



UNIVERSITEIT VAN PRETORIA
UNIVERSITY OF PRETORIA
YUNIBESITHI YA PRETORIA

Faculty of Natural and Agricultural Sciences

Fakulteit Natuur- en Landbouwetenskappe
Lefapha la Disaense tša Tlhago le Temo

BSc (Food Science)

This programme focuses on the chemical composition, structure and nutritional value of food. The interaction of food components during processing, preservation and storage is studied by making use of chemistry, physics, biological and mathematical principles. Candidates who are likely to excel are those who enjoy science and are keen on understanding food production from farm to fork.

What makes this programme unique?

Candidates study a product that is used daily by all people and therefore prepare themselves to play a role in feeding the nation. A graduate with a BSc (Food Science) degree is eligible for registration as a natural scientist with the South African Council of Natural Scientific Professions (SACNASP).

Which companies employ our graduates?

Our graduates are employed by all major food production companies eg Nestlé, RCL Foods, In2Foods, Unilever and the Rhodes Food Group; by major food retailers eg Shoprite and Checkers, Woolworths, Pick n Pay; by flavour and additive producing companies eg SAAFI and Cell-Chem; and laboratories that specialise in analysing food in South Africa and all over the world.



Programme	Minimum requirements for NSC and IEB for 2022			
	Achievement level			APS
	English Home Language or English First Additional Language	Mathematics	Physical Sciences	
BSc (Food Science) [3 years] Closing dates: SA – 30 September Non-SA – 31 August	5	5	5	32