



University of Pretoria Yearbook 2017

Principles of food processing and preservation 260 (FST 260)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	12.00
Programmes	BSc Culinary Science BSc Food Science BSc Microbiology
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	Module is presented in 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.

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.