



HAJAS Lívía  
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## 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)

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TEACHING IN  
DOCTORAL PROGRAM

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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), 1<sup>st</sup> place

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PROFESSIONAL-  
SCIENTIFIC ACTIVITIES

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

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MEMBERSHIP IN  
ORGANISATIONS

**2016- HUNGARIAN DIETETIC ASSOCIATION**  
**2009- HUNGARIAN CHEMICAL SOCIETY**

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PROFESSIONAL  
ACKNOWLEDGEMENTS

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DATE OF FINALISING CV

**19 MARCH 2021**