



University of Pretoria Yearbook 2020

Animal food science 361 (FST 361)

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| Qualification | Undergraduate |
| Faculty | Faculty of Natural and Agricultural Sciences |
| Module credits | 18.00 |
| Programmes | BSc Food Science |
| Prerequisites | FST 250, FST 260, FST 351 and FST 352 or permission from the HOD. |
| Contact time | 1 practical per week, 2 lectures per week |
| Language of tuition | Module is presented in English |
| Department | Consumer and Food Sciences |
| Period of presentation | Semester 2 |

Module content

Dairy science: Composition of milk; some physical properties of milk; factors affecting composition of milk; microbiological aspects of milk production; lactation; mechanical milking; milk defects; nutritive value of milk and milk products. Practical work: Chemical and microbiological tests of milk. Demonstration of the cheese-making process. Meat, poultry, fish and egg science: The composition, nutritional value and quality of meat, poultry, fish and eggs; factors affecting quality from slaughter or harvesting to consumption. Practical work: Visits to red meat and poultry abattoirs; quality determinations, egg quality and protein functionality.

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