



University of Pretoria Yearbook 2017

Food safety and hygiene 354 (VDS 354)

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| Qualification | Undergraduate |
| Faculty | Faculty of Natural and Agricultural Sciences |
| Module credits | 12.00 |
| Programmes | BConSci Food Retail Management BConSci Hospitality Management |
| Prerequisites | No prerequisites. |
| Contact time | 2 lectures per week, 1 practical per week |
| Language of tuition | Afrikaans and English is used in one class |
| Academic organisation | Food Science |
| Period of presentation | Semester 2 |

Module content

Module 1: General anatomy and morphology of bacteria, viruses and fungi. Basic nutritional requirements of micro-organisms and the effect of environmental factors on microbiological growth. Food decay, food poisoning and preservation of food by micro-organisms. Basic principles involved in disinfections, sterilization and control of microbes; techniques of microbial repression: sterilization by using heat, radiation, filtration, chemicals decimation of numbers.

Module 2: Food safety approached from retail, commercial and institutional angles. Safety issues surrounding food. Principles of food safety and food hygiene; good manufacturing practices; HACCP and risk analysis; employee health, hygiene and safety; Consumer rights and protection; occupational health and safety; health and food safety legislation in South Africa.

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