



# University of Pretoria Yearbook 2022

## Food chemistry 351 (FST 351)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	Faculty of Natural and Agricultural Sciences
<b>Module credits</b>	18.00
<b>NQF Level</b>	07
<b>Programmes</b>	BSc (Culinary Science) BSc (Food Science) BSc (Nutrition)
<b>Prerequisites</b>	BCM 251 and BCM 252 and BCM 261 and BCM 257 or permission of the HOD.
<b>Contact time</b>	1 practical per week, 2 lectures per week
<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 - Chemistry of major food components: Carbohydrates. Proteins. Lipids. Water. Chemical and nutritional aspects of food processing: implications of different processing techniques on the major food components. Functional properties of the major food components. Modification of functional properties of the major food components. Food analysis methodology. Practical work: Food analysis.

The regulations and rules for the degrees published here are subject to change and may be amended after the publication of this information.

The [General Academic Regulations \(G Regulations\)](#) and [General Student Rules](#) apply to all faculties and registered students of the University, as well as all prospective students who have accepted an offer of a place at the University of Pretoria. On registering for a programme, the student bears the responsibility of ensuring that they familiarise themselves with the General Academic Regulations applicable to their registration, as well as the relevant faculty-specific and programme-specific regulations and information as stipulated in the relevant yearbook. Ignorance concerning these regulations will not be accepted as an excuse for any transgression, or basis for an exception to any of the aforementioned regulations.