

Summary

These papers deal with the principles and natural relations of kosher cuisine and Jewish ritual slaughter. In the first chapter we can find the general introduction into the issues of kashrut and also the basic terminology. The second chapter deals with the division of food on kosher and trefah food and also with the milk and meat mixing ban and its consequences. In the following chapter we can find information regarding the ritual slaughter and the whole process of killing an animal from the choosing the right piece till its killing. In the fourth chapter I am writing about the consequent meat processing. In the last chapter we can find the information about the ritual slaughter in modern era. Whole thesis is clearly divided into the chapters and subchapters and the reader will get into the rules and principles of Jewish way of eating step by step.