



HAJAS Lívía
Assistant lecturer
+36 1 486 4822
hajas.livia@se-etk.hu

HAJAS Lívía

PLACE, DATE OF BIRTH **PÁSZTÓ, 11 AUGUST 1987**

EDUCATION SEMMELWIES UNIVERSITY

2018 MSc in Nutrition

BUDAPEST UNIVERSITY OF TECHNOLOGY AND ECONOMICS

2012 MSc in Bioengineering

BUDAPEST UNIVERSITY OF TECHNOLOGY AND ECONOMICS

2010 BSc in Bioengineering

SCIENTIFIC DEGREES

LANGUAGE SKILLS 2006 English, intermediate

2004 German, intermediate

**PROFESSIONAL-
SCIENTIFIC CAREER ASSISTANT LECTURER**

2018- Semmelweis University, Faculty of Health Sciences, Department of Dietetics and Nutrition Sciences

TECHNICAL ASSISTANT

2015-2016 Budapest University of Technology and Economics, Faculty of Chemical Technology and Biotechnology, Department of Applied Biotechnology and Food Science

**PUBLICATION LIST IN
MTMT DATABASE** <https://m2.mtmt.hu/gui2/?type=authors&mode=browse&sel=10042734>

SUBJECTS TAUGHT 2020- Basic of Health Sciences II
2018- Nutrition Sciences, Food chemistry and biochemistry, Biochemistry I,
Biochemistry II

PRACTICES LED 2018- Solution preparation, Crystallization, Acidimetry and alkalimetry, Oxidimetry and reduktometry, Complexometric titration, Argentometric titration, Acid content, Fat content, Iodine value, Protein content, Reducing sugar content, Salivary amylase activity, Paper chromatography (Food chemistry and biochemistry); Refraktometry, Polarimetry,

Gluten washing, Yoghurt preparation (Food Science); Detection of proteins and carbohydrates (Biochemistry II)
2012-2016 Molecular biology in food analysis, gluten measurement by ELISA (Food analysis laboratory practice); Isolation, purification and quantification of proteins (Biochemistry laboratory practice for BSc students)

TEACHING IN
DOCTORAL PROGRAM

PARTICIPATION IN TDK
WORK

2021 INVESTIGATION OF PLANT-BASED MEAT ALTERNATIVES (co-supervisor); **COMPOSITION OF COOKIES MADE USING DIFFERENT LENTILS** (co-supervisor)
2020 SENSORY AND TEXTURAL PROPERTIES OF GLUTEN-FREE DONUTS (co-supervisor)
2015 DEVELOPMENT AND APPLICATION OF INCURRED FOOD MATRICES FOR IMPROVING GLUTEN ANALYSIS (co-supervisor), XXXIII. National competition (OTDK), 1st place

PROFESSIONAL-
SCIENTIFIC ACTIVITIES

2015- BUTE RESEARCH SKILL DEVELOPER COURSES, organizer
2015 5TH CEREALS&EUROPE SPRING MEETING, organizing committee member
2014-2015 RESEARCHERS' NIGHT IN HUNGARY, department coordinator
2013 4TH MONIQA INTERNATIONAL CONFERENCE, organizing committee member

MEMBERSHIP IN
ORGANISATIONS

2016- HUNGARIAN DIETETIC ASSOCIATION
2009- HUNGARIAN CHEMICAL SOCIETY

PROFESSIONAL
ACKNOWLEDGEMENTS

DATE OF FINALISING CV

19 MARCH 2021
