



University of Pretoria Yearbook 2016

BScAgric Food Science and Technology (03130370)

Duration of study 4 years

Total credits 588

Admission requirements

- In order to register NSC/IEB/Cambridge candidates must comply with the minimum requirements for degree studies as well as the minimum requirements for the relevant study programme.
- Life Orientation is excluded in the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the provisional admission of prospective students. Final admission is based on the Grade 12 results.

Minimum requirements for 2016												
Achievement level												
Afrikaans or English				Mathematics				Physical Sciences				APS
NSC/IEB	HIGCSE	AS-Level	A-Level	NSC/IEB	HIGCSE	AS-Level	A-Level	NSC/IEB	HIGCSE	AS-Level	A-Level	
5	3	C	C	5	3	C	C	5	3	C	C	30

Candidates who do not comply with the minimum admission requirements may be considered for admission to the BScAgric or the BSc (Four-year Programme) based on the results of the NBT. Please note that students who are placed in the BSc (Four-year Programme) will take a minimum of five years to complete the BSc Agric study programme.

Other programme-specific information

Students may enrol for AIM 111 and AIM 121 instead of AIM 101 (the same content presented over 2 semesters)

Please note: Students must successfully complete all their third-year modules to continue with the final (fourth) year of this degree programme.

Electives are chosen as follows:

Second year - 12 credits

Compilation of curriculum

Students must register for elective modules in consultation with the head of department who must ensure that the modules do not clash on the set timetable.



The Dean may, in exceptional cases and on recommendation of the head of department, approve deviations from the prescribed curriculum.

Promotion to next study year

A student will be promoted to the following year of study if he or she passed 100 credits of the prescribed credits for a year of study, unless the Dean on the recommendation of the head of department decides otherwise. A student who does not comply with the requirements for promotion to the following year of study, retains the credit for the modules already passed and may be admitted by the Dean, on recommendation of the head of department, to modules of the following year of study to a maximum of 48 credits, provided that it will fit in with both the lecture and examination timetable.

Pass with distinction

The BScAgric degree is conferred with distinction if a student obtains a weighted average of at least 75% in the modules of the major subjects in the third and the fourth year of study, with a weighted average of at least 65% in the other modules of the third and the fourth year of study.



Curriculum: Year 1

Minimum credits: 140

Fundamental modules

Academic information management 111 (AIM 111)

Module credits 4.00

Service modules

Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Economic and Management Sciences
Faculty of Humanities
Faculty of Law
Faculty of Health Sciences
Faculty of Natural and Agricultural Sciences
Faculty of Theology

Prerequisites No prerequisites.

Contact time MAMELODI, 2 lectures per week

Language of tuition Both Afr and Eng

Academic organisation Information Science

Period of presentation Semester 1

Module content

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology.

Academic information management 121 (AIM 121)

Module credits 4.00

Service modules

Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Economic and Management Sciences
Faculty of Humanities
Faculty of Law
Faculty of Health Sciences
Faculty of Natural and Agricultural Sciences
Faculty of Theology
Faculty of Veterinary Science

Prerequisites No prerequisites.

Contact time 2 lectures per week, MAMELODI

Language of tuition Both Afr and Eng

Academic organisation Information Science

Period of presentation Semester 2



Module content

Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

Language and study skills 110 (LST 110)

Module credits 6.00

Service modules Faculty of Natural and Agricultural Sciences
Faculty of Veterinary Science

Prerequisites No prerequisites.

Contact time 2 lectures per week

Language of tuition English

Academic organisation Unit for Academic Literacy

Period of presentation Semester 1

Module content

The module aims to equip students with the ability to cope with the reading and writing demands of scientific disciplines.

Academic orientation 102 (UPO 102)

Module credits 0.00

Language of tuition Double Medium

Academic organisation Natural + Agric Sciences Dean

Period of presentation Year

Academic information management 102 (AIM 102)

Module credits 6.00

Service modules Faculty of Education
Faculty of Economic and Management Sciences
Faculty of Humanities
Faculty of Law
Faculty of Health Sciences
Faculty of Natural and Agricultural Sciences
Faculty of Theology
Faculty of Veterinary Science

Contact time 2 lectures per week

Language of tuition Both Afr and Eng

Academic organisation Information Science

Period of presentation Semester 2



Module content

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology. Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

Core modules

Biometry 120 (BME 120)

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Natural and Agricultural Sciences
Faculty of Veterinary Science

Prerequisites At least 4 (50-59%) in Mathematics in the Grade 12 examination, or at least 50% in both Statistics 113, 123

Contact time 1 practical per week, 4 lectures per week

Language of tuition Both Afr and Eng

Academic organisation Statistics

Period of presentation Semester 2

Module content

Simple statistical analysis: Data collection and analysis: Samples, tabulation, graphical representation, describing location, spread and skewness. Introductory probability and distribution theory. Sampling distributions and the central limit theorem. Statistical inference: Basic principles, estimation and testing in the one- and two-sample cases (parametric and non-parametric). Introduction to experimental design. One- and two-way designs, randomised blocks. Multiple statistical analysis: Bivariate data sets: Curve fitting (linear and non-linear), growth curves. Statistical inference in the simple regression case. Categorical analysis: Testing goodness of fit and contingency tables. Multiple regression and correlation: Fitting and testing of models. Residual analysis. Computer literacy: Use of computer packages in data analysis and report writing.

Plant biology 161 (BOT 161)

Module credits 8.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education

Prerequisites MLB 111 GS

Contact time fortnightly practicals, 2 lectures per week

Language of tuition Both Afr and Eng

Academic organisation Plant and Soil Sciences

Period of presentation Semester 2



Module content

Basic plant structure and function; introductory plant taxonomy and plant systematics; principles of plant molecular biology and biotechnology; adaptation of plants to stress; medicinal compounds from plants; basic principles of plant ecology and their application in natural resource management.

General chemistry 117 (CMY 117)

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Health Sciences
Faculty of Veterinary Science

Prerequisites Final Grade 12 marks of at least 60% for Mathematics and 60% for Physical Sciences.

Contact time 1 practical per week, 4 lectures per week

Language of tuition Both Afr and Eng

Academic organisation Chemistry

Period of presentation Semester 1

Module content

General introduction to inorganic, analytical and physical chemistry. Atomic structure and periodicity. Molecular structure and chemical bonding using the VSEOR model. Nomenclature of inorganic ions and compounds. Classification of reactions: precipitation, acid-base, redox reactions and gas-forming reactions. Mole concept and stoichiometric calculations concerning chemical formulas and chemical reactions. Principles of reactivity: energy and chemical reactions. Physical behaviour gases, liquids, solids and solutions and the role of intermolecular forces. Rate of reactions: Introduction to chemical kinetics.

General chemistry 127 (CMY 127)

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Health Sciences
Faculty of Veterinary Science

Prerequisites Natural and Agricultural Sciences students: CMY 117 GS or CMY 154 GS Health Sciences students: none

Contact time 1 practical per week, 4 lectures per week

Language of tuition Both Afr and Eng

Academic organisation Chemistry

Period of presentation Semester 2



Module content

Theory: General physical-analytical chemistry: Physical behaviour of gases, liquids and solids, intermolecular forces, solutions. Principles of reactivity: energy and chemical reactions, entropy and free energy, electrochemistry. Organic chemistry: Structure (bonding), nomenclature, isomerism, introductory stereochemistry, introduction to chemical reactions and chemical properties of organic compounds and biological compounds, i.e. carbohydrates and amino acids. Practical: Molecular structure (model building), synthesis and properties of simple organic compounds.

Introductory genetics 161 (GTS 161)

Module credits 8.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Veterinary Science

Prerequisites MLB 111 GS

Contact time fortnightly practicals, 2 lectures per week

Language of tuition Both Afr and Eng

Academic organisation Genetics

Period of presentation Semester 2

Module content

Chromosomes and cell division. Principles of Mendelian inheritance: locus and alleles, dominance interactions and epistasis. Probability studies. Sex determination and sex linked traits. Pedigree analysis. Extranuclear inheritance. Genetic linkage and chromosome mapping. Chromosome variation.

Introduction to microbiology 161 (MBY 161)

Module credits 8.00

Service modules Faculty of Engineering, Built Environment and Information Technology

Prerequisites MLB 111 GS

Contact time 2 lectures per week, 1 practical per week

Language of tuition Both Afr and Eng

Academic organisation Microbiology and Plant Path

Period of presentation Semester 2

Module content

The module will introduce the student to the field of Microbiology. Basic Microbiological aspects that will be covered include introduction into the diversity of the microbial world (bacteria, archaea, eukaryotic microorganisms and viruses), basic principles of cell structure and function, microbial nutrition and microbial growth and growth control. Applications in Microbiology will be illustrated by specific examples i.e. bioremediation, animal-microbial symbiosis, plant-microbial symbiosis and the use of microorganisms in industrial microbiology. Wastewater treatment, microbial diseases and food will be introduced using specific examples.



Molecular and cell biology 111 (MLB 111)

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Health Sciences
Faculty of Veterinary Science

Prerequisites Refer to Regulation 1.2: A candidate who has passed Mathematics with at least 50% in the Grade 12 examination

Contact time 4 lectures per week, 1 practical per week

Language of tuition Both Afr and Eng

Academic organisation Genetics

Period of presentation Semester 1

Module content

Introductory study of the ultra structure, function and composition of representative cells and cell components. General principles of cell metabolism, molecular genetics, cell growth, cell division and differentiation.

Physics for biology students 131 (PHY 131)

Module credits 16.00

Service modules Faculty of Education
Faculty of Health Sciences
Faculty of Veterinary Science

Prerequisites Refer to Regulation 1.2: A candidate must have passed Mathematics with at least 50% in the Grade 12 examination

Contact time 1 practical per week, 4 lectures per week, 1 discussion class per week

Language of tuition Both Afr and Eng

Academic organisation Physics

Period of presentation Semester 1

Module content

Units, vectors, one dimensional kinematics, dynamics, work, equilibrium, sound, liquids, heat, thermodynamic processes, electric potential and capacitance, direct current and alternating current, optics, modern physics, radio activity.

Mathematics 134 (WTW 134)

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Veterinary Science

Prerequisites Refer to Regulation 1.2: At least 50% for Mathematics in the Grade 12 examination .



Contact time 4 lectures per week, 1 tutorial per week

Language of tuition Both Afr and Eng

Academic organisation Mathematics and Applied Maths

Period of presentation Semester 1

Module content

**Students will not be credited for more than one of the following modules for their degree: WTW 134, WTW 165, WTW 114, WTW 158. WTW 134 does not lead to admission to Mathematics at 200 level and is intended for students who require Mathematics at 100 level only. WTW 134 is offered as WTW 165 in the second semester only to students who have applied in the first semester of the current year for the approximately 65 MBChB, or the 5-6 BChD places becoming available in the second semester and who were therefore enrolled for MGW 112 in the first semester of the current year.* Functions, derivatives, interpretation of the derivative, rules of differentiation, applications of differentiation, integration, interpretation of the definite integral, applications of integration. Matrices, solutions of systems of equations. All topics are studied in the context of applications.

Animal diversity 161 (ZEN 161)

Module credits 8.00

Service modules Faculty of Education
Faculty of Veterinary Science

Prerequisites MLB 111 GS or TDH

Contact time 2 lectures per week, fortnightly practicals

Language of tuition Both Afr and Eng

Academic organisation Zoology and Entomology

Period of presentation Semester 2

Module content

Animal classification, phylogeny, organization and terminology. Evolution of the various animal phyla, morphological characteristics and life cycles of parasitic and non-parasitic animals. Structure and function of reproductive, respiratory, excretory, circulatory and digestive systems.



Curriculum: Year 2

Minimum credits: 144

Core modules

Introduction to proteins and enzymes 251 (BCM 251)

Module credits 12.00

Service modules Faculty of Health Sciences

Prerequisites [CMY117 GS] and [CMY127 GS] and [MLB111 GS]

Contact time 2 lectures per week, 90 minute practical per week

Language of tuition Double Medium

Academic organisation Biochemistry

Period of presentation Semester 1

Module content

Structural and ionic properties of amino acids. Peptides, the peptide bond, primary, secondary, tertiary and quaternary structure of proteins. Interactions that stabilise protein structure, denaturation and renaturation of proteins. Introduction to methods for the purification of proteins, amino acid composition, and sequence determinations. Introduction to enzyme kinetics and enzyme inhibition. Allosteric enzymes, regulation of enzyme activity, active centres and mechanisms of enzyme catalysis. Examples of industrial applications of enzymes. Practical training in laboratory techniques and Good Laboratory Practice. Techniques for the quantitative and qualitative analysis of biological molecules. Processing and presentation of scientific data.

Carbohydrate metabolism 252 (BCM 252)

Module credits 12.00

Service modules Faculty of Education
Faculty of Health Sciences

Prerequisites [CMY117 GS] and [CMY127 GS] and [MLB111 GS]

Contact time 90 minute practical per week, 2 lectures per week

Language of tuition Double Medium

Academic organisation Biochemistry

Period of presentation Semester 1

Module content

Biochemistry of carbohydrates. Thermodynamics and bioenergetics. Glycolysis, citric acid cycle and electron transport. Glycogen metabolism, pentose-phosphate pathway, gluconeogenesis and photosynthesis. Practical training in study and analysis of metabolic pathways and enzymes. Scientific method and design: Hypothesis design and testing, method design and scientific controls.

Lipid and nitrogen metabolism 261 (BCM 261)

Module credits 12.00



Service modules	Faculty of Health Sciences
Prerequisites	[CMY117 GS] and [CMY127 GS] and [MLB111 GS]
Contact time	90 minute practical per week, 2 lectures per week
Language of tuition	Double Medium
Academic organisation	Biochemistry
Period of presentation	Semester 2

Module content

Biochemistry of lipids, membrane structure, anabolism and catabolism of lipids. Nitrogen metabolism, amino acid biosynthesis and catabolism. Biosynthesis of neurotransmitters, pigments, hormones and nucleotides from amino acids. Catabolism of purines and pyrimidines. Therapeutic agents directed against nucleotide metabolism. Examples of inborn errors of metabolism of nitrogen containing compounds. The urea cycle, nitrogen excretion. Practical training in scientific writing skills: evaluation of a scientific report. Techniques for separation and analysis of biological molecules

Biochemical principles of nutrition and toxicology 262 (BCM 262)

Module credits	12.00
Service modules	Faculty of Health Sciences
Prerequisites	[CMY117 GS] and [CMY127 GS] and [MLB111 GS]
Contact time	90 minute practical per week, 2 lectures per week
Language of tuition	Double Medium
Academic organisation	Biochemistry
Period of presentation	Semester 2

Module content

Biochemistry of nutrition and toxicology. Proximate analysis of nutrients. Review of energy requirements and expenditure. Respiratory quotient. Requirements and function of water, vitamins and minerals. Interpretation and modification of RDA values for specific diets, eg growth, exercise, pregnancy and lactation, aging and starvation. Interactions between nutrients. Comparison of monogastric and ruminant metabolism. Cholesterol, polyunsaturated, essential fatty acids and dietary anti-oxidants. Oxidation of fats. Biochemical mechanisms of water- and fat-soluble vitamins and assessment of vitamin status. Mineral requirements, biochemical mechanisms, imbalances and diarrhoea. Biochemistry of xenobiotics: absorption, distribution, metabolism and excretion (ADME); detoxification reactions: oxidation/reduction (Phase I), conjugations (Phase II), export from cells (Phase III); factors affecting metabolism and disposition. Toxic responses: tissue damage and physiological effects, teratogenesis, immunotoxicity, mutagenesis and carcinogenesis. Examples of toxins: biochemical mechanisms of common toxins and their antidotes. Antibiotics and resistance. Natural toxins from fungi, plants and animals: goitrogens, cyanogens, cholinesterase inhibitors, ergotoxin, aflatoxins Practical training in analyses of nutrients, fatty acids separations, antioxidant determination, and enzyme activity measurements, PO ratio of mitochondria, electrophoresis, extraction, solubility and gel permeation techniques.

Introduction to food science and technology 250 (FST 250)

Module credits	12.00
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Prerequisites	CMY 117 and CMY 127 and PHY 131 and WTW 134 or WTW 165 or TDH
Contact time	1 practical per week, 2 lectures per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1

Module content

Lectures: Food Science as a discipline. Activities of Food Scientists and Nutritionists. How food is produced, processed and distributed (food pipeline). World food problem. Human nutrition and human food requirements. Constituents of foods: Functional properties. Food quality. Food deterioration and control (food preservation). Unit operations in food processing. Food safety, risks and hazards. Principles of food packaging. Food legislation and labelling. Food processing and the environment. Practicals: Group assignments applying the theory in practice; practical demonstrations in pilot plants; guest lecturers on the world of food scientists and nutritionists; factory visit/videos of food processing.

Principles of food processing and preservation 260 (FST 260)

Module credits	12.00
Prerequisites	CMY 117, CMY 127, MBY 161, PHY 131 and WTW 134 or WTW 165 or TDH
Contact time	2 lectures per week, 1 practical per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1 and Semester 2

Module content

Lectures: Food preservation technologies: concept of hurdle technology; heat (blanching, pasteurisation and sterilisation); cold (refrigeration and freezing); concentration and dehydration; food irradiation; fermentation; preservatives; new methods of food preservation. Effect of various food preservation technologies on the microbiological (shelf-life and safety issues), sensory and nutritional quality of foods. Practicals: Practical applications of above processes. Physical, chemical and sensory evaluation of processed foods. Assignment: Application of hurdle technology concept to a specific food product.

Introduction to agricultural economics 210 (LEK 210)

Module credits	12.00
Service modules	Faculty of Economic and Management Sciences
Prerequisites	No prerequisites.
Contact time	3 lectures per week
Language of tuition	Double Medium
Academic organisation	Agric Econ, Ext + Rural Dev
Period of presentation	Semester 1



Module content

Introduction to financial management in agriculture: Farm management and agricultural finance, farm management information; analysis and interpretation of farm financial statements; risk and farm planning. Budgets: partial, break-even, enterprise, total, cash flow and capital budgets. Time value of money. Introduction to production and resource use: the agricultural production function, total physical product curve, marginal physical product curve, average physical product curve, stages of production. Assessing short-term business costs; Economics of short-term decisions. Economics of input substitution: Least-cost use of inputs for a given output, short-term least-cost input use, effects of input price changes. Least-cost input use for a given budget. Economics of product substitution. Product combinations for maximum profit. Economics of crop and animal production.

Agricultural economics 220 (LEK 220)

Module credits	12.00
Service modules	Faculty of Economic and Management Sciences
Prerequisites	[LEK 210] or [EKN 113 and/or EKN 120]
Contact time	3 lectures per week
Language of tuition	Double Medium
Academic organisation	Agric Econ, Ext + Rural Dev
Period of presentation	Semester 2

Module content

The agribusiness system; the unique characteristics of agricultural products; marketing functions and costs; market structure; historical evolution of agricultural marketing in South Africa. Marketing environment and price analysis in agriculture: Introduction to supply and demand analysis. Marketing plan and strategies for agricultural commodities; market analysis; product management; distribution channels for agricultural commodities, the agricultural supply chain, the agricultural futures market.

Bacteriology 251 (MBY 251)

Module credits	12.00
Service modules	Faculty of Engineering, Built Environment and Information Technology
Prerequisites	MBY 161 GS
Contact time	2 lectures per week, 1 practical per week
Language of tuition	English
Academic organisation	Microbiology and Plant Path
Period of presentation	Semester 1



Module content

Growth, replication and survival of bacteria, Energy sources, harvesting from light versus oxidation, regulation of catabolic pathways, chemotaxis. Nitrogen metabolism, iron-scavenging. Alternative electron acceptors: denitrification, sulphate reduction, methanogenesis. Bacterial evolution, systematic and genomics. Biodiversity; bacteria occurring in the natural environment (soil, water and air), associated with humans, animals, plants, and those of importance in foods and in the water industry.

Mycology 261 (MBY 261)

Module credits 12.00

Service modules Faculty of Engineering, Built Environment and Information Technology

Prerequisites MBY 161

Contact time 1 practical per week, 2 lectures per week

Language of tuition English

Academic organisation Microbiology and Plant Path

Period of presentation Semester 2

Module content

Organisation and molecular architecture of fungal thalli, chemistry of the fungal cell. Chemical and physiological requirements for growth and nutrient acquisition. Mating and meiosis; spore development; spore dormancy, dispersal and germination. Fungi as saprobes in soil, air, plant, aquatic and marine ecosystems; role of fungi as decomposers and in the deterioration of materials; fungi as predators and parasites; mycoses, mycetisms and mycotoxicoses; fungi as symbionts of plants, insects and animals. Applications of fungi in biotechnology.

Nutrition 250 (VDG 250)

Module credits 12.00

Prerequisites Natural and Agricultural Sciences students: CMY 127; Health Sciences students: second year status

Contact time fortnightly practicals, 3 lectures per week

Language of tuition English

Academic organisation Food Science

Period of presentation Semester 1

Module content

Nutrition in the context of growth, development and composition of organisms. Metabolic processes and control in the body. Overview of nutritional processes. The study of the fundamental principles of nutrient metabolism (including macro- and micro-nutrients and water) and digestion physiology. Applications are made regarding man and animals.

Practical work: Experimental work and problem orientated tasks.

Food microbiology 262 (MBY 262)

Module credits 12.00



Prerequisites	MBY 251
Contact time	2 lectures per week, 1 practical per week
Language of tuition	English
Academic organisation	Microbiology and Plant Path
Period of presentation	Semester 2

Module content

Primary sources of microorganisms in food. Factors affecting the growth and survival of microorganisms in food. Microbial quality, spoilage and safety of food. Different organisms involved, their isolation, screening and detection. Conventional approaches, alternative methods rapid methods. Food fermentations: fermentation types, principles and organisms involved.



Curriculum: Year 3

Minimum credits: 144

Core modules

Integrated food science 350 (FST 350)

Module credits	18.00
Prerequisites	Second-year status, FST 250 and FST 260 or TDH
Contact time	2 lectures per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 2

Module content

Literature studies and seminar presentations on topics in food science, nutrition and health.

Food chemistry 351 (FST 351)

Module credits	18.00
Prerequisites	BCM 251 and BCM 252 and BCM 261 and BCM 262 or TDH
Contact time	1 practical per week, 2 lectures per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1

Module content

Lectures - Chemistry of major food components: Carbohydrates. Proteins. Lipids. Water. Chemical and nutritional aspects of food processing: implications of different processing techniques on the major food components. Functional properties of the major food components. Modification of functional properties of the major food components. Food analysis methodology. Practical work: Food analysis.

Food chemistry (2) 352 (FST 352)

Module credits	18.00
Prerequisites	BCM 251 and BCM 252 and BCM 261 and BCM 262 or TDH
Contact time	1 practical per week, 2 lectures per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1



Module content

Lectures - Basic food analysis and chemistry of the minor food components: Basic food analysis, vitamins, minerals, additives, contaminants. Chemical and nutritional aspects of food processing: implications of different processing techniques on minor food components. Functional properties of the minor food components. Food analysis methodology. Practical work: Food analysis.

Food engineering 353 (FST 353)

Module credits	18.00
Prerequisites	FST 260 or TDH
Contact time	1 practical per week, 3 lectures per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1

Module content

Lectures: Mass and energy balance. Heat transfer theory: Convection, conduction and radiation. Energy for food processing. Fluid flow and rheology. Unit operations: materials handling, cleaning, sorting, grading, peeling, disintegration, separation (e.g. membrane technology), pumping, mixing and forming, heating, concentration, drying, extrusion, refrigeration, freezing. Tutorials/practicals: Calculations on mass and energy balances, psychrometry, refrigeration and freezing.

Principles of the science and technology of plant food 360 (FST 360)

Module credits	18.00
Prerequisites	FST 250, FST 260, FST 351 and FST 352 or TDH
Contact time	2 lectures per week, 1 practical per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 2

Module content

Cereal and legume grains, oilseeds and fruits and vegetables: Composition and structure. Quality assessment and grading. Post-harvest storage and physiology. Cleaning and sorting principles and technologies. Milling – principles and technologies, and their effects on product functionality and nutrient composition. Juice and oil extraction – principles and technologies, and their effects on product functionality and nutrient composition. Bread and baked goods making – principles and technologies, and their effects on product functionality and nutrient composition. Practical work: Laboratory analyses of components and products of cereals, oilseeds, legumes and fruits and vegetables; Determination of quality; Factory visits.

Animal food science 361 (FST 361)

Module credits	18.00
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Prerequisites FST 250, FST 260, FST 351 and FST 352 or TDH

Contact time 1 practical per week, 2 lectures per week

Language of tuition English

Academic organisation Food Science

Period of presentation Semester 2

Module content

Dairy science: Composition of milk; some physical properties of milk; factors affecting composition of milk; microbiological aspects of milk production; lactation; mechanical milking; milk defects; nutritive value of milk and milk products. Practical work: Chemical and microbiological tests of milk. Demonstration of the cheese-making process. Meat, poultry, fish and egg science: The composition, nutritional value and quality of meat, poultry, fish and eggs; factors affecting quality from slaughter or harvesting to consumption. Practical work: Visits to red meat and poultry abattoirs; quality determinations, egg quality and protein functionality.

Agricultural economics 320 (LEK 320)

Module credits 18.00

Service modules Faculty of Economic and Management Sciences

Prerequisites LEK 220, LEK 210

Contact time 3 lectures per week, 2 practicals per week

Language of tuition Double Medium

Academic organisation Agric Econ, Ext + Rural Dev

Period of presentation Semester 2

Module content

The modern food and agribusiness system. Key drivers in the global context. Whole farm planning and budget development The financial analysis of farm financial, financial modelling, the financing decision: capital acquisition, creditworthiness, different capital sources, capital structures. The investment decision and working capital management. Value chains in agribusiness. Risk management. Strategic management and marketing principles in agribusiness. Operational management and human resources management. Business planning for agribusiness.

Advanced animal and plant foods microbiology 362 (FST 362)

Module credits 18.00

Prerequisites FST 260, MBY 251, MBY 261, MBY 262

Contact time 180 minute practical per week, 2 lectures per week

Language of tuition English

Academic organisation Food Science

Period of presentation Semester 1



Module content

With an integrated focus on animal and plant food commodities, this module considers food properties and processing operations that impact on the growth, survival and biochemical activity of microorganisms as they relate to spoilage, safety and fermentation. Temperature effects on microbial growth and survival including thermal destruction and cell and spore injury. Microbial stress response (adaptation) during processing. Selection for stress resistant and more virulent pathogenic variants and virulence mechanisms (toxin structure/function) of food-borne pathogens during food processing. Theory and practice of new advances in microbial detection and identification methods. Tools for the production of safe foods including food safety objectives (FSOs) and risk analysis. Practicals will include advanced microbial detection and identification methods applied to animal and plant foods as well as the food supply chain.



Curriculum: Final year

Minimum credits: 160

Core modules

Research methodology and seminar 400 (FST 400)

Module credits	20.00
Prerequisites	Third-year status or TDH
Contact time	1 day seminar in semester 2, 1 workshop of 5 days in semester 1
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Year

Module content

Lectures and assignments: Research methodology. Literature study and seminar presentations on topics in food science and/or technology. The student must also pass an oral examination at the end of the module.

Animal food technology 401 (FST 401)

Module credits	20.00
Prerequisites	FST 361 or TDH
Contact time	9 practicals per week, 30 discussion classes
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 2

Module content

Dairy technology: The technology of fluid, concentrated, dried, frozen and fermented dairy products and starter cultures. Requirements for milk supply and other ingredients. Principles for the manufacturing of products in this category. Possible defects, causes and prevention. Practical work: Preparation of condensed milk, custard, ready-to-eat milk-based desserts, flavoured milk beverages, dairy-fruit juice mixtures; ice cream and other frozen desserts; yoghurt and cultured milk products; cheeses. Evaluation and analysis of the products. Effect of processing on nutritional value of dairy products. Factory visits. Meat, poultry, fish and egg technology: Meat, poultry, fish and egg processing and equipment. Meat emulsion, curing, dehydration and fermentation technology. Preservation and storage. Packaging. Legislation. Quality control and hygiene. Effect of processing on nutritional value of meat products. Practical work: Manufacturing of dried, cured, fermented and emulsion type products. Visits to processing factories.

Advanced plant food science and technology 402 (FST 402)

Module credits	20.00
Prerequisites	FST 360 or TDH



Contact time 8 discussion classes in semester 1, 5 practicals S1, 3 practicals S2, 5 discussion classes in semester 2

Language of tuition English

Academic organisation Food Science

Period of presentation Year

Module content

Plant food functionality: Starch, non-starch polysaccharides, protein. Advanced rheology and texture. Malting and brewing. Ready-to-eat (RTE) technologies and their impact on functional and nutritional quality. Plant oil processing. Minimal processing of fruits and vegetables. Practical work: Pasting properties of starch; Dough rheology; Isolation of legume and cereal proteins; SDS-PAGE electrophoreses of legume and cereal proteins; Malting and mashing of sorghum and barley malt; Extraction of essential oils; Extraction and identification of phenolic compounds; Minimal processing of fruits and vegetables.

Sensory evaluation 412 (FST 412)

Module credits 10.00

Prerequisites FST 260, FST 351 and FST 352 or TDH

Contact time 12 discussion classes, 6 practicals per semester

Language of tuition English

Academic organisation Food Science

Period of presentation Semester 1

Module content

Principles and applications of sensory evaluation. Types of panels, tests and test conditions and their functions. Selection and training of panellists for descriptive sensory evaluation. Instrumental sensory quality measurements. Statistical analysis and interpretation of data. Practicals: Practical aspects and execution of sensory evaluation techniques, analysis and interpretation of data. Instrumental sensory quality measurements.

Product development and quality management 413 (FST 413)

Module credits 30.00

Prerequisites FST 260 or TDH and FST 351 and FST 352

Contact time 6 practicals per semester, 15 discussion classes

Language of tuition English

Academic organisation Food Science

Period of presentation Semester 1



Module content

Lectures: Principles involved and steps that are followed to develop new food products that are safe, tasty, nutritious and cost effective. Application of the theory of food product development. Quality management systems with specific reference to Good Manufacturing Practices, HACCP and ISO 9000. National and international standards, Codex Alimentarius, FDA. Application of food legislation. Food Packaging. Practicals: A product development project will be planned, conducted and presented. Application and implementation of HACCP.

Advanced food science 420 (FST 420)

Module credits	20.00
Prerequisites	Third-year status or TDH
Contact time	12 discussion classes
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Year

Module content

Discussion classes in advanced level food chemistry, food microbiology, food engineering, food processing and nutrition. Problem solving and literature discussion.

Research project 463 (FST 463)

Module credits	40.00
Prerequisites	Third-year status in Food Science or TDH
Contact time	1 practical per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Year

Module content

Planning, execution and reporting of a research project on a selected Food Science and/or Technology subject.

The information published here is subject to change and may be amended after the publication of this information. The [General Regulations \(G Regulations\)](#) apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the [General Rules](#) section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.