greenhouse Ornamentals	Plant Pathology	Organic Farming	Technology of Viticulture	Vegetable Production Technologies	Horticultural Marketing and Quality Management	Plant Breeding and Cultivar Registration System	Integrated Pest Management	Accounting, Finance	Farm Management and Economics
Semester		1	1	1	1	1	1	2	2	2	2	2	2	3	3	3	3	3	3	3	4	4	4	4	4	4	4	5	5	5	5	5	5	6	6	7	7	7
Agrometeorology and Water Management	1																																					
Applied Informatics	1																																					
Biophysics	1																																					
Horticultural Chemistry	1																																					
Plant Genetics	1																																					
Plant Morphology	1																																					
Agricultural Economics and Rural Development	2																																					
Mathematics	2																																					
Basic Knowledge in Technique and in Labour Safety	2																																					
Plant Biochemistry and Plant Physiology	2				C																																	
Plant Systematics and Taxonomy	2						P																															
Soil Science and Agrochemistry	2																																					
Woody Plant Nursery	3																																					
Soil Management	3	P																																				
Fruit Species and Varieties	3																																					
Horticultural Mechanics	3									P																												
Economics	3																																					
Plant Biotechnology	3																																					

Subject required / Subject	Semester	Agrometeorology and Water Management	Applied Informatics	Biophysics	Horticultural Chemistry	Plant Genetics	Plant Morphology	Agricultural Economics and Rural Development	Mathematics	Basic Knowledge in Technique and in Labour Safety	Plant Biochemistry and Plant Physiology	Plant Systematics and Taxonomy	Soil Science and Agrochemistry	Woody Plant Nursery	Soil Management	Fruit Species and Varieties	Horticultural Mechanics	Economics	Plant Biotechnology	Encyclopedia of Crop Production and Animal Husbandry	Biometrics	Medicinal Plants and Spices	Fruit Production	Applied Entomology	Outdoor Cultivation of Ornamental Plants	Viticulture	Principles of Vegetable Production	Medicinal Plant Production	Cultivation of Greenhouse Ornamentals	Plant Pathology	Organic Farming	Technology of Viticulture	Vegetable Production Technologies	Horticultural Marketing and Quality Management	Plant Breeding and Cultivar Registration System	Integrated Pest Management	Accounting, Finance	Farm Management and Economics
Semester		1	1	1	1	1	1	2	2	2	2	2	2	3	3	3	3	3	3	3	4	4	4	4	4	4	4	5	5	5	5	5	5	6	6	7	7	7
Encyclopedia of Crop Production and Animal Husbandry	3																																					
Biometrics	4		C						C																													
Medicinal Plants and Spices	4										P																											
Fruit Production	4																																					
Applied Entomology	4																																					
Outdoor Cultivation of Ornamental Plants	4											P																										
Viticulture	4												P																									
Principles of Vegetable Production	4														P																							
Medicinal Plant Production	5																					P																
Cultivation of Greenhouse Ornamentals	5											P																										
Plant Pathology	5																																					
Organic Farming	5																																					
Technology of Viticulture	5																																					
Vegetable Production Technologies	5																										P											
Horticultural Marketing and Quality Management	6																																					
Plant Breeding and Cultivar Registration System	6																																					
Integrated Pest Management	7																							P						P								
Accounting, Finance	7		P																																			
Farm Management and Economics	7																	P																				

C: complete pre-requisite (need a grade).
P: partial pre-requisite (end of semester signature required).

MASTER'S DEGREE IN FOOD SCIENCE AND TECHNOLOGY ENGINEERING

The purpose of the training is to train food engineers who are dedicated to their profession in the field of food science. They will have appropriate learning outcomes and apply the latest scientific knowledge in the science and technology field. They are able to apply their professional knowledge creatively in the various food sectors. With the complex overview of the food science and the food chain, they are able to organize and manage systemic work throughout the food industry. They are prepared to continue their studies in doctoral training.

Degree and qualifications in the Master's Degree:
- level of education: **Master's degree** (master, MSc);
- Name of qualification in degree: **Food Engineer**

Responsible person: **Dr. Gyula VATAI** professor

Duration of the program: **4 semesters**.
The training is provided in full-time form in Hungarian and English, and in correspondence form only in Hungarian.

Specializations during the training

Students choose their specialization at the end of the first semester of the programme. In all cases, one can apply by filling in the application form, which can be downloaded from the faculty website (https://etk.szie.hu), within the deadline specified in the specialization selection form.

In the training, admission to specialization courses is ranked according to the places available.

Elective specializations:

Elective specializations	Responsible persons	Mode of attendance
Food biotechnology specialization	Dr. Andrea POMÁZI associate professor	full-time (in Hungarian and English language) and correspondence
Food process design specialization	Dr. József FELFÖLDI professor	full-time (in Hungarian and English language) and correspondence
Food product management and logistics specialization	Dr. Zoltán LAKNER professor	full-time (in Hungarian and English language) and correspondence
Food technology and product development specialization	Dr. László Ferenc FRIEDRICH associate professor	full-time (in Hungarian and English language) and correspondence

Prerequisites of the final exam (absolutorium):

Based on our Food Science and Technology Engineering MSc curriculum, the students have to complete 120 credits, including compulsory courses, subjects of the chosen specialization, thesis work and a four-week professional practice.

FINAL EXAM

The **final examination of the program consists of two parts**:
- final examination (complex exam)
- thesis defence

Parts and subjects of final examination:
- General Food Engineering: Food Enzymology, Measurement Theory and Experimental Design, Food Industry Process Management (Environment, Water and Energy Management) and Management and Communication;
- Differentiated professional knowledge: final exam in either Food Biotechnology or Food Process Design or Food Industry Product Management and Logistics or Food Technology and Product Development specializations.

The General Food Engineering exam is approximately 1 week before the thesis defence, the specialization-specific exam is prior to but on the same day as the thesis defence.

Students draw 1 item from each subject of the final exam and are given a short period of time for getting prepared. Based on the topic of the drawn item and questions of the committee members the candidate proves his/her knowledge during the oral exam. The committee determines the grade of the final exam for each subject by voting (grade with the highest number of votes). The grade of the final exam is the arithmetic average of the grades given for the final exam subjects.

If one of the grades is „failed", the candidate will not be permitted to defend his/her thesis and the final exam is failed, too.

If one of the grades is „failed", the candidate will not be permitted to defend his/her thesis and the final exam is failed, too.

The final exam and the defence are assessed by a final examination committee consisting of the president, the questioning teachers, and external experts with a 5-grade rating.

The final exam result is the mathematical average of the 3 marks given to the two final examinations and the thesis defence.

The committee determines each grade in a closed session (in case of debate by vote). The result is the grade with highest number of votes. In the event of a tie, the vote of the president shall be decisive.

Average and grade of the diploma

The average of the diploma is calculated as the simple arithmetic average of the cumulative average weighted by the credits obtained during the student's studies and the grade of the final exam. The average of the diploma is determined to two decimal places. The qualification of the diploma shall be determined on the basis of the average of the diploma in accordance with the provisions of the Study and Examination Regulations.

SAMPLE CURRICULUM

Semester	Code	Subject name	Instructor	Weekly hours			Semester hours			Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Lab	Theoretical	Practical	Lab				
1	ETEMNEM01AM2017	Mass and energy transfer processes	Szilvia Bánvölgyi	2	1	0	26	13	0	3	exam	Obligatory	
1	ETEMNSO01AM	Food enzymology	Ágoston Hoschke	2	1	0	26	13	0	3	exam	Obligatory	
1	ETEMNHA01AM	Food safety risk analysis	Csilla Mohácsiné Farkas	2	1	0	26	13	0	3	exam	Obligatory	
1	ETEMNAK01AM2017	Complex food analytical methods	László Péter Abrankó	3	0	3	39	0	39	6	exam	Obligatory	
1	ETEMNFA02AM2017	Theory of Measuremet, Experiment Planning	Viktória Zsom-Muha	1	0	2	13	0	26	3	exam	Obligatory	
1	ETEMNMB03AM2017	Microbiological safety and quality of food production	Gabriella Kiskó	2	0	0	26	0	0	3	exam	Obligatory	
1	ETEMNEK010AM2017	Science of nutrition	Zsuzsanna Mednyánszky	2	0	0	26	0	0	3	exam	Obligatory	
1	ETEMNAA02AM2017	Basics of technology- and product development	Géza Hitka	3	0	0	39	0	0	3	exam	Obligatory	
1		Optional electives		2	0	0	26	0	0	2		Optional	
Altogether:				**19**	**3**	**5**	**247**	**39**	**65**	**29**			
2	ETEMNFA03AM2017	Process Control in the Food Industry	Zoltán Kovács	1	0	2	13	0	26	3	exam	Obligatory	
2	ETEMNEG01AM2017	Food economics and marketing	Ágoston Temesi	2	2	0	26	26	0	4	exam	Obligatory	
2	ETEMNAA05AB2017	Quality management	László Sipos	2	0	0	26	0	0	3	exam	Obligatory	
2		Optional electives		2	0	0	26	0	0	2		Optional	
Altogether:				**7**	**2**	**2**	**91**	**26**	**26**	**12**			
3	ETEMNEM02AM	Environment, water, and energy management	Edit Márki	3	0	0	39	0	0	3	exam	Obligatory	
3	ETEMNKT01AM2017	Planning of plant	Mónika Stégerné Máté	1	1	0	13	13	0	3	exam	Obligatory	
3	ETEMNEG03AM2017	Leadership and communication	Orsolya Fehér	1	2	0	13	26	0	3	exam	Obligatory	
3		Optional electives		2	0	0	26	0	0	2		Optional	
Altogether:				**7**	**3**	**0**	**91**	**39**	**0**	**11**			

Semester	Code	Subject name	Instructor	Weekly hours			Semester hours			Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Lab	Theoretical	Practical	Lab				
Specialization in Food Biotechnology													
2	ETEMNSO02BM2017	Bioengineering	Nguyen Duc Quang	4	0	3	52	0	39	7	exam	Elective	
2	ETEMNMB04BM	Microbial genetics	Anna Maráz	2	1	0	26	13	0	3	exam	Elective	
2	ETEMNSO03BM2017	Scientific and practical fundamentals of brewing	Beáta Erzsébet Hegyesné Vecseri	2	0	3	26	0	39	5	exam	Elective	
2nd semester altogether:				8	1	6	104	13	78	15			
3	ETEMNMB06BM2017	Microbiology of fermentation industry	Mónika Kovács	2	1	0	26	13	0	3	exam	Elective	
3	ETEMNMB05BM	Molecular biology	Andrea Pomázi	2	2	0	26	26	0	4	exam	Elective	
3	ETEMNSO05BM2017	Trends in distilling and spirit technologies	Ágoston Hoschke	2	2	0	26	26	0	4	exam	Elective	
3		Thesis project I[1]		0	10	0	0	130	0	10	term mark	Obligatory	
3		Professional practice[2]					0	160	0	5	term mark	Obligatory	
3nd semester altogether:				6	15	0	78	355	0	26			
4	ETEMNMB06AM2017	Safety, legal and ethical aspects of biotechnology	Anna Maráz	2	0	0	26	0	0	3	exam	Elective	Molecular biology
4	ETEMNSO04BM2017	Protein engineering and bioinformatics	Nguyen Duc Quang	1	2	0	13	26	0	4	exam	Elective	
4	ETEMNSO06BM2017	Fermented and functional foods	Szilárd Kun	3	0	1	39	0	13	5	exam	Elective	
4		Thesis project II[1]		0	15	0	0	195	0	15	term mark	Obligatory	
4nd semester altogether:				6	17	1	78	221	13	27			
Specialization altogether:				**20**	**33**	**7**	**260**	**589**	**91**	**68**			

Specialization in Food process design													
2	ETEMNEM02BM2017	Modern separation processes	Gyula Vatai	2	1	2	26	13	26	5	exam	Elective	Mass and energy transfer processes (signature)
2	ETEMNEM01BM2017	Optimization methods	Zoltán Kovács	2	2	0	26	26	0	5	exam	Elective	Theory of Measuremet, Experiment Planning
2	ETEMNFA01BM2017	Computer-aided data processing and planning I	Ferenc Firtha	2	3	0	26	39	0	5	exam	Elective	
2nd semester altogether:				6	6	2	78	78	26	15			
3	ETEMNFA04BM	Food Physics	Bíborka Zsuzsanna Gillay	1	2	0	13	26	0	4	exam	Elective	
3	ETEMNFA07BM2017	Food Process Control in the Food Industry	Bíborka Zsuzsanna Gillay	1	2	0	13	26	0	3	exam	Elective	
3	ETEMNFA02BM2017	Computer Aided Data Processing and planning II	Zoltán Kovács	1	3	0	13	39	0	4	exam	Elective	
3		Thesis project I[1]		0	10	0	0	130	0	10	term mark	Obligatory	
3		Professional practice[2]					0	160	0	5	term mark	Obligatory	
3nd semester altogether:				3	17	0	39	381	0	26			

Semester	Code	Subject name	Instructor	Weekly hours			Semester hours			Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Lab	Theoretical	Practical	Lab				
4	ETEMNEM04BM2017	Environmental protection	Edit Márki	3	0	0	39	0	0	4	exam	Elective	
4	ETEMNFA05BM2017	Measurement Assessment	József Felföldi	0	2	0	0	26	0	3	exam	Elective	
4	ETEMNEM03BM2017	Computer-aided flow sheeting	András Koris	2	2	0	26	26	0	5	exam	Elective	Mass and energy transfer processes and Optimization methods
4		Thesis project II[1]		0	15	0	0	195	0	15	term mark	Obligatory	
4nd semester altogether:				5	19	0	65	247	0	27			
Specialization altogether:				**14**	**42**	**2**	**182**	**706**	**26**	**68**			

Semesters:													
1				19	3	5	247	39	65	29			
2	Specialization in Food Biotechnology			15	3	8	195	39	104	27			
2	Specialization in Food process design			13	8	4	169	104	52	27			
3	Specialization in Food Biotechnology			13	18	0	169	394	0	37			
3	Specialization in Food process design			10	20	0	130	420	0	37			
4	Specialization in Food Biotechnology			6	17	1	78	221	13	27			
4	Specialization in Food process design			5	19	0	65	247	0	27			
Specialization in Food Biotechnology altogether:				**53**	**41**	**14**	**689**	**693**	**182**	**120**			
Specialization in Food process design altogether:				**47**	**50**	**9**	**611**	**810**	**117**	**120**			

[1]Thesis project I-II													
3	ETEMNEM05BM	Thesis project I (Department of Food Unit Operations and Machines)	Gyula Vatai	0	10	0	0	130	0	10	term mark	Obligatory	
3	ETEMNFA03BM	Thesis project I (Department of Physics and Control)	József Felföldi	0	10	0	0	130	0	10	term mark	Obligatory	
3	ETEMNMB09BM	Thesis project I (Department of Microbiology and Biotechnology)	Csilla Mohácsiné Farkas	0	10	0	0	130	0	10	term mark	Obligatory	
3	ETEMNSO07BM	Thesis project I (Department of Brewing and Distilling)	Nguyen Duc Quang	0	10	0	0	130	0	10	term mark	Obligatory	
4	ETEMNEM06BM	Thesis project II (Department of Food Unit Operations and Machines)	Gyula Vatai	0	15	0	0	195	0	15	term mark	Obligatory	
4	ETEMNFA08BM	Thesis project II (Department of Physics and Control)	József Felföldi	0	15	0	0	195	0	15	term mark	Obligatory	
4	ETEMNMB10BM	Thesis project II (Department of Microbiology and Biotechnology)	Andrea Pomázi	0	15	0	0	195	0	15	term mark	Obligatory	
4	ETEMNSO08BM	Thesis project II (Department of Brewing and Distilling)	Nguyen Duc Quang	0	15	0	0	195	0	15	term mark	Obligatory	

Semester	Code	Subject name	Instructor	Weekly hours			Semester hours			Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Lab	Theoretical	Practical	Lab				
[1]Professional practice													
3	ETEMNEM07BM	Professional practice (Department of Food Unit Operations and Machines)	András Koris				0	160	0	5	term mark	Obligatory	
3	ETEMNFA069M	Professional practice (Department of Physics and Control)	József Felföldi				0	160	0	5	term mark	Obligatory	
3	ETEMNMB11BM	Professional practice (Department of Microbiology and Biotechnology)	Andrea Erzsébet Taczmanné Brückner				0	160	0	5	term mark	Obligatory	
3	ETEMNSO09BM	Professional practice (Department of Brewing and Distilling)	Nguyen Duc Quang				0	160	0	5	term mark	Obligatory	

MASTER'S DEGREE IN FOOD SAFETY AND QUALITY ENGINEERING

The aim of the training is educating food safety and quality engineers, who can apply their microbiological, molecular biological, toxicological and analytical chemical knowledge to control and check the production and distribution of food that has high quality and is appropriate by all means for human nutrition. They are prepared to continue their studies in doctoral training.

Degree and qualifications in the Master's Degree:
- level of education: **Master's degree** (master, MSc);
- name of qualification: **Food Safety and Quality Engineer**.

Responsible person: **Dr. Csilla MOHÁCSINÉ FARKAS**, professor

Duration of the program: **4 semesters**.
The training is provided in full-time form in Hungarian and English languages, and in correspondence form only in Hungarian.

Prerequisites of the Final Exam (absolutorium):
- Based on our Food Safety and Quality Engineering MSc curriculum, the students have to complete 120 credits, including thesis work and a four-week professional practice

FINAL EXAM

The **final exam consists of two parts**:
- Final examination (complex exam)
- Thesis defence

Parts and subjects of final examination:
- Professional knowledge of food safety and quality: Spectroscopic and separation techniques, Traditional and rapid methods of food analysis, Food toxicology, Quality assurance of measurements, Microbiology of food quality and safety, Molecular microbiology and rapid methods;
- General knowledge of food safety and quality: Quality management; Legal regulation of food quality and safety, Food safety risk analysis and Food marketing.

Profession-specific exam is approximately 1 week before the thesis defence, the general knowledge of food safety and quality exam is prior to but on the same day as the thesis defence.

If one of the grades is „failed", the candidate will not be permitted to defend his/her thesis and the final exam is failed, too.

The final exam and the defence are assessed by a final examination committee consisting of the president, the questioning teachers, and external experts according to a 5-grade rating system.

The final exam result is the arithmetical average of the 3 marks given to the two final examinations and the thesis defence.

Average and grade of the diploma

The average of the diploma is calculated as the simple arithmetic average of the cumulative average weighted by the credits obtained during the student's studies and the grade of the final exam. The average of the diploma is determined to two decimal places. The qualification of the diploma shall be determined on the basis of the average of the diploma in accordance with the provisions of the Study and Examination Regulations.

SAMPE CURRICULUM

Semester	Code	Subject name	Instructor	Weekly hours			Semester hours			Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Lab	Theoretical	Practical	Lab				
1	ETEMNMB04AM2017	Safety of food processing technologies	Ákos Bernard Józwiak	1	1	0	13	13	0	3	exam	Obligatory	
1	ETEMNMB05AM2017	Legal regulation of food safety and quality	Orsolya Fehér	4	0	0	52	0	0	5	exam	Obligatory	
1	ETEMNEK02AM2017	Separation Technicques	Mária Amtmann	3	1	0	39	13	0	4	exam	Obligatory	
1	ETEMNAA01AM2017	Basics of sensory analysis	Zoltán Kókai	2	0	0	26	0	0	3	exam	Obligatory	
1	ETEMNFA02AM2017	Theory of Measuremet, Experiment Planning	József Felföldi	1	0	2	13	0	26	3	exam	Obligatory	
1	ETEMNMB01AM2017	Microbiological safety of food	Csilla Mohácsiné Farkas	1	3	0	13	39	0	5	exam	Obligatory	
1	ETEMNAK02AM2017	Spectroscopic analytical methods	Zsuzsanna Jókainé Szatura	3	1	0	39	13	0	5	exam	Obligatory	
1		Optional electives		2	0	0	26	0	0	2		Optional	
Altogether:				**17**	**6**	**2**	**221**	**78**	**26**	**30**			
2	ETEMNAK06AM2017	Classical and rapid methods of food analysis	Marietta Fodor	0	0	4	0	0	52	5	term mark	Obligatory	Spectroscopic analytical methods and Separation Technicques
2	ETEMNEK01AM2017	Physiological relationships in food safety and quality	Zsuzsanna Mednyánszky	2	1	0	26	13	0	4	exam	Obligatory	
2	ETEMNHA01AM2017	Food safety risk analysis	Csilla Mohácsiné Farkas	2	2	0	26	26	0	5	exam	Obligatory	
2	ETEMNMB02AM2017	Microbiology of food quality	Csilla Mohácsiné Farkas	2	3	0	26	39	0	6	exam	Obligatory	
2	ETEMNEG02AM2017	Food economics and marketing	Ágoston Temesi	2	2	0	26	26	0	4	exam	Obligatory	
2	ETEMNAK03AM2017	Quality assurance of sampling and measurements	László Péter Abrankó	1	2	0	13	26	0	3	exam	Obligatory	Spectroscopic analytical methods and Separation Technicques
2		Optional electives		2	0	0	26	0	0	2		Optional	
Altogether:				**11**	**10**	**4**	**143**	**130**	**52**	**29**			
3	ETEMNEG07AM2017	Food safety risk management and communication	Gyula Kasza	2	1	0	26	13	0	4	exam	Obligatory	
3	ETEMNAK04AM	Coupled analytical systems	Márta Üveges	2	2	0	26	26	0	5	exam	Obligatory	Quality assurance of measurements
3	ETEMNAA04AB2017	Quality management and auditing	László Sipos	2	2	0	26	26	0	4	exam	Obligatory	
3	ETEMNMB07AM2017	Molecular microbiology and rapid methods	Ágnes Belák	3	3	0	39	39	0	6	exam	Obligatory	
3	ETEMNEG03AM2017	Leadership and communication	Istvánné Hajdu	2	1	0	26	13	0	3	exam	Obligatory	
3		Thesis project I[1]		0	9	0	0	117	0	9	exam	Obligatory	
Altogether:				**11**	**18**	**0**	**143**	**234**	**0**	**31**			

Semester	Code	Subject name	Instructor	Weekly hours			Semester hours			Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Lab	Theoretical	Practical	Lab				
4	ETEMNEK03AM2017	Food toxicology	Mariann Csóka	2	1	0	26	13	0	4	exam	Obligatory	
4	ETEMNAK04AM2017	Research-development and innovation	László Péter Abrankó	2	0	0	26	0	0	3	exam	Obligatory	
4		Optional electives		2	0	0	26	0	0	2		Optional	
4		Thesis project II[1]		0	16	0	0	208	0	16		Obligatory	
4		Professional practice[2]					0	160	0	5		Obligatory	
Altogether:				**6**	**17**	**0**	**78**	**381**	**0**	**30**			
ALTOGETHER:				**45**	**51**	**6**	**585**	**823**	**78**	**120**			
[1]Thesis project I-II													
3	ETEMNAK03BM	Thesis project I (Department of Applied Chemistry)	Marietta Fodor	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMLAA02CB	Thesis project I (Department of Postharvest Science and Sensory Evaluation)	Zoltán Kókai	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNBT02AM	Thesis project I (Department of Oenology)	Diána Ágnes Nyitrainé Sárdy	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNEG07BM	Thesis project I (Department of Food Economy)	Zoltán Lakner	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNEM05BM	Thesis project I (Department of Food Unit Operations and Machines)	Gyula Vatai	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNEK04AM	Thesis project I (Department of Food Chemistry and Nutrition)	Mária Amtmann	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNFA03BM	Thesis project I (Department of Physics and Control)	József Felföldi	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNGI02BM	Thesis project I (Department of Grain and Industrial Plant Processing)	Katalin Badakné Kerti	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNHA07BM	Thesis project I (Department of Refrigeration and Livestocks' Products Technology)	Klára Pásztorné Huszár	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNKT06BM	Thesis project I (Department of Food Preservation)	Mónika Stégerné Máté	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNMB09BM	Thesis project I (Department of Microbiology and Biotechnology)	Csilla Mohácsiné Farkas	0	9	0	0	117	0	9	term mark	Obligatory	
3	ETEMNSO07BM	Thesis project I (Department of Brewing and Distilling)	Nguyen Duc Quang	0	9	0	0	117	0	9	term mark	Obligatory	
4	ETEMNAK04BM	Thesis project II (Department of Applied Chemistry)	Marietta Fodor	0	16	0	0	208	0	16	term mark	Obligatory	

Semester	Code	Subject name	Instructor	Weekly hours			Semester hours			Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Lab	Theoretical	Practical	Lab				
4	ETEMNAA03CB	Thesis project II (Department of Postharvest Science and Sensory Evaluation)	Zoltán Kókai	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNBT03AM	Thesis project II (Department of Oenology)	Diána Ágnes Nyitrainé Sárdy	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNEG09BM	Thesis project II (Department of Food Economy)	Zoltán Lakner	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNEM06BM	Thesis project II (Department of Food Unit Operations and Machines)	Gyula Vatai	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNEK05AM	Thesis project II (Department of Food Chemistry and Nutrition)	Mária Amtmann	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNFA08BM	Thesis project II (Department of Physics and Control)	József Felföldi	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNGI03BM	Thesis project II (Department of Grain and Industrial Plant Processing)	Katalin Badakné Kerti	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNHA08BM	Thesis project II (Department of Refrigeration and Livestocks' Products Technology)	Klára Pásztorné Huszár	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNKT07BM	Thesis project II (Department of Food Preservation)	Mónika Stégerné Máté	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNMB10BM	Thesis project II (Department of Microbiology and Biotechnology)	Andrea Pomázi	0	16	0	0	208	0	16	term mark	Obligatory	
4	ETEMNSO08BM	Thesis project II (Department of Brewing and Distilling)	Nguyen Duc Quang	0	16	0	0	208	0	16	term mark	Obligatory	
[2]Professional practice													
4	ETEMNAK07AM	Professional practice (Department of Applied Chemistry)	László Péter Abrankó				0	160	0	5	term mark	Obligatory	
4	ETEMNBT05BM	Professional practice (Department of Oenology)	Miklós Kállay				0	160	0	5	term mark	Obligatory	
4	ETEMNEG10BM	Professional practice (Department of Food Economy)	Istvánné Hajdu				0	160	0	5	term mark	Obligatory	
4	ETEMNEM07BM	Professional practice (Department of Food Unit Operations and Machines)	András Koris				0	160	0	5	term mark	Obligatory	

Semester	Code	Subject name	Instructor	Weekly hours			Semester hours			Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Lab	Theoretical	Practical	Lab				
4	ETEMNFA069M	Professional practice (Department of Physics and Control)	József Felföldi				0	160	0	5	term mark	Obligatory	
4	ETEMNGI04BM	Professional practice (Department of Grain and Industrial Plant Processing)	Katalin Badakné Kerti				0	160	0	5	term mark	Obligatory	
4	ETEMNHA09BM	Professional practice (Department of Refrigeration and Livestocks' Products Technology)	Klára Pásztorné Huszár				0	160	0	5	term mark	Obligatory	
4	ETEMNKT08BM	Professional practice (Department of Food Preservation)	Mónika Stégerné Máté				0	160	0	5	term mark	Obligatory	
4	ETEMNMB11BM	Professional practice (Department of Microbiology and Biotechnology)	Andrea Erzsébet Taczmanné Brückner				0	160	0	5	term mark	Obligatory	
4	ETEMNSO09BM	Professional practice (Department of Brewing and Distilling)	Nguyen Duc Quang				0	160	0	5	term mark	Obligatory	

MASTER'S DEGREE IN HORTICULTURAL ENGINEERING

Horticulture is the most dynamic and colorful sector in agriculture. Nowadays, the tasks of horticultural engineers have been expanded and they are not limited just to crop production and processing. They are closely related to, among others, business, consultancy, organizational activities, quality assurance, management, foreign and domestic sales, services. Graduates should be able to assess, control and strategically assess the impact of horticulture verticals on the natural and social environment.

To this end, the master's degree program combines horticultural knowledge with science and interdisciplinary knowledge, providing a state-of-the-art theoretical background and, at the same time, practical skills. In addition to the specialized modules (ornamental, fruit, medicinal and aromatic plants, vegetable, viticulture and oenology), we provide high-level knowledge in the fields of genetics, physiology, environmental science, biometrics and related subjects.

Under our cooperation agreement, students in English-language courses - on the basis of the completion of the relevant foreign part-training -, will also have the opportunity to obtain a diploma (Dual Degree) from their partner universities (Alma Mater Studiorum - Universitá di Bologna, Free University of Bozen-Bolzano).

Qualifications for the Master's Degree:
- level of education: **master**, **MSc**
- qualification: **Horticultural Engineer**.

Completion of a consistent 4-week internship is a requirement and must be completed in accordance with the curriculum at a placement agreed with the Supervisor.

Responsible person: **Prof. Dr. Éva ZÁMBORI-NÉMETH**

Optional thesis topics:

Optional specialization	Responsible person
Ornamental plants	Dr. Péter HONFI
Medicinal and Aromatic plants	Dr. Szilvia TAVASZI-SÁROSI
Pomology/Fruit bearing plants	Dr. László SZALAY
Viticulture-Oenology	Dr. Borbála BÁLO
Vegetables	Dr. Noémi KAPPEL

Horticultural Engineers have specialized, high-level professional and language skills in basic sciences, making them suitable for management and top leader positions:
- modern production management, organization, marketing, consulting, representation;
- sectoral research and development and its management;
- international trade, establishment and operation of production and research cooperation;
- planning and implementation of EU programs;
- higher education and foreign language training, trade media and professional media;
- managing professional information networks and service companies.

Prerequisites for obtaining the final certificate (absolute certificate):
- completion of all compulsory subjects in the training,
- completion of all subjects in the chosen diploma thesis, as well as the amount of optional credits required for the operational curriculum and credits for the completion of the thesis, making a total credit value of 120 credits;
- completing the 4-week internship

FINAL EXAM

The final examination of the program consists of two parts:
- complex subject exam
- thesis defense

Subjects of the complex exam:
Of the compulsory and specialized subjects of the degree program, a total of 24 credits:

- Compulsory subjects in Plant Geography and Plant Ecology (3 credits), Plant Molecular Genetics and Gene Technology (3 credits), Reproduction and Propagation Biology (3 credits) and Functioning of Production Ecosystems (3 credits), and
- Specialization subject / diploma subject chosen for a total of 12 credits.

During the complex exam, students draw 1 item from the knowledge of the listed compulsory subjects and 1 item from the knowledge of the chosen specialization.

Calculation of the final exam result and diploma qualification

The final exam result is calculated from the simple arithmetic mean of the complex exam and the thesis defense. The qualification of the diploma shall be determined from the simple arithmetic average of the final exam and the average results weighted by the average score of the compulsory subjects without sufficient grades.

SAMPLE CURRICULUM

Code	Title	Instructor	Contact hours/week	Credit	Requirement
Fall Semester (Number 1)					
3SZ22NAK12M	Biological and fitotechnical resources of viticulture	Tamás Deák	2+1	3	Exam
3ME14NAK56M	Biologically active substances of horticultural crops	Éva Zámboriné Németh	2+1	3	Exam
3ME13NAK37M	Up-to date technologies of medicinal plant production	Zsuzsanna Pluhár	2+1	3	Exam
3MN24NAK06M	Plant physiology and plant molecular biology	István Papp	2+1	3	Exam
3NT20NAK08M	Geobotany and plant ecology	Mária Höhn	2+1	3	Exam
3GN18NAK06M	Molecular genetics and gene technology of plants	Attila Hegedűs	2+1	3	Exam
3ZT14NAK40M	Forcing in soilless systems	Katalin Slezák	2+1	3	Exam
3DD02NBK73S 3ME13NBK38S 3GY15NBK45S 3SZ22NBK33S 3ZT14NBK42S	Thesis preparation (I) at Spec. in Floriculture Spec. in Medicinal plant production Spec. in Fruit Growing Spec. in Viticulture Spec. in Vegetable Growing	Péter Honfi Szilvia Tavaszi-Sárosi László Szalay Borbála Bálo Noémi Kappel	0+4	5	Term mark
Compulsory courses together:			**14+11**	**26**	
Free choice course:			**2+0**	**2**	**Exam/Term mark**
Altogether:			**14+11**	**28**	
Spring Semester (Number 2)					
3GY15NBV25M	Physiology of temperate zone fruit plants	László Szalay	2+1	3	Exam
3ZT14NAK41M	Biology and cultivation of fungi	András Geösel	2+1	3	Exam
3MI09NAK43M	Statistical methods of decision support systems in extension service	Márta Ladányi	1+2	3	Exam
3SZ22NBV18M	Quality oriented viticulture, production-development	György Dénes Bisztray	2+1	3	Exam
3DD02NAK10M	Propagation biology of plants	Károly Hrotkó	2+1	3	Exam
3ME14NAK57M	Medicinal and spice plants in nutrition and therapy	Szilvia Tavaszi-Sárosi	2+1	3	Exam
3ZT14NBV43M	Production of propagation material of vegetables	Gábor Balázs	2+1	3	Exam
3DD02NBK32S 3ME13NBK28S 3GY15NBK32S 3SZ22NBK20S 3ZT14NBK26S	Thesis preparation (II) at Spec. in Floriculture Spec. in Medicinal plant production Spec. in Fruit Growing Spec. in Viticulture Spec. in Vegetable Growing	Péter Honfi Szilvia Tavaszi-Sárosi László Szalay Borbála Bálo Noémi Kappel	0+4	5	Term mark
Compulsory courses together:			**13+12**	**26**	
Free choice course:			**2+0**	**2**	**Exam/Term mark**
Altogether:			**15+12**	**28**	

Code	Title	Instructor	Contact hours/week	Credit	Requirement
Fall Semester (Number 3)					
3GY15NAK19M	Evaluation of fruit cultivars	Gitta Ficzek	2+1	3	Exam
3RT07NAK04M	Biological bases of entomology	József Fail	2+1	3	Exam
3NK06NAK03M	Biological bases of plant pathology	László Palkovics	2+1	3	Exam
3MI09NAK13M	Horticultural information systems	Márta Ladányi	1+2	3	Exam
3ME13NAK08M	Production ecosystems and forms of their regulation	Jenő Bernáth	2+1	3	Exam
3MT17NAK18M	Special technical knowledge	András Jung	1+2	3	Exam
1BT33NAK01M	Winemaking	Magyar Ildikó	2+1	3	Exam
3ME14NAK58M	Internship	Éva Zámbori-Németh	4 weeks	5	Term mark
3DD02NBK47S 3ME13NBK33S 3GY15NBK37S 3SZ22NBK29S 3ZT14NBK28S	Thesis preparation (III) at Spec. in Floriculture Spec. in Medicinal plant production Spec. in Fruit Growing Spec. in Viticulture Spec. in Vegetable Growing	Péter Honfi Szilvia Tavaszi-Sárosi László Szalay Borbála Bálo Anna Szabó	0+5	5	Term mark
Compulsory courses together:			**12+14**	**31**	
Free choice courses:			**2+0**	**2**	**Exam/Term mark**
Altogether:			**14+14**	**33**	

Code	Title	Instructor	Contact hours/week	Credit	Requirement
Spring Semester (Number 4)					
3MM11NAK29M	Agrarian law and law in economic life	Zoltán Kator	3+0	3	Exam
3MM11NAK01M	Agromanagement	Ernő Péter Botos	3+0	3	Exam
3GY15NBV26M	Up-to date methods in fruit growing	László Szalay	2+1	3	Exam
3DD02NAK93M	Traditional and innovative methods in ornamental horticulture	Andrea Tillyné Mándy	2+1	3	Exam
3DD02NAK64M	Modern systems in production and commerce of ornamentals	Andrea Tillyné Mándy	2+1	3	Exam
3ME13NBV23M	Cultivation of special medicinal plants and spices	Krisztina Szabó	2+1	3	Exam
3KT23NAK11M	Natural resources and nature protection	Borbála Pacsutáné Bíró	3+0	3	Exam
3DD02NBK49S 3ME13NBK35S 3GY15NBK39S 3SZ22NBK31S 3ZT14NBK30S	Thesis preparation (IV) at Spec. in Floriculture Spec. in Medicinal plant production Spec. in Fruit Growing Spec. in Viticulture Spec. in Vegetable Growing	Péter Honfi Szilvia Tavaszi-Sárosi László Szalay Borbála Bálo Zoltán Pap	0+10	10	Term mark
Compulsory courses together:			**17+14**	**31**	

SPECIALIZATIONS

Specialization in Floriculture	Instructor: Dr. Péter HONFI
Specialization in Medicinal Plant Production	Instructor: Dr. Szilvia TAVASZI-SÁROSI
Specialization in Fruit Growing	Instructor: Dr. László SZALAY
Specialization in Viticulture	Instructor: Dr. Borbála BÁLO
Specialization in Vegetable Growing	Instructor: Dr. Noémi KAPPEL

MASTER'S DEGREE IN AGRICULTURAL BIOTECHNOLOGY

The rapid development of biological sciences and the wide use of complex technologies in plant industry necessitate the education of specialists who are able to transform the achievements of the basic sciences into practically useful technologies and products in everyday agricultural and horticultural practice. They will contribute to the effort to provide the required amount of quality food for the world's growing population using environmentally friendly technologies. In addition, MSc graduates in Agricultural Biotechnology will have the know-how development of new plant products, such as functional foods, pharmacologically active substances and new industrial raw materials for the market.

Agricultural biotechnology experts are prepared for this role by being given a well-founded knowledge of natural sciences as well as of agricultural technologies, and by being taught laboratory skills. The MSc course is full-time and covers 4 semesters. During the first two semesters, students acquire theoretical knowledge of basic sciences (organic chemistry, biochemistry, genetics, plant physiology and microbiology) and molecular biology. In addition, they get a thorough training in basic laboratory techniques. In the last two semesters, the emphasis is laid on the preparation of a thesis work, i.e. on individual scientific work. It is accompanied by introducing the students to the latest developments in specialized fields of plant biotechnology.

MSc graduates will be able to work in agricultural research, in agricultural administrative or executive positions, or as specialists in a variety of agricultural production technologies, such as quality control, the seed industry, development and controlling of micropropagation and genetic engineering technologies, protection of cultivars, diagnostic methods or environmental safety.

Qualifications for the Master's Degree:
- Level of education: **master**, **MSc**
- Qualification: **Agricultural Biotechnologist**.

A 4-week long internship is a requirement of the program during the semester recommended by the training curriculum, at an institute agreed by the supervisor.

Program Coordinator: **Dr. Attila HEGEDŰS**, professor

Specialty: **Plant Biotechnology**

The Agricultural Biotechnology experts are able to:
- apply modern biotechnological techniques, perform genetic engineering, and accomplish developer engineering tasks
- carry out biotechnological research, deepen the knowledge and apply the newest methods in plant cultivation, horticulture and animal husbandry
- fill expert and counselling positions in the state administration, different international organisations, the Chamber of Agriculture, and cooperatives
- identify professional problems and propose appropriate solutions, carry out planning, development and research tasks
- accomplish research and developmental programs, projects and tenders that require engineering expertise.

Completion of the master's degree requires a state-recognized upper intermediate level (B2) complex language exam.

Conditions for leaving certificate obtaining:
- Completion of all compulsory subjects in the training, as well as completion of the optional credits and diploma credits required by the operational curriculum for a total of 120 credits;
- completing the 4-week long internship.

FINAL EXAM

The final examination of the program consists of two parts:
- complex subject exam
- thesis defence.

Subjects of the complex exam (total of 40 credits):
- Genetics and Physiology as basics of Biotechnology: Classical, population and evolutionary genetics (4 credits), Molecular genetics (4 credits), Structural and functional plant genomics (4 credits), Plant physiology and stress biology (3 credits), Animal biotechnology (3 credits), Cell Biology (3 credits).
- Methods and results of plant biotechnology: Methodology of cell and tissue culture (4 credits), Methods in molecular biology,

biotechnology and gene technology (4 credits), Genetic engineering of physiological processes in plants (3 credits), Transgenesis and genome editing in plants (4 credits), Results and objectives in plant breeding (4 credits).

Students draw a question from each of the subjects that must be completely answered during the complex subject examination.

Calculation of the final exam result and diploma qualification.

The final exam result is calculated as the simple arithmetic mean of the marks for the complex exam and the final thesis defence.

The qualification of the diploma will be determined as the simple arithmetic average of the marks for the final exam and the compulsory subjects.

SAMPLE CURRICULUM

Code	Title	Course Instructor	Contact hours / week	Field trip (days)	Credits	Requirement
1st (fall) semester (Grade 1)						
3MN24NAK37M	Animal Biotechnology	Bősze Zsuzsanna	2+1		3	E
3GN18NAK37M	Classical, population and evolutionary genetics	Hegedűs Attila	2+2		4	E
1MB42NAK05M	Microbiology and microbiotechnology	Kovács Mónika	3+2		5	E
3GN18NAK09M	Molecular genetics	Halász Júlia	2+3		5	E
3MN24NAK38M	Plant physiology and stress biology	Papp István	2+1		3	E
3MN24NAK39M	Cell biology	Papp István	1+2		3	E
3DD02NAK96M	Methodology of cell and tissue culture	Mosonyi István	1+3		4	E
3GN18NAK38M	Introduction to scientific literature	Hegedűs Attila	0+3		3	E
3MN24NAK14M	Organic chemistry and biochemistry	Szegő Anita	2+2		4	E
Compulsory ('A') courses altogether:			**15+19**		**34**	**9E**
2nd (spring) semester (Grade 1)						
3MN24NAK40M	Methods in molecular biology, biotechnology and gene technology	Papp István	2+2		4	E
3MI09NAK34M	Bioinformatics	Ladányi Márta	2+4		6	E
3GN18NAK39M	Preparation of thesis I.	Halász Júlia	0+10		5	TM
3MN24NAK42M	Biotechnology of cereals	Pauk János	1+2		3	E
3DD02NAK97M	Biology of plant reproductionand propagation	Hrotkó Károly	2+1		3	E
3MN24NAK18M	Genetic engineering of physiological processes in plants	Papp István	1+2		3	E
Compulsory ('A') courses altogether:			**8+21**		**24**	**5E1TM**
Optional ('C') course:			**4 hours**		**4**	**K/TM**
ALTOGETHER:			**33**		**28**	
3rd (fall) semester (Grade 2)						
3MN24NAK07M	Safety, legal and ethical questions concerning biotechnology	Lukács Noémi	2+0		3	E
3MN24NAK43M	Biotechnology of sexual plant reproduction	Jager Katalin	1+1		3	E
3GN18NAK40M	Preparation of thesis II.	Hegedűs Attila	0+10		10	TM
1MB42NAK06M	Food safety and quality assurance	Kiskó Gabriella	2+0		3	E
3GN18NAK41M	Structural and functional plant genomics	Hegedűs Attila	2+2		4	E
3GN18NAK42M	Transgenesis and genome editing in plants	Benyóné György Zsuzsanna	2+2		4	E
Compulsory ('A') courses altogether:			**9+15**		**27**	**5E1TM**
Optional ('C') courses:			**2 hours**		**2**	**K/TM**
ALTOGETHER:			**26**		**29**	

Code	Title	Course Instructor	Contact hours / week	Field trip (days)	Credits	Requirement
4th (spring) semester (Grade 2)						
3MM11NAK66M	Marketing of biotechnology products	Székely Géza	2+1		3	E
3MN24NAK41M	Preparation of thesis III. (Diplomamunka III.)	Papp István	0+10		5	TM
3GN18NAK43M	Results and objectives in plant breeding	Hegedűs Attila	2+1		3	E
3GN18NAK44M	Molecular plant breeding	Benyóné György Zsuzsanna	2+2		4	E
3GN18NAK34M	Practice	Hegedűs Attila	4 weeks		10	TM
Compulsory ('A') courses altogether:			**6+14 + 4 weeks**		**25**	**3E2TM**
Optional ('C') courses:			**4 hours**		**4**	**K/TM**
ALTOGETHER:			**24 + 4 weeks**		**29**	

MASTER OF ARTS IN LANDSCAPE ARCHITECTURE AND GARDEN DESIGN

Level of qualification and the qualification named in the diploma:
- level of qualification: **master**, **MA** (Master of Arts)
- qualification: **Landscape Architect and Garden Designer**

Leader of the Program: **Dr. István Péter Balogh**, Associate professor

Aims:

The aim of the program is to train professionals in the field of landscape planning and design, with creative design skills. Our graduates are experienced in architectural and landscape architectural space forming and are familiar with the aesthetical aspect of space creation. They are aware of the current ecological, economical and technical issues of openspace design, and are capable to solve any landscape related design task meeting the highest professional standards.

Landscape architects contribute to the creation of high quality, attractive and livable landscapes in rural and urban environment. By landscape architectural works, the uniformed and technicist image of settlements can gain a unique, site-specific character. The quality of urban environment is becoming a more and more significant issue, having a major influence on life quality of the inhabitants. Nowadays the public demand and expectation for high quality environment is generally increasing and reaching more and more people.

Landscape architects play an essential role not only in the design of attractive public spaces, streets, public squares, public parks, public gardens, but they also make desing for institutional and private gardens. Their important task is to preserve the cultural heritage historic environment and historical gardens, and work on reconstruction and rehabilitation of historical landscapes.

Our graduated landscape architect students work either as free-lance professionals or employees of architectural and environmental design studios, as part of a design team. Young professionals are welcome at municipalities, different institutions and companies, dealing with issues of our built and natural environment, at NGOs and other organizations.

Conditions for obtaining pre-degree certificate:

Completion of all compulsory subjects in the training, as well as completion of the optional credits and diploma credits with a summa credit value of 120 ETCS.

Final exam:

The final exam consists of two parts:

a) professional complex exam and

b) thesis defend.

The qualification is a pre-requisite for participation in PhD, DLA studies or other professional post-graduate studies.

Professional qualification:

The qualification entitles its owner for professional tasks which belong to the field of landscape architecture, especially to garden and open space design prescribed by the Hungarian government decree No 266/2013. (VII. 11.):
- planning and design of terrain and green areas and open spaces (including pathways and pavements),
- plantation plans,
- landscape design (public parks, public gardens, squares, historic gardens etc.).

The degree entitles its holder to register at the Hungarian Chamber of Architects, and become a full pledged member after two years of certified professional training.

IMPORTANT: a structural engineer has to be involved in the construction drawing phase of any garden and openspace design project, if the project contains:
- garden structures higher, than 4,5 m
- retaining walls higher than 1 m
- swimming pools
- solid fences higher than 2 m
- slopes with more inclination than 45 degree.

SAMPLE CURRICULUM

Semester	Code	Subject name	Instructor	Semester hours				Credit	Requirement type	Subject type	Preliminary requirement
				Theoretical	Practical	Lab	Field trip				
1nd Semester - Introductory: Garden and Openspace Design											
1	6TKASCAMLA	Architectural spatial theory and contemporary arhitecture	Marianna Simon	32	0	54	0	6	exam	Obligatory	
1	6TKLGDMLA	Landscape and garden design	Eszter Karlócainé Bakay	27	39	33	0	10	term mark	Obligatory	
1	6TKLGCMLA	Landscape graphics and communication	Anna Vivien Eplényi	16	0	24	0	4	term mark	Obligatory	
1	6TKSUCEMLA	Studies in urban sociology and ecology	Kinga Mezősné Szilágyi	19	0	26	0	4	exam	Obligatory	
1	6TKEMLA	Elective	Eszter Karlócainé Bakay	8	10	0	0	2	term mark	Obligatory	
1	6TLPMPDMLA	Planting materials and planting design	Krisztina Szabó	20	20	0	0	4	term mark	Obligatory	
1	6KPIWMLA	Introductory workshop	Eszter Karlócainé Bakay	30	35	0	0	0	signature	Obligatory	
Altogether:				**152**	**104**	**137**	**0**	**30**			
2nd Semester - Intermediate: Design of Historic Sites and Landscapes											
2	6KPEPMHMLA	Ecology and plant materials of historic sites	Krisztina Szabó	41	3	0	0	4	term mark	Obligatory	
2	6KMDHLSMLA	Design of historic landscapes and sites	Albert Fekete	36	36	0	30	8	term mark	Obligatory	
2	6RNDPMLA	Renewal methods and design principles of historic gardens and urban open spaces	Kinga Mezősné Szilágyi	45	31	0	30	8	exam	Obligatory	
2	6TKLGC2MLA	Landscape graphics and communication 2	Fruzsina Zelenák	24	20	0	0	4	term mark	Obligatory	Landscape graphics and communication
2	6KMHGALMLA	History of garden art and landscape	Anna Vivien Eplényi	44	0	0	0	4	exam	Obligatory	
2	6TKE2MLA	Elective 2	Eszter Karlócainé Bakay	10	8	0	0	2	term mark	Obligatory	Elective
Altogether:				**200**	**98**	**0**	**60**	**30**			
3nd Semester - Advanced: Landscape Planning and Design											
3	6TKTFRPMLA	Regional Planning	László Kollányi	20	21	22	0	6	term mark	Obligatory	
3	6KPPDLRPMLA	Planting design in landscape renewal projects	Krisztina Szabó	21	0	17	0	4	exam	Obligatory	Planting material and planting design
3	6TVSLDPMLA	Sustainable Landscape Design and Planning	Zsombor Boromisza	18	0	36	0	6	term mark	Obligatory	
3	6KPLGC3MLA	Landscape graphics and communication 3	Eszter Karlócainé Bakay	12	0	14	0	4	term mark	Obligatory	Landscape graphics and communication 2
3	6KPULUGSMLA	Urban landscapes - urban green systems	Kinga Mezősné Szilágyi	24	14	26	0	8	exam	Obligatory	
3	6TKE3MLA	Elective 3	Péter István Balogh	14	24	0	0	2	term mark	Obligatory	
Altogether:				**109**	**59**	**115**	**0**	**30**			

Sem-ester	Code	Subject name	Instructor	Semester hours				Credit	Require-ment type	Subject type	Preliminary requirement
				Theo-retical	Prac-tical	Lab	Field trip				
4nd Semester - Final thesis											
4	6KPDPTMLA	Digital presentation techniques/Academic writing	Anikó Almási	10	60	0	0	4	term mark	Obligatory	
4	6KPTLDMLA	Thesis (individual design) in Landscape Design	Péter István Balogh	28	24	0	0	22	term mark	Obligatory	Elective 3 + all subjects of Semester 1, 2 and 3
4	6KPTLATMLA	Contemporary land-scape architectural theories	Eszter Karlócainé Bakay	10	20	0	0	4	term mark	Obligatory	
Altogether:				**48**	**104**	**0**	**0**	**30**			

SUBJECTS FOR ERASMUS STUDENTS

FACULTY OF FOOD SCIENCE

Code	Name of subject	Subject leader	Credits	Theory (weekly)	Practical (weekly)	Semester
ETSO008C	Basics of Brewing Technology	Gabriella Kun-Farkas	4	2	0	Fall
ETAK903C	Biochemistry	Judit Kosáry	4	2	0	Fall
ETEG004C	Component migration in food	Katalin Badak-Kerti	4	2	0	Fall
ETHAT902C	Dairy technology	Klára Pásztor-Huszár	4	2	0	Fall
ETEMNEG01AMSA	Economics and marketing in the food industry (MSc)	Zoltán Lakner	3	2	1	Fall
ETKT002C	Food additives		4	1	1	Fall
ETEMNSO01AMSA	Food enzymology	Nguyen Duc Quang	3	2	1	Fall
ETGI005C	Introduction to cereal based technologies	Katalin Badak-Kerti	4	2	0	Fall
ETEMNEM01AMSA	Mass and energy transfer processes (MSc)	Gyula Vatai	4	2	1	Fall
ETEMNHA13CB	Minimal processing in food preservation technologies	Klára Pásztor-Huszár	4	2	0	Fall
ETAK901C	Nutritional Biochemistry of Vitamins and secondary Metabolites	Judit Kosáry	4	2	0	Fall
ETFA911C	Physical Properties of Food	Emília Vozáry Eszter	4	2	0	Fall
ETBT901C	Principles of Wine Technology	Annamária Sólyom-Leskó	4	2	0	Fall
ETAAT901C	Sensory Analysis I.	Zoltán Kókai	4	2	0	Fall
ETAAT902C	Sensory analysis II.	Zoltán Kókai	4	2	0	Fall
ETGI004C	Statistical evaluation of research data	László Somogyi	4	2	0	Fall
ETEG905C	The Competitiveness of Hungarian Food Economy	Zoltán Lakner	4	2	0	Fall
ETEMNFA02AMSA	Theory of Measurement, Design of Experiments (MSc)	József Felföldi	4	1	2	Fall
ETSO008C	Basics of Brewing Technology	Gabriella Kun-Farkas	4	2	0	Spring
ETAK903C	Biochemistry	Judit Kosáry	4	2	0	Spring
ETEG004C	Component migration in food	Katalin Badak-Kerti	4	2	0	Spring
ETEMNEM03BMSA	Computer aided flowsheeting (MSc)	András Koris	4	2	2	Spring
ETHAT902C	Dairy technology	Klára Pásztor-Huszár	4	2	0	Spring
ETEMNFA02CB	Digital photography and photo editing for image processing	László Baranyai	4	2	0	Spring
ETEMNFA04BMSA	Food Physics (MSc)	Emília Vozáry Eszter	4	2	1	Spring
ETMB905C	Infectious diseases	Gabriella Kiskó	4	2	0	Spring
ETGI005C	Introduction to cereal based technologies	Katalin Badak-Kerti	4	2	0	Spring
ETMB902C	Microbiological Safety of Food	Anna Maráz	4	2	0	Spring
ETAK902C	Organic chemistry	Judit Kosáry	4	2	0	Spring
ETFA911C	Physical Properties of Food	Emília Eszter Vozáry	4	2	0	Spring
ETAAT901C	Sensory Analysis I.	Zoltán Kókai	4	2	0	Spring
ETAAT902C	Sensory analysis II.	Zoltán Kókai	4	2	0	Spring
ETGI004C	Statistical evaluation of research data	László Somogyi	4	2	0	Spring
ETBT903C	Wine microbiology	Annamária Sólyom-Leskó	4	2	0	Spring

FACULTY OF HORTICULTURAL SCIENCE

Code	Name of course	Subject leader	Credit	Theory (weekly)	Practical (weekly)	Semester	BSc	MSc	PhD
INTKT MM001	Agrar-Economy of the European Union	Márton Kocsis	5	0	4	Spring	N	Y	N
3MM11NAK29M	Agrarian Law and Law in Economic Life	Zoltán Kator	3	3	0	Spring	N	Y	N
3MM11NAK01M	Agromanagement	Ernő Péter Botos	3	3	0	Spring	N	Y	N
3RT07NAK01B	Applied Entomology	Gábor Vétek	3	2	2	Spring	Y	Y	N
3NT20NCS01B	Basics of Plant Microtechnique	Mária Höhn	1	0	2	Spring	Y	Y	Y
3SZ22NAK12M	Biological and Fitotechnical Resources of Viticulutre	Tamás Deák	4	2	1	Fall	Y	Y	N

Code	Name of course	Subject leader	Credit	Theory (weekly)	Practical (weekly)	Semester	BSc	MSc	PhD
3NK06NAK03M	Biological bases of plant pathology	László Palkovics	4	2	2	Fall	Y	Y	Y
3ME13NAK16M	Biologically active substancess in horticultural species	Éva Zámbori-Németh	3	2	1	Fall	N	Y	N
3ZT14NAK41M	Biology and Cultivation of Fungi	András Geösel	3	2	1	Spring	Y	Y	Y
3MI09NAK08B	Biometrics	Márta Ladányi	4	1	2	Spring	Y	Y	N
INTKT MM002	Business strategy planning in rural areas	Márton Kocsis	5	0	4	Fall	N	Y	N
INTKT ME002	Cultivation and Processing of Medicinal Plants (Basic Level)	Krisztina Szabó	5	0	4	Spring	Y	Y	N
3ME13NBV23M	Cultivation of Special Medicinal Plants and Spices ('advanced level')	Krisztina Szabó	3	2	1	Spring	N	Y	N
3MI09NAK43M	Statistical methods of decision support systems in extension service	Márta Ladányi	3	1	2	Spring	N	Y	N
3KT23NAK08B	Environmental Management	Levente Kardos	4	2	1	Fall	Y	Y	N
3GY15NAK19M	Evaluation of Fruit Cultivars	Gitta Ficzek	3	2	1	Spring	N	Y	N
3OG55NCS04B	Existing Tends of Organic Farming in Practice	Zita Szalay	2	0	2	Fall	Y	Y	N
3MI09NCS05M	Experimental Design and Evaluation	Márta Ladányi	2	0	2	Fall	N	Y	N
3ZT14NAK40M	Forcing in Soilless Systems	Katalin Angéla Slezák	3	2	1	Fall	N	Y	Y
3GN18NAK01B	Genetics and Plant Breeding	Attila Hegedűs	4	2	1	Fall+ Spring	Y	Y	N
3NT20NAK08M	Geobotany and Plant Ecology	Mária Höhn	3	2	1	Fall	N	Y	N
INTKT GY004	Growing of Nut Fruit Species	Gergely Simon	5	4	0	Fall	Y	Y	N
3GY15NAK18M	History of Horticulture and Agriculture	György Végvári	2	2	0	Spring	N	Y	N
3DD02NBV27M	Horticultural Dendrology	Magdona Sütöri-Diószegi	3	1	1	Fall	N	Y	N
3MI09NAK13M	Horticultural Information Systems	Márta Ladányi	3	1	2	Fall	N	Y	N
3MM11NAK07B	Horticultural Marketing and Quality Management	Géza Székely	4	2	1	Fall+ Spring	Y	Y	N
3SZ22NCS55B	Ampelography	Zsuzsanna Varga	2	2	0	Spring	Y	Y	N
3ME13NBV22M	Medicinal and spice plants in nutrition and therapy	Szilvia Tavaszi-Sárosi	3	2	1	Spring	N	Y	Y
3DD02NAK64M	Modern Systems in Production and Commerce of Ornamentals	Péter Honfi	3	2	1	Spring	Y	Y	N
3GN18NAK06M	Molecular Genetics and Gene Technology of Plants	Attila Hegedűs	3	2	1	Fall+ Spring	N	Y	Y
3GN18NCS30B	Molecular markers	Zsuzsanna Benyó-György	2	2	0	Spring	Y	Y	Y
3MI09NVC13P	Multivariate Statistical Methods	András Ittzés	6	2	0	Fall+ Spring	N	N	Y
3KT23NAK11M	Natural Resources and Nature Protection	Borbála Pacsutánl Bíró	3	3	0	Spring	Y	Y	N
3OG55NCS73B	Non chemical weed mangagement	Izóra Gál	2	2	0	Fall+ Spring	Y	Y	N
3OG55NAK06B	Organic Farming	Zita Szalai	3	2	1	Fall+ Spring	Y	Y	N
3OG55NAK80M	Organic Seed Production	Anna Divéky-Ertsey	4	2	1	Fall+ Spring	Y	Y	Y
3GY15NBV25M	Physiology of Temperate Zone Fruit Plants	László Szalay	3	2	1	Spring	N	Y	N
3MN24NAK38M	Plant Physiology and Stress Biology	István Papp	3	2	1	Fall	Y	Y	N
INTKT MN001	Plant Stress Physiology	Noémi Lukács	5	0	4	Spring	Y	Y	Y
INTKT NK001	Plant Virology	László Palkovics	5	0	4	Spring	Y	Y	N
INTKT GY002	Post Harvest Physiology and Technologies of Fruit Species	Gergely Simon	5	0	4	Spring	N	Y	N
3ZT14NAK02B	Principles of Vegetable Production	Zoltán Pap	4	2	2	Spring	Y	Y	N
ETBT901C	Principles of Wine Technology	Annamária Sólyom-Leskó	4	2	0	Fall	Y	Y	N
3ME13NAK08M	Production of Ecosystems and Forms of Their Regulation	Jenő Bernáth	3	2	1	Fall	Y	Y	Y
3ZT14NBV43M	Production of Propagation Material of Vegetables	Gábor Balázs	3	2	1	Spring	N	Y	N
3DD02NAK10M	Propagation Biology of Plants	Károly Hrotkó	3	2	1	Spring	N	Y	N

Code	Name of course	Subject leader	Credit	Theory (weekly)	Practical (weekly)	Semester	BSc	MSc	PhD
3SZ22NCS88B	Practical viticulture	Tamás Deák	2	0	2	Spring	Y	Y	N
3SZ22NBV18M	Quality Oriented Viticulture Production-development	György Dénes Bisztray	3	2	1	Spring	Y	Y	N
3MT17NCS42B	Renewable energy sources	György Csima	2	1	1	Spring	Y	Y	N
3KT23NAK30M	Soil Ecology	Borbála Pacsutáné Bíró	3	2	1	Fall+ Spring	Y	Y	N
3KT23NAK18M	Soil Science for Ornamentalists	Borbála Pacsutáné Bíró	3	2	2	Fall+ Spring	Y	Y	Y
3MT17NAK18M	Special Technical Knowledge	András Jung	3	1	2	Fall	N	Y	N
3OG55NAK81M	Sustainable Crop Production	Anna Divéky-Ertsey	4	2	2	Spring	Y	Y	Y
3GY15NBV26M	Up-to-date Methods in Fruit Growing	László Szalay	3	2	1	Spring	Y	Y	N
3ME13NAK37M	Up-to-date Technologies of Medicinal Plant Production	Zsuzsanna Pluhár	3	2	1	Fall	Y	Y	Y
3ZT14NAK04B	Vegetable Production Technologies	Katalin Angéla Slezák	4	2	2	Fall	Y	Y	N
INTKT SZ002	Wine Terroirs	György Lukácsy	5	2	0	Fall+ Spring	Y	Y	N
3GY15NAK03B	Woody Plant Nursery	Károly Hrotkó	4	2	1	Fall	Y	Y	N

FACULTY OF LANDSCAPE ARCHITECTURE AND URBANISM

Code	Name of course	Subject leader	Credit	Theory (weekly)	Practical (weekly)	Semester
6TF63NCS05B	Europe's Nature, regional and Landscape Parks	Miklós Zsolt Szilvácsku	4	2	2	Fall
6TF63PAPCXN	Google Earth Landscapes	Sándor Jombach	6	0	3	Fall
6TKTYFTDCADCXN	Foundation of Technical Drawing using AutoCAD	Anna Czinkóczky	4	2	0	Fall
6TKIEPERASM	Image Editing with Photoshop	Anna Czinkóczky	4	2	0	Fall
6TF63MSUCXN	Modelling with SketchUp in Landscape Architecture	József László Molnár	4	2	0	Fall
6TFLPBCXN	Landscape Planning in Budapest Agglomeration	István Valánszki	4	1	1	Fall
6TP68URMECXN	Urban Memory	Beáta Polyák	4	3	0	Fall
6TFSULAERASM	Sustainable landscapes	Krisztina Filep-Kovács	4	1	1	Fall
STKTF342CXN	Landscape Planning and EU Membership	Krisztina Filep-Kovács	4	1	1	Fall
6KMBKTKCXN	Landscape Gardens around Vienna	Anna Vivien Eplényi	2	0	2	Fall
Requirements: Bachelor's Degree (BSc, BA)						
6TVSLDPMLA	Sustainable Landscape Design and Planning	Zsombor Boromisza	6	18	36	Fall
6TKTFRPMLA	Regional planning	László Kollányi	6	42	21	Fall
6KPULUGSMLA	Urban Landscapes and Green Systems	Kinga Mezős-Szilágyi	10	24	40	Fall
6KPLGC3MLA	Landscape graphics and Communications	Eszter Karlócai-Bakay	2	12	14	Fall

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