

Information about Hungary

(Up to date on www.ceepus.info)

Update of former datas and links (in new version):

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Useful links:

About Hungary

www.hungary.com

www.gotohungary.com

<http://hungarystartshere.com>

www.filolog.com

www.funzine.hu

www.budapestlife.hu

www.hungarotips.com

www.caboodle.hu

www.budapestinfo.hu

www.budapestpocketguide.com

Study in Hungary

www.studyinhungary.hu

<http://www.okm.gov.hu/english>

Visa and residence permit

www.kulugyminiszterium.hu

www.bm-bah.hu

Bologna System in Hungary

<http://www.ond.vlaanderen.be/hogeronderwijs/bologna/links/Hungary.htm>

http://www.ond.vlaanderen.be/hogeronderwijs/bologna/links/National-reports-2009/National_Report_Hungary_2009.pdf

Reply to the new ideas

Some words/phrases in the host language

- | | | |
|-----------------|---|--------------------|
| • How are you? | = | Hogy vagy? |
| • Fine, thanks. | = | Kösz, jól. |
| • I feel good. | = | Jól érzem magam. |
| • friendship | = | barátság |
| • love | = | szeretet, szerelem |
| • student | = | hallgató |
| • teacher | = | oktató |
| • university | = | egyetem |

• food	=	étel
• We haven't known each other yet.	=	Még nem ismerjük egymást.
• Do you speak English?	=	Beszélsz angolul?
• Say that again, please	=	Megismételné?
• Where can I get a ticket?	=	Hol tudok jegyet venni?
• How far is it?	=	Milyen messze van?
• Mineral water	=	ásványvíz
• I would like a coke.	=	Kérek egy kólát.
• tip	=	borravaló
• stamp	=	bélyeg
• post office	=	posta
• pharmacy	=	gyógyszertár, patika
• ambulance	=	mentő
• hospital	=	kórház
• policeman	=	rendőr
• cinema	=	mozi
• entrance fee	=	belépődíj

And some more for those who are interested

http://english.tpf.hu/pages/content/index.php?page_id=143

And a bit of help in the correct Hungarian pronunciation (mainly for the special sounds)

<http://everything2.com/title/Hungarian+pronunciation>

A little taste of... give us a typical recipe

Paprikáskrumpli

INGREDIENTS: 200 g of potatoes; 5-6 onions; roast garlic; pepper; salt; red chilipepper; oil

After peeling the potatoes cut into 1 cm cubes. Chop the garlic into small pieces and fry them in oil. Then add some red chilipepper and fry it for 30 secs,

Add the cube-potatoes and fill up the stew-pan with water till it covers all. Add salt and pepper.

Boil it until the potatoes are ready. You can put some spicy sousages in it.

(Károly Kopasz: International Cookbook Pazmany Peter Catholic University Faculty of Humanities Office for International Relations)

To get some practical information on studying in your country and about Hungary in general is the best to click to the website www.studyinhungary.hu

Private universities and CEEPUS:

Recognized (or accredited) universities can apply for the CEEPUS Programme in Hungary regardless of its status (public or private).