University of Pretoria Yearbook 2017

BScHons Nutrition and Food Science (02240603)

Duration of study	1 year
Total credits	135

Programme information

Renewal of registration

i. Subject to exceptions approved by the Dean, on the recommendation of the head of department, and in the case of distance education where the Dean formulates the stipulations that will apply, a student may not sit for an examination for the honours degree more than twice in the same module.
ii. A student for an honours degree must complete his or her study, in the case of full-time students, within two years and, in the case of after-hours students, within three years of first registering for the degree and, in the case of distance education students, within the period stipulated by the Dean. Under special circumstances, the Dean, on the recommendation of the head of department, may give approval for a limited extension of this period.

In calculating marks, General Regulation G.12.2 applies.

Apart from the prescribed coursework, a research project is an integral part of the study.

Admission requirements

A BSc in Nutrition and Food Science degree with a pass mark of at least 60%. A candidate with another applicable academic background can be admitted to the programme on passing a preliminary examination and/or on completion of certain prescribed modules aimed at supplementing lacking background knowledge.

Pass with distinction

The BScHons degree is awarded with distinction to a candidate who obtains a weighted average of at least 75% in all the prescribed modules and a minimum of 65% in any one module.

Curriculum: Final year

Minimum credits: 135

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Core modules

Research methodology and seminars 700 (FST 700)

Module credits	15.00
Prerequisites	No prerequisites.
Contact time	1 day seminar in semester 2, 1 workshop of 5 days in semester 1
Language of tuition	Module is presented in 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 candidate must also pass an oral examination at the end of the module.

Sensory evaluation 712 (FST 712)

Module credits	10.00
Prerequisites	No prerequisites.
Contact time	6 practicals per semester, 12 discussion classes
Language of tuition	Module is presented in English
Academic organisation	Food Science
Period of presentation	Semester 1

Module content

Lectures: 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.

Production development and quality management 713 (FST 713)

Module credits	25.00
Prerequisites	No prerequisites.
Contact time	15 discussion classes, 6 practicals per semester
Language of tuition	Module is presented in 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.

Recipe development and standardisation 713 (VDS 713)

Module credits	30.00
Prerequisites	No prerequisites.
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Separate classes for Afrikaans and English
Academic organisation	Consumer Science
Period of presentation	Semester 1

Module content

Recipe development process. Development of appropriate recipes and food products for a given situation. Standardisation of recipes. Food styling and food photography.

Food consumerism and product advice 723 (VDS 723)

Module credits	15.00
Prerequisites	No prerequisites.
Contact time	3 lectures per week
Language of tuition	Separate classes for Afrikaans and English
Academic organisation	Consumer Science
Period of presentation	Semester 1 or Semester 2

Module content

Factors influencing food consumption, consumer behaviour and food choice. Food product advice. Consumer advice, marketing of food products, consumer education.

Advanced nutrition and food sciences 720 (VVW 720)

Module credits	15.00
Prerequisites	No prerequisites.
Contact time	12 discussion classes
Language of tuition	Module is presented in English
Academic organisation	Food Science
Period of presentation	Semester 2

Module content

Discussion classes in advanced level nutrition and food sciences. Problem solving and literature discussion.

Research project 763 (VVW 763)

Module credits	40.00
Prerequisites	No prerequisites.
Contact time	1 lecture per week, 3 practicals per week
Language of tuition	Module is presented in English
Academic organisation	Food Science
Period of presentation	Year

Module content

A short research project on an approved topic in Nutrition and Food Sciences is planned, executed and presented in the form of a written report.

Micronutrient malnutrition 765 (VVW 765)

Module credits	15.00
Prerequisites	No prerequisites.
Contact time	1 discussion class per week
Language of tuition	Module is presented in English
Academic organisation	Food Science
Period of presentation	Semester 2

Module content

Introduction to malnutrition in sub-Saharan Africa. Selected micronutrients (i.e. vitamin A, Fe, iodine, Zn): Their role as micronutrients and their significance in health, deficiency disorders and prevention thereof. Conceptual framework for understanding micronutrient deficiencies. Nutritional epidemiology. Micronutrients in nutritional support of individuals with HIV/aids.

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.