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# University of Pretoria Yearbook 2019

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## BScHons Food Science (02240602)

**Minimum 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 relevant 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 relevant 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 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.

### Other programme-specific information

#### 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 credits: 105

Elective credits 30

## Core modules

### Research methodology and seminars 700 (FST 700)

<b>Module credits</b>	15.00
<b>Prerequisites</b>	No prerequisites.
<b>Contact time</b>	1 day seminar in semester 2, 1 workshop of 5 days in semester 1
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	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)

<b>Module credits</b>	10.00
<b>Prerequisites</b>	No prerequisites.
<b>Contact time</b>	12 discussion classes, 6 practicals per semester
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	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)

<b>Module credits</b>	25.00
<b>Prerequisites</b>	No prerequisites.



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**Contact time** 6 practicals per semester, 15 discussion classes

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

**Department** Consumer and Food Sciences

**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 720 (FST 720)

**Module credits** 15.00

**Prerequisites** No prerequisites.

**Contact time** 12 discussion classes

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

**Department** Consumer and Food Sciences

**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 763 (FST 763)

**Module credits** 40.00

**Prerequisites** No prerequisites.

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

**Department** Consumer and Food Sciences

**Period of presentation** Year

**Module content**

A short research project on an approved topic in food science and/or technology is planned, executed and presented in the form of a written report.

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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.