



University of Pretoria Yearbook 2016

BScAgric Food Science and Technology (03130370)

Duration of study 4 years

Total credits 588

Admission requirements

- In order to register NSC/IEB/Cambridge candidates must comply with the minimum requirements for degree studies as well as the minimum requirements for the relevant study programme.
- Life Orientation is excluded in the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the provisional admission of prospective students. Final admission is based on the Grade 12 results.

Minimum requirements for 2016												
Achievement level												
Afrikaans or English				Mathematics				Physical Sciences				APS
NSC/IEB	HIGCSE	AS-Level	A-Level	NSC/IEB	HIGCSE	AS-Level	A-Level	NSC/IEB	HIGCSE	AS-Level	A-Level	
5	3	C	C	5	3	C	C	5	3	C	C	30

Candidates who do not comply with the minimum admission requirements may be considered for admission to the BScAgric or the BSc (Four-year Programme) based on the results of the NBT. Please note that students who are placed in the BSc (Four-year Programme) will take a minimum of five years to complete the BSc Agric study programme.

Other programme-specific information

Students may enrol for AIM 111 and AIM 121 instead of AIM 101 (the same content presented over 2 semesters)

Please note: Students must successfully complete all their third-year modules to continue with the final (fourth) year of this degree programme.

Electives are chosen as follows:

Second year - 12 credits

Compilation of curriculum

Students must register for elective modules in consultation with the head of department who must ensure that the modules do not clash on the set timetable.



The Dean may, in exceptional cases and on recommendation of the head of department, approve deviations from the prescribed curriculum.

Promotion to next study year

A student will be promoted to the following year of study if he or she passed 100 credits of the prescribed credits for a year of study, unless the Dean on the recommendation of the head of department decides otherwise. A student who does not comply with the requirements for promotion to the following year of study, retains the credit for the modules already passed and may be admitted by the Dean, on recommendation of the head of department, to modules of the following year of study to a maximum of 48 credits, provided that it will fit in with both the lecture and examination timetable.

Pass with distinction

The BScAgric degree is conferred with distinction if a student obtains a weighted average of at least 75% in the modules of the major subjects in the third and the fourth year of study, with a weighted average of at least 65% in the other modules of the third and the fourth year of study.



Curriculum: Year 1

Minimum credits: 140

Fundamental modules

Academic information management 111 (AIM 111) - Credits: 4.00

Academic information management 121 (AIM 121) - Credits: 4.00

Language and study skills 110 (LST 110) - Credits: 6.00

Academic orientation 102 (UPO 102) - Credits: 0.00

Academic information management 102 (AIM 102) - Credits: 6.00

Core modules

Biometry 120 (BME 120) - Credits: 16.00

Plant biology 161 (BOT 161) - Credits: 8.00

General chemistry 117 (CMY 117) - Credits: 16.00

General chemistry 127 (CMY 127) - Credits: 16.00

Introductory genetics 161 (GTS 161) - Credits: 8.00

Introduction to microbiology 161 (MBY 161) - Credits: 8.00

Molecular and cell biology 111 (MLB 111) - Credits: 16.00

Physics for biology students 131 (PHY 131) - Credits: 16.00

Mathematics 134 (WTW 134) - Credits: 16.00

Animal diversity 161 (ZEN 161) - Credits: 8.00



Curriculum: Year 2

Minimum credits: 144

Core modules

- Introduction to proteins and enzymes 251 (BCM 251) - Credits: 12.00
- Carbohydrate metabolism 252 (BCM 252) - Credits: 12.00
- Lipid and nitrogen metabolism 261 (BCM 261) - Credits: 12.00
- Biochemical principles of nutrition and toxicology 262 (BCM 262) - Credits: 12.00
- Introduction to food science and technology 250 (FST 250) - Credits: 12.00
- Principles of food processing and preservation 260 (FST 260) - Credits: 12.00
- Introduction to agricultural economics 210 (LEK 210) - Credits: 12.00
- Agricultural economics 220 (LEK 220) - Credits: 12.00
- Bacteriology 251 (MBY 251) - Credits: 12.00
- Mycology 261 (MBY 261) - Credits: 12.00
- Nutrition 250 (VDG 250) - Credits: 12.00
- Food microbiology 262 (MBY 262) - Credits: 12.00



Curriculum: Year 3

Minimum credits: 144

Core modules

Integrated food science 350 (FST 350) - Credits: 18.00

Food chemistry 351 (FST 351) - Credits: 18.00

Food chemistry (2) 352 (FST 352) - Credits: 18.00

Food engineering 353 (FST 353) - Credits: 18.00

Principles of the science and technology of plant food 360 (FST 360) - Credits: 18.00

Animal food science 361 (FST 361) - Credits: 18.00

Agricultural economics 320 (LEK 320) - Credits: 18.00

Advanced animal and plant foods microbiology 362 (FST 362) - Credits: 18.00



Curriculum: Final year

Minimum credits: 160

Core modules

Research methodology and seminar 400 (FST 400) - Credits: 20.00

Animal food technology 401 (FST 401) - Credits: 20.00

Advanced plant food science and technology 402 (FST 402) - Credits: 20.00

Sensory evaluation 412 (FST 412) - Credits: 10.00

Product development and quality management 413 (FST 413) - Credits: 30.00

Advanced food science 420 (FST 420) - Credits: 20.00

Research project 463 (FST 463) - Credits: 40.00

The information published here is subject to change and may be amended after the publication of this information. The [General Regulations \(G Regulations\)](#) apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the [General Rules](#) section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.