

# University of Pretoria Yearbook 2023

## PhD (Food Science) (02261060)

**Department** Consumer and Food Sciences

**Minimum duration of study** 2 years

**Total credits** 360

**NQF level** 10

### Programme information

The degree is awarded based on a thesis and other requirements as follows: Candidates must write a thesis on their research project in Food Science and have at least a research paper accepted for publication in a peer-reviewed scientific journal. Also consult General Academic Regulations G42-G55.

### Admission requirements

1. Relevant MSc degree **or** relevant MScAgric degree
2. A weighted average of at least 60% for the master's degree

### General information

#### **University of Pretoria Programme Qualification Mix (PQM) verification project**

*The higher education sector has undergone an extensive alignment to the Higher Education Qualification Sub-Framework (HEQF) across all institutions in South Africa. In order to comply with the HEQSF, all institutions are legally required to participate in a national initiative led by regulatory bodies such as the Department of Higher Education and Training (DHET), the Council on Higher Education (CHE), and the South African Qualifications Authority (SAQA). The University of Pretoria is presently engaged in an ongoing effort to align its qualifications and programmes with the HEQSF criteria. Current and prospective students should take note that changes to UP qualification and programme names, may occur as a result of the HEQSF initiative. Students are advised to contact their faculties if they have any questions.*



## Curriculum: Year 1

**Minimum credits: 360**

### Core modules

#### Thesis: Food science 990 (FST 990)

<b>Module credits</b>	360.00
<b>NQF Level</b>	10
<b>Prerequisites</b>	No prerequisites.
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Year

## Curriculum: Final year

**Minimum credits: 360**

### Core modules

#### Thesis: Food science 990 (FST 990)

<b>Module credits</b>	360.00
<b>NQF Level</b>	10
<b>Prerequisites</b>	No prerequisites.
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Year

#### Regulations and rules

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.

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