

# University of Pretoria Yearbook 2018

## 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](#)

**Prerequisites** CMY 117, CMY 127, MBY 161, PHY 131 and WTW 134 or WTW 165 or TDH

**Contact time** 1 practical per week, 2 lectures per week

**Language of tuition** Module is presented in English

**Department** 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.