

University of Pretoria Yearbook 2022

Introduction to food science and technology 250 (FST 250)

Qualification Undergraduate **Faculty** Faculty of Natural and Agricultural Sciences Module credits 12.00 **NOF Level** 06 BSc (Biotechnology) **Programmes BSc (Food Science)** BSc (Microbiology) CMY 117 and CMY 127 and PHY 131 and WTW 134 or WTW 165 or permission from **Prerequisites** 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 1

Module content

Lectures: Food Science as a discipline. Activities of Food Scientists and Nutritionists. How food is produced, processed and distributed (food pipeline). World food problem. Human nutrition and human food requirements. Constituents of foods: Functional properties. Food quality. Food deterioration and control (food preservation). Unit operations in food processing. Food safety, risks and hazards. Principles of food packaging. Food legislation and labelling. Food processing and the environment. The aforementioned lectures focus on the role of Food Science in addressing the UN Sustainable Development Goals (#1, 2, 3, 6 and 7). Practicals: Group assignments applying the theory in practice; practical demonstrations in pilot plants; guest lecturers on the world of food scientists and nutritionists; factory visit/videos of food processing.

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