DEPARTMENT OF NUTRITION AND FOOD ASSESSMENT

Head of Department:

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Full Professors:

Associate Professors:

Vladimír Frank, PhD.; Mária Takácsová, PhD.; Ľubomír Valík, PhD.

Assistant Professors :

Eva Hybenová, PhD; Mária Kováčová, PhD; Vlasta Kuklišová, MSc.; Soňa Škrovánková, MSc.;

Research Fellows:

Bernadette Hozová, PhD; Viola Buchtová; Anna Mikulajová, MSc.

PhD Students:

Silvia Vojteková, MSc.; Iveta Kukurová, MSc; Kitti Németh, MSc.; Denisa Lauková, MSc.; Iveta Együdová, MSc.; Alena Gajdošová, Mgr.

Technical staff:

Žofia Fórová; Edita Kovačičová; Eva Vosátková;

II._TEACHING AND RESEARCH LABORATORIES

A. Teaching laboratories:

Laboratory of Food Microbiology and Hygiene Laboratory of Food Analysis and Assessment

B. Research laboratories:

Laboratory of Food Microbiology and Hygiene Laboratory of Food Analysis and Assessment Laboratory of Food Chemistry

III._TEACHING

A. Undergraduate Study:

5. semester (Bc) Food Chemistry I. (2 h) Takácsová 6. semester (Bc) Food Analysis (2 h) Kováčová 6. semester (Bc) Food Analysis (4 h) Kováčová 1. aboratory of Food Analysis (4 h) Kováčová 2. semestral Project (0-4 h) All Department Staff 1. semester (MSc) Food Microbiology (2 h) Valík 2. aboratory of Food Microbiology (3 h) Valík, Frank, Hozová, Kuklišová 3. boratory of Food Microbiology (3 h) Valík, Frank, Hozová, Kuklišová 4. boratory Practice Food Additives (0-2 h) Hybenová 3. and Contaminants (2-0 h) Hybenová 4. boratory Practice Food Additives (0-2 h) Hybenová 4. boratory Practice Food Additives (0-2 h) Hybenová 5. semester (MSc) Physiology and Pathophysiology of (2-2 h) Bukovský 4. boratory Pract I. (0-5 h) All Department Staff 5. semester (MSc) Food Hygiene (2-1 h) Valík 6. cod Eood Chemistry II. (2 h) Kajaba 5. semestral Project II. (0-5 h)	
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and Contaminants	
3. semester (MSc) Food Ecohygiene (2-0 h) Frank	
Semestral Project III. (0-5 h) All Department Staff	
4. semester (MSc) Diploma Project (0-27 h) All Department staff	
1. semester (Bc)	
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IV._CURRENT RESEARCH PROJECTS

A. Governmental project 2003 SP 27/028 0E 02/028 0E 02 Quality, safety and functionality of primary food resources"

The project is coordinated by Research Institute of Plant Production where some tasks of the project are carried out in our Faculty. Objectives of these tasks are focused on a) Enhancement of nutritional value of various types of cereals by polyunsaturated fatty acids, b) Evaluation and selection of primary food resources and preparation of functional foods with preventive-medical properties, c) Study of genotype dependance on lipid profile in oil seeds, d) Identification of essential fatty acids donors in cereals.

Project duration: from 2003 to 2005

B. COMmon dataBASE on microbial responses to food environments generated in EU (in cooperation with IFR; contact person of STU Bratislava - Ľ. Valík)

Important advances to develop such a database structure were made by the Institute of Food Research (IFR, Norwich, UK) in the 90's. The IFR database format is utilised in a project, called ComBase, being jointly run by the U.S. Department of Agriculture - Agricultural Research Service (USDA/ARS), Institute of Food Research (IFR) and Food Standard Agency of the UK (FSA). ComBase will store the raw data of the USDA Pathogen Modeling Programme, which is one of the largest databases of its kind. FSA is supporting ComBase by releasing data and computer programs developed at IFR and funded by the FSA. The project has attracted the interest of many universities and industrial partners. Some of them (first of all University of Complutense Madrid, UCM) has already submitted large amount of suitable data to ComBase.

Project duration: from 2002 to 2004

C. Development, optimising and control of new food products with the aim to increase the food quality using biological active substances and modern technologies (Alexander Dandár)

Research activity was focused on selection, analysis and utilization of antioxidants of D. natural sources namely of plant origin, applied in edible plant oil. Antioxidative activity of ethanol extracts from oil seeds /corn, amaranth, soy, rapeseed, and cultivated flax/ as well as from legumes /pea, lens, bean, chickpea, French bean/ was studied.Positive antioxidant effects on lipid stability were established e.g. in the samples of heat-treated pork with lens. Antioxidative activity of ethanol extracts of some spices as green and black tee and coffee drinks. Volatile compounds of silica and the extracts from selected herbs and tees as well as its sensory properties were analysed too. Chemical parameters of sensory properties of fermented natural juices /cabbage, celery and beetroot/ were evaluated. Effect of NaCl content and an initial pH value as well as the effect of bacteria on biogenic amines and organic acids production were observed in evaluated juice samples. Decrease of vitamins B in heat-treated confectionery samples within an optimazing of technology was studied. Soy flavonoids / genistein, daidzein and their glukozides / in term of their antioxidative properties were studied. The influence of polyphosphate content on sensory and physico-chemical properties in selected meat products was observed. Nutritive parameters as well as the additives, mainly amino acids composition were analysed. An effect of lactic acid addition applied on the surface of butcher's meat with the aim to extend its shelf life was evaluated.

Project duration: from 2002 to 2004

E. Development of Good Hygiene Practices in the Slovak Food Industry; Development of the standard approach for codes to hygiene practice (in cooperation with STOAS Netherlands and Ministry of Agriculture of the SR; national expert - Valík)

The Netherlands and Slovak task force will develop a standard approach for the development, implementation and verification of codes to hygiene practice. The standard approach must be based on best practices from the Netherlands and/or from other EU sources. The standard approach must include all principles of HACCP according to Codex Alimentarius, the documentation on the hazard and risk analyses for future reference and a general structure according which to develop common codes to hygiene practice. The standard approach must be

approved by the official inspection institutes (task international consultants (I.C.): initially a workshop should be held to train task force members and to develop a common understanding of (content and budget is task of I.C., organisation is task of T.L.); the background of food safety including legislation, hygiene, food safety hazards, historical and future food safety developments in the international food market; the principles of HACCP and the approach to risk analyses; the development, implementation and verification of HACCP-systems and hygiene codes; the programs, methods and material to train the workforce on good hygiene practice in relation to HACCP systems and hygiene codes. A course was be made on the developed approach, methods and techniques to be able to train project teams, which undertake to develop specific codes. This course will include the development-, the implementation- and the verification phase. Subjects were:- legislation; food safety hazards determination; risk assessment; control measures; documentation; validation; verification and registration (task of I.C.).

Project duration: from 2003 to 2004

F. Study of the influence environmental factors on behaviour of technological and health relevant microflora in foods and food production areas (in cooperation with Institute of Food research Bratislava - Ľ. Valík).

Principles of predictive microbiology in the evaluation of hygienic safety of food were used. Mathematical modelling of growth of hygienically relevant microorganisms in model systems, in food and in emulsion systems was worked out. Prediction of shelf-life and dynamics of microbial deterioration of foods was studied. Influence of external and internal environmental determinants on food micro flora.

Project duration: from 2003 to 2004

G. Project duration: from to H. Project duration: from to I. Project duration: from to J. Project duration: from to K. Project duration: from to L. Project duration: from to Μ.

Project duration: from to

V._CURRENT EDUCATION PROJECTS

A. Nutrition and health in training and education - V. Frank; M. Takácsová

Preparation of variable training and educational moduls for various groups. Preparation of conceptual framework and subjects for whole-life education in nutrition, health and food safety in cooperation with the EAEA - European Association for the Education of Adults (http://www.eaea.org/slovak/eaea.html) and Institute of whole-life education at Slovak University of Technology (http://www.stuba.sk/svk1/icv/slovak.html). Establishing of the Educational centre STU in co-operation with College of Education of the Trnava university. Development of programmes for pre-sschool and school nutrition recommendations.

Project duration: from 2003 to 2005

B. Implementation of the BSP Food Safety Action (FSA) in cooperation with CIAA as a national expert - L. Valík

The experts have been provided with a well crafted methodology to carry out their job and have been provided with specific tools to achieve the expected results. Monitoring of the activities and evaluation of the results - by CIAA and the E. Commission - will be done according to the scheme provided: there is no place for "creative" interpretation or reporting.

Project duration: from 2003 to 2004

C.

Project duration: from to

D.

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Project duration: from 2003 to 2004

Ε.

Project duration: from to

F.

Project duration: from to G.

Project duration: from to

Н.

Project duration: from to

VI._COOPERATION

A._Cooperation in Slovakia

Institution	Type of cooperation	Responsible person	Duration
Rajo, S.A., Bratisl.	Experimental and consult. project	Ľ. Valík	31.01.2003- 31.12.2003
Palma Tumys S.A.	Experimental project	Ľ. Valík	21.11.2003- 31.12.2003
Institute of Food Research	Experimental project	Ľ. Valik	01.09.2003-
Agrifood , accredited testing laboratory s.r.o., Prievidza	Microbiological analysis	V. Frank	1998-
Research Institute of Plant Production	Cooperation on governmental project "Quality, safety and functionality of primary food resources"	E. Hybenová	01.09.2003-

B._International Cooperation

Institution	Type of cooperation	Responsible person	Duration
Institute of Food Research	Support for database on predictive food microbiology	Ľ. Valík	2002-
STOAS Netherlands	Consultancy and experimental in hygiene and HACCP	Ľ. Valik	2003-
CIAA Brussels	Expert's cooperation	Ľ. Valík	01.12.2003-

C._Membership in Domestic Organizations and Societies

Name	Organisation or Society	Position	Valid date
B. Hozová	Expert of the Slovak National Accreditation Service – Technical Commission TVA-L4	member	
E. Hybenová, Ľ. Valík	Member of Committee of the Food Section SCHS	member	
V. Frank, B. Hozová	Slovak Chemical Society (SCHS'	member	
E. Hybenová	Slovak Society of Forestry, Agricultural, Food and Veterinary Sciences at Slovak Academy of Sciences	member	
K. Nemeth	Slovak Society of Forestry, Agricultural, Food and Veterinary Sciences at Slovak Academy of Scieces, Bratislava	member	
A. Mikulajova	Slovak Society of Forestry, Agricultural, Food and Veterinary Sciences at Slovak Academy of Sciences, Bratislava	member	
S. Škrovánková	Slovak Society of Forestry, Agricultural, Food and Veterinary Sciences at Slovak Academy of Sciences	member	
V. Frank, E. Šturdík	Slovak Society of Forestry, Agricultural, Food and Veterinary Sciences at Slovak Academy of Sciences	member	1995
E. Šturdík	Scientific board of the Institute of Preventive and Clinical Medicine	member	2003
E. Šturdík	Scientific board of the Chemical Institute (Slovak Academy of Science)	member	2003
E. Šturdík	Academic board of the Slovak Nuclear Society	member	2003
E. Šturdík	Scientific board of the UCM University Trnava	member	2003
E. Šturdík	Editorial Board of the Bulletin of Food Research	member	2003
M. Takácsová	Editorial Board- Czech Journal of Food Sciences	member	2003
		member	
<u> </u>		member member	
		member	

	member
	member

D._Membership in International Organisations and Societies

Name	Organisation or Society	Position	Valid date
B. Hozová, V. Frank, Ľ. Valík	Czechoslovak Society for Microbiology	member	
B. Hozová	Expert of Certikom, Ltd. Deutsche Akkreditierungssystem	member	
		member	

	member
	member

Name	Organisation or Institution	State	Date / Duration

E. Visitors from abroad

F._Visits of Staff Members and Postgraduate Students in Foreign Institutions

Name	Organisation / Institution / Conference	State	Date / Duration
Ľ. Valík	University of Chemical Technology, Prague	CZ	January 2003 (2 days)
Ľ. Valík	Institute of Food Research, Norwich	UK	April 2003 (a week)
Kitti Nemeth	Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences	Poland	8 months
Anna Mikulajova	Agricultural University of Wroclaw	Poland	1 month

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VII._THESES AND DISSERTATIONS

A._Graduate Theses (Bc Degree) for state examinations after three years of study

Name	Title of Thesis	Supervisor
B. Bancíková	Unconventional sources of flavonoids	S. Vojteková
E. Baxová	Fresh cheese in human nutrition.	V. Kuklišová
N. Hudjec	Mycotoxins	E. Hybenová
G. Galajdová	Study of antioxidative activity and stability of selected flavonoids	S. Vojteková
L. Sekerešová	Bacterial toxins	E. Hybenová
L. Šindelková	Sensoric methods with mathemathic-statistical evaluation	S. Škrovánková
S. Špaldová	Analysis of flavourous spice and herbal compounds	S. Škrovánková
E. Malinová	Use of citrus flavonoids as the source of natural antioxidants	M. Kováčová
N. Bordash	The relations between aditives and healthy nutrition requirements	V. Frank
Segíňová, L.	Effectt of free Radicals of Lipids on Foods Quality and their Prevention by natural Materials	M. Takácsová
Kobzová, J.	Effect of natural Antioxidants on Formation of oxidative Products of Lipids	M. Takácsová

Name	Title of Thesis	Supervisor
Miriama Bohucká	Antioxidative properties of selected agricultural raw materials.	M. Takácsová
Jozef Fedor	Examination of amno acid concentration in soya products.	V. Buchtová
Jana Gulánová	Study of free amino acids in cow and goat milk at simulated digestive conditions	V.Kuklišová; V.Boroš
Mária Havasiová	Microbiological control of yoghurt production.	Ľ. Valík
Jana Janecová	Study of antioxidative effects of apples.	M. Kováčová
Michaela Keslérová	Sensoric evaluation of various kinds of tea	S. Škrovánková
Marcela Malová	Evaluation of fermented vegetable juices	E. Hybenová
Nadežda Matičová	Application of selected proteolytic enzymes in dough	B. Hozová
Monika Morochovičová- Fundáková	Microbiology properties of spices and taste additives	V. Frank
Ľudmila Mošková	Isolation and stabilisation of buckwheat flavonoids	M. Kováčová
Natália Rašová	Effect of selected by-product on lipid stability in foods	A. Mikulajová
Mária Stracová	Sensoric evaluation of selected herbs and herbal tea	S. Škrovánková
Matej Pokrievka	Microbiological relations of lactic acid fermentations	D. Lauková, Ľ. Valík
Knapčíková Denisa	The effect of storage on microbial quality of selected foods	V. Frank

C. Dissertations (PhD)

Name	Title of Thesis	Supervisor
Lauková D.	Stability of food emulsions.	Š. Schmidt, Ľ. Valík
Kukurová I.	Interactions of antibiotics in milk in the determination of detection limits.	B. Hozová
Németh K.	Onion flavonoids: Content, absorption, metabolism.	M. Takácsová
Petríková J.	Quantitative analysis of mutual relationships among microorganisms in foods.	Ľ. Valík
Együdová I.	Valuation and selection cereals for development foods with minimal contents unfavourable substances.	V. Frank
Gajdošová A.	Valuation and selection cereals for development foods with preventive medicinal properties.	V. Frank
Mikulajová A.	Effect of addition of some raw materials and secondary raw materials on food lipids stability.	M. Takácsová
Škrovánková S.	Isolation and Identification of sensory effective natural Materials of Plant Origin	M. Takácsová
Vojteková S.	Study of flavonoids in term of stability and antioxidant effects in selected raw materials.	M. Takácsová
Ďuračíková A.	Development of rapid methods for the diagnostic of microorganisms.	B. Hozová

D. Dissertations (DSc)

Name	Title of Thesis	Head of board

E. Habilitation Theses

Name	Title of Thesis	Head of board

F. Inauguration Theses

Name	Title of Thesis	Head of board

VYSVETLIVKY K FORMULÁRU

V bode IV. CURRENT RESEARCH PROJECTS

uviesť vedecké projekty napr.: VEGA, APVT, VTP, štátne objednávky, 5. a 6. RP, NATO, Bilateral cooperation – Slovakia – Austria, Slovakia – Czech Republic a pod. Je potrebné, aby na referáte pre vedu a výskum boli odovzdané kópie návrhov projektov, doklad o ich schválení (napr. zmluva o riešení a financovaní). Pokiaľ tak nie je, je potrebné chýbajúce podklady doplniť.

V bode V. CURRENT EDUCATION PROJECTS

Uviesť edukačné projekty napr.:KEGA, CEEPUS, Leonardo, TEMPUS, SOCRATES ERASMUS a i. Je potrebné, aby na referáte pre vedu a výskum boli odovzdané kópie návrhov projektov, doklad o ich schválení (napr. zmluva o riešení a financovaní). Pokiaľ tak nie je, je potrebné chýbajúce podklady doplniť.

V bode VI. COOPERATION

Uviesť iba skutočné a "živé" spolupráce, ktoré možno dokladovať konkrétnymi výsledkami (spoločné publikácie, HZ, členstvo v orgánoch firmy a pod.) <u>Pokiaľ bola s partnerskou</u> <u>organizáciou na Slovensku, či v zahraničí uzavretá rámcová dohoda, zmluva, memorandum a pod. o spolupráci, je potrebné ju doložiť, príp. jej kópiu na referát pre vedu a výskum.</u>

V bode VI C . Membership in Domestic Organizations and Societies

Uviesť členstvo v domácich celoštátnych organizáciách, vedeckých spoločnostiach, redakčných radách, akreditačných, grantových technických normalizačných a iných odborných komisiách a radách a pod. je potrebné dokladovať, napr. menovacím dekrétom, pokiaľ už nebol odovzdaný v minulých rokoch, resp. ak ide o nové členstvo, kópiou oficiálneho bulletinu vedeckej spoločnosti z roku 2003, kópiou strany z vedeckého alebo odborného časopisu z r. 2003, kde je uvedená redakčná rada, kópiou zápisnice z r. 2003, z ktorej je zrejmé členstvo vo výbore alebo komisii vedeckej spoločnosti a pod.)

V bode VI D . Membership in International Organisations and Societies

Uviesť členstvo v medzinárodných vedeckých spoločnostiach a inštitúciách, redakčných radách zahraničných časopisov, v medzinárodných vedeckých výboroch, komisiách a porotách a pod. je potrebné dokladovať, napr. menovacím dekrétom, pokiaľ už nebol odovzdaný v minulých rokoch, resp. ak ide o nové členstvo, kópiou oficiálneho bulletinu vedeckej spoločnosti z roku 2003, kópiou strany z vedeckého alebo odborného časopisu z r. 2003, kde je uvedená redakčná rada, v prípade radového členstva to môže byť napr. kópia preukazu člena, či kópia dokladu o zaplatení členského v r. 2003 a pod.)