Universiteit van Pretoria Jaarboek 2018

BScHons Voedselwetenskap (02240602)

Minimum duur van studie	1 jaar
Totale krediete	135

Programinligting

Hierdie inligting is slegs in Engels beskikbaar.

Renewal of registration

1. Subject to exceptions approved by the Dean, on the recommendation of the head of department, and in the case of distance education where the Dean formulates the stipulations that will apply, a student may not sit for an examination for the honours degree more than twice in the same module.
2. A student for an honours degree must complete his or her study, in the case of full-time students, within two years and, in the case of after-hours students, within three years of first registering for the degree and, in the case of distance education students, within the period stipulated by the Dean. Under special circumstances, the Dean, on the recommendation of the head of department, may give approval for a limited extension of this period.

In calculating marks, General Regulation G.12.2 applies.

Apart from the prescribed coursework, a research project is an integral part of the study.

Toelatingsvereistes

A BSc in Food Science degree with a pass mark of at least 60%. A candidate with another, applicable academic background can be admitted to the programme on passing a preliminary examination and/or on completion of certain prescribed modules aimed at supplementing lacking background knowledge.

Ander programspesifieke inligting

Each candidate must complete elective modules to a total of 30 credits. We strongly recommend the following two modules as electives, or other modules as approved by the head of department:

- FST 701 Animal food technologies 701
- FST 702 Advanced plant food science and technologies 702

Slaag met lof

The BScHons degree is awarded with distinction to a candidate who obtains a weighted average of at least 75% in all the prescribed modules and a minimum of 65% in any one module.

Kurrikulum: Finale jaar

Minimum krediete: 135

Kernmodules

Navorsingsmetodiek en seminare 700 (FST 700)

Modulekrediete	15.00
Voorvereistes	Geen voorvereistes.
Kontaktyd	1 werkswinkel van 5 dae in semester 1, 1 dag seminaar in semester 2
Onderrigtaal	Module word in Engels aangebied
Departement	Voedselwetenskap
Aanbiedingstydperk	Jaar

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

Lectures and assignments: Research methodology. Literature study and seminar presentations on topics in Food Science and/or Technology. The candidate must also pass an oral examination at the end of the module.

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Sintuiglike evaluering 712 (FST 712)

Modulekrediete	10.00
Voorvereistes	Geen voorvereistes.
Kontaktyd	6 praktiese sessies per semester, 12 besprekingsklasse
Onderrigtaal	Module word in Engels aangebied
Departement	Voedselwetenskap
Aanbiedingstydperk	Semester 1

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

Lectures: principles and applications of sensory evaluation. Types of panels, tests and test conditions and their functions. Selection and training of panellists for descriptive sensory evaluation. Instrumental sensory quality measurements. Statistical analysis and interpretation of data.
Practicals: Practical aspects and execution of sensory evaluation techniques, analysis and interpretation of data. Instrumental sensory quality measurements.

Produkontwikkeling en kwaliteitsbestuur 713 (FST 713)

Modulekrediete	25.00
Voorvereistes	Geen voorvereistes.
Kontaktyd	15 besprekingsklasse, 6 praktiese sessies per semester
Onderrigtaal	Module word in Engels aangebied

Departement	Voedselwetenskap
Aanbiedingstydperk	Semester 1

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

Lectures: principles involved and steps that are followed to develop new food products that are safe, tasty, nutritious and cost effective. Application of the theory of food product development. Quality management systems with specific reference to Good Manufacturing Practices, HACCP and ISO 9000. National and international standards, Codex Alimentarius, FDA. Application of food legislation. Food packaging. Practicals: A product development project will be planned, conducted and presented. Application and implementation of HACCP.

Gevorderde voedselwetenskap 720 (FST 720)

Modulekrediete	15.00
Voorvereistes	Geen voorvereistes.
Kontaktyd	12 besprekingsklasse
Onderrigtaal	Module word in Engels aangebied
Departement	Voedselwetenskap
Aanbiedingstydperk	Jaar

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

Discussion classes in advanced level food chemistry, food microbiology, food engineering, food processing and nutrition. Problem solving and literature discussion.

Navorsingsprojek 763 (FST 763)

Modulekrediete	40.00
Voorvereistes	Geen voorvereistes.
Onderrigtaal	Module word in Engels aangebied
Departement	Voedselwetenskap
Aanbiedingstydperk	Jaar

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

A short research project on an approved topic in food science and/or technology is planned, executed and presented in the form of a written report.

Die inligting wat hier verskyn, is onderhewig aan verandering en kan na die publikasie van hierdie inligting gewysig word.. Die Algemene Regulasies (G Regulasies) is op alle fakulteite van die Universiteit van Pretoria van toepassing. Dit word vereis dat elke student volkome vertroud met hierdie regulasies sowel as met die inligting vervat in die Algemene Reëls sal wees.

Onkunde betrefffende hierdie regulasies en reels sal nie as ‘n verskoning by oortreding daarvan aangebied kan word nie.