

# University of Pretoria Yearbook 2019

## Principles of the science and technology of plant food 360 (FST 360)

**Qualification** Undergraduate

**Faculty** [Faculty of Natural and Agricultural Sciences](#)

**Module credits** 18.00

**Programmes** [BSc Food Science](#)

**Prerequisites** FST 250, FST 260, FST 351 and FST 352 or permission from the HOD.

**Contact time** 1 practical per week, 2 lectures per week

**Language of tuition** Module is presented in English

**Department** Consumer and Food Sciences

**Period of presentation** Semester 2

### Module content

Cereal and legume grains, oilseeds and fruits and vegetables: Composition and structure. Quality assessment and grading. Post-harvest storage and physiology. Cleaning and sorting principles and technologies. Milling – principles and technologies, and their effects on product functionality and nutrient composition. Juice and oil extraction – principles and technologies, and their effects on product functionality and nutrient composition. Bread and baked goods making – principles and technologies, and their effects on product functionality and nutrient composition. Practical work: Laboratory analyses of components and products of cereals, oilseeds, legumes and fruits and vegetables; Determination of quality; Factory visits.

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