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# University of Pretoria Yearbook 2017

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## Food chemistry (2) 352 (FST 352)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	18.00
<b>Programmes</b>	<a href="#">BSc Culinary Science</a> <a href="#">BSc Food Science</a> <a href="#">BSc Nutrition</a>
<b>Prerequisites</b>	BCM 251 and BCM 252 and BCM 261 and BCM 262 or TDH
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Academic organisation</b>	Food Science
<b>Period of presentation</b>	Semester 1

### Module content

Lectures - Basic food analysis and chemistry of the minor food components: Basic food analysis, vitamins, minerals, additives, contaminants. Chemical and nutritional aspects of food processing: implications of different processing techniques on minor food components. Functional properties of the minor food components. Food analysis methodology. Practical work: Food analysis.

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