PREFACE TO THE SPECIAL ISSUE ON FOOD RESEARCH
ACTIVITIES OF UNDERGRADUATE STUDENTS AT DIFFERENT
TALENT-CELLS OF FACULTY OF FOOD SCIENCE, CORVINUS
UNIVERSITY OF BUDAPEST

In Hungary a number of open-minded students groups have been traditionally formed and are
present in the educational/schooling system from primary schools to universities already for
decades. In the higher education deeply rooted self-training activities were brought to life
from the early ninety-fifties revealing the intention of students to pursue also this form of
self-learning, their demand on quality education as well as the manifestation of a young
generation of scientists. Today at the universities, one of the most important forms of talent
support is the so called Students’ Scientific Circle (Tudományos Diákkör, TDK), which is
one of the main pillars of the National Talent Programme started in 2008.

Historically, the TDK activities of undergraduate students at the Faculty of Food Science
dates back more than 40 years. In recent years, the interest of undergraduate students has
increased significantly in this form of self-training, thus today it has a significant role in the
training the future R&D specialists. These activities fit perfectly into the development
strategy of human resources at the Faculty. Through TDK activities, talented students have
the opportunity to evaluate the literature background of the topics of interest and to learn new
and modern physical, chemical, biological, and molecular biological methods over their
regular studies. Moreover, they can also join different projects focusing on development and
application of new technologies in food science and management of wastes that should result
in a reduced-waste, environment-friendly production process. Other outcomes of the TDK
activities are also the opportunity to take part in workshops, research group meetings (with
posters and oral presentations), where they can expand their scientific knowledge, meet
scientists from other institutions from home and abroad, as well as they also learn the rules
of ethics of scientific research and teamwork.

This special issue consists of 13 quality papers selected from the contribution talks and
theses of various TDK Conferences in the last two years. The results presented here, such as
the application of electronic nose or tongue in the assessment of quality of foods, technological
development and evaluation of bioactive food additives (antioxidants, pre- and probiotics),
foods with special functions, or of utilisation of by-products as well as of different fermentation
processes or efficient preservation methods, contribute to our present knowledge of the given
field. These works were carried out by the TDK students under the supervision of the lecturer-
scientists at different talent-cells of the Faculty of Food Science of the Corvinus University
of Budapest. Hopefully through this issue readers will not only get insights into the TDK works of our Faculty, but also receive significant scientific results from different fields of food research.

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