



Dr. BENEDEK Csilla  
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## DR. BENEDEK CSILLA

PLACE, DATE OF BIRTH      **TIMISOARA, 1971. 03. 01.**

EDUCATION      **TECHNICAL UNIVERSITY OF TIMISOARA**

1994, chemical engineer MSc.

SCIENTIFIC DEGREES      **2001, PhD. (CHEMISTRY)**

LANGUAGE SKILLS

1996, German, intermediate, B (written)

1998, English, advanced, C (complex)

2005, French, intermediate, C (complex)

2012, Hungarian-Romanian, Romanian-Hungarian technical interpreter

PROFESSIONAL-  
SCIENTIFIC CAREER

**ANALYTICAL EXPERT/QUALITY MANAGER**

09.2001-01.2014, Forensic Institute of the National Tax and Customs Administration

**ASSISTANT RESEARCH FELLOW/RESEARCH FELLOW**

10.1997-09.2001, Hungarian Academy of Sciences, Supported Research Sites Office, Research Group for Petrochemistry

PUBLICATION LIST IN  
MTMT DATABASE

<https://m2.mtmt.hu/gui2/?type=authors&mode=browse&sel=10014744>

SUBJECTS TAUGHT

from 2015 on, Food and biochemistry (Dietician BSc.), Food biochemistry (Nutritionist MSc.), from 2017 on, Food safety and food adulteration (in English, Nutritionist MSc.), from 2020 on, Thesis methodology – introduction to investigation methods in nutrition science and dietetics (Dietician BSc., selected topics), from 2016 on, Food hygiene-food safety (Public Health Supervisor BSc., selected topics)

PRACTICES LED

TEACHING IN  
DOCTORAL PROGRAM

**2018-2022, APPLICATION OF CLASSICAL AND CORRELATIVE TECHNIQUES IN INVESTIGATION OF HONEY ORIGIN (BODOR ZSANETT, 50%)**

PARTICIPATION IN TDK  
WORK

2015, ANTIOXIDANT CAPACITY AND ORGANOLEPTIC PROPERTIES OF COFFEE SUBSTITUTES, XXIITH OTDK- SPECIAL AWARD

2016, RELATIONSHIPS BETWEEN BIOLOGICALLY ACTIVE COMPONENTS AND SENSORY PROPERTIES OF HONEYS, COMPARATIVE ANALYTICAL INVESTIGATION OF AUTHENTIC HUNGARIAN HONEYS - XXIIIth OTDK- 1st PRIZE (IN 2017)

2016, INVESTIGATION OF THE ANTIOXIDANT CONTENT OF SMALL-SCALE VINEGARS, RECOMMENDATION TO MÉTE OTDK PARTICIPATION, EDUVITAL SPECIAL AWARD

2016, PRESENCE OF FOOD HYGIENE IN HUNGARIAN HOUSEHOLDS, SPECIAL AWARD

2017, RELATIONSHIPS BETWEEN COMPOSITIONAL AND SENSORY PROPERTIES OF HONEY, AWARD OF PROFESSIONAL EXCELLENCE

2018, THE ROLE OF SWEETENING MATERIALS IN THE FORMATION OF THE CONTENT AND SENSORY PROPERTIES OF JAMS - EDUVITAL SPECIAL AWARD, SPRINGMED LTD. SPECIAL AWARD

2018, INVESTIGATION OF THE BOTANICAL AND GEOGRAPHICAL ORIGIN OF HUNGARIAN HONEYS, OTDK QUALIFICATION, EXCELLENCE AWARD, PROFESSIONAL EXCELLENCE AWARD, SPRINGMED LTD. SPECIAL AWARD, SPECIAL AWARD OF THE DEPT. OF DIETETICS AND NUTRITION

2018, INVESTIGATION OF QUALITY PARAMETERS OF DOMESTIC COMMERCIAL APPLE JUICES, SPRINGMED LTD. SPECIAL AWARD, SPECIAL AWARD OF THE HUNGARIAN OPTICAL INDUSTRY ASSOCIATION, COCA-COLA HUNGARY LTD. SPECIAL AWARD

2019, INVESTIGATION OF THE ANTITUMORIGENIC EFFECT OF XANTHOTHUMOL-ENRICHED BEER, SPECIAL AWARD OF THE MIDDLE-EASTERN EUROPEAN RECREATION SOCIETY, SPECIAL AWARD OF THE DEPT. OF DIETETICS AND NUTRITION

2019, CHANGES IN THE ANTIOXIDANT CAPACITY OF TEAS PREPARED IN DIFFERENT WAYS, SPECIAL AWARD OF THE MIDDLE-EASTERN EUROPEAN RECREATION SOCIETY

2019, INVESTIGATION OF ANTIOXIDANT CAPACITY AND ANTIMICROBIAL PROPERTIES OF LAVENDER VARIETIES, SPECIAL AWARD OF THE MIDDLE-EASTERN EUROPEAN RECREATION SOCIETY, XXIVth OTDK- 1st PRIZE

2020, INVESTIGATION OF PSEUDOCEREAL-BASED VEGETAL DRINKS ENRICHED WITH ANTIOXIDANTS, PROTEINS AND FIBERS, OTDK QUALIFICATION, EXCELLENCE AWARD, MDOSZ SPECIAL AWARD, SPRINGMED LTD SPECIAL AWARD, TREE OF LIFE NATIONAL HEALTH CONSERVATION PROGRAM SPECIAL AWARD, NUMIL LTD. SPECIAL AWARD

2021, DETECTION OF SUGAR SYRUPS IN HONEY BY REFERENCE AND SPECTROSCOPIC METHODS, OTDK QUALIFICATION, EXCELLENCE AWARD, PROFESSIONAL EXCELLENCE AWARD, NESTLÉ SPECIAL AWARD, PENNY MARKET LTD. SPECIAL AWARD, BOOOK LTD. SPECIAL AWARD

2021, IN VITRO INVESTIGATION AND EVALUATION OF THE NUTRITIONAL CHARACTERISTICS OF DIFFERENT LENTIL-BASED GLUTEN-FREE BISCUITS, MDOSZ SPECIAL AWARD, NESTLÉ SPECIAL AWARD, PENNY MARKET LTD. SPECIAL AWARD, BOOOK LTD. SPECIAL AWARD

*MÉTE-OTDK:*

2016, COMPARATIVE ANALYTICAL INVESTIGATION OF AUTHENTIC HUNGARIAN HONEYS, SPECIAL AWARD

2018, INVESTIGATION OF QUALITY PARAMETERS OF DOMESTIC COMMERCIAL APPLE JUICES, 1st PRIZE

2018, INVESTIGATION OF THE BOTANICAL AND GEOGRAPHICAL ORIGIN OF HUNGARIAN HONEYS, 1st PRIZE

2020, INVESTIGATION OF PSEUDOCEREAL-BASED VEGETAL DRINKS ENRICHED WITH ANTIOXIDANTS, PROTEINS AND FIBERS, 3rd PRIZE

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PROFESSIONAL-SCIENTIFIC ACTIVITIES	FROM 2019 ON, SECRETARY OF THE SCIENTIFIC STUDENTS' ASSOCIATION (TDT) OF THE FACULTY OF HEALTH SCIENCES, SEMMELWEIS UNIVERSITY FROM 2018 ON, MEMBER OF THE STUDY AND EXAM COMMITTEE (TVB) OF THE FACULTY OF HEALTH SCIENCES, SEMMELWEIS UNIVERSITY
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MEMBERSHIP IN ORGANISATIONS	FROM 2014 ON, MEMBER OF THE HUNGARIAN SOCIETY OF NUTRITION FROM 2013 ON, HUNGARIAN CHAMBER OF JURIDICAL EXPERTS (FORENSIC EXPERT IN CHEMISTRY) FROM 2008 ON, HUNGARIAN STANDARDS INSTITUTION / MSZT/MB 612 WORKING COMMITTEE (SENSORY ANALYSES)
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PROFESSIONAL ACKNOWLEDGEMENTS	2019, MERIT PRIZE 2018, STUDENTS' SCIENTIFIC MENTOR PRIZE OF SEMMELWEIS UNIVERSITY
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DATE OF FINALISING CV	19/03/2021
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