

# University of Pretoria Yearbook 2021

## BSc Nutrition (02133322)

**Department** Consumer and Food Sciences

**Minimum duration of study** 4 years

**Total credits** 543

**NQF level** 08

### Programme information

The BSc (Nutrition) degree programme is offered by the Faculty of Natural and Agricultural Sciences. Students are, however, enrolled for modules in both the Faculty of Natural and Agricultural Sciences and the Faculty of Health Sciences.

It is expected of students following the Public Health Nutrition option to undergo internship training. The module FNH 480 will be administered by the Department of Human Nutrition in the Faculty of Health Sciences

Also consult the General Regulations.

### Admission requirements

- The closing date is an administrative admission guideline for non-selection programmes. Once a non-selection programme is full and has reached the institutional targets, then that programme will be closed for further admissions, irrespective of the closing date. However, if the institutional targets have not been met by the closing date, then that programme will remain open for admissions until the institutional targets are met.
- The following persons will be considered for admission: candidates who are in possession of a certificate that is deemed by the University to be equivalent to the required National Senior Certificate with university endorsement, candidates who are graduates from another tertiary institution or have been granted the status of a graduate of such an institution, and candidates who are graduates of another faculty at the University of Pretoria.
- Life Orientation is excluded from the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the conditional admission of prospective students. Final admission is based on Grade 12 results.
- Please note that the Faculty does not accept GED and School of Tomorrow qualifications for entry into our programmes.

#### **Transferring students**

##### **Candidates previously registered at UP or at another university**

The faculty's Admissions Committee considers applications of candidates who have already completed the final NSC or equivalent qualification examination and/or were previously registered at UP or another university, on grounds of their final NSC or equivalent qualification results as well as academic merit.

##### **Candidates previously registered at a FET college or a university of technology**

The faculty's Admissions Committee considers the application of these candidates on the grounds of their final

NSC or equivalent qualification results as well as academic merit.

### **Qualifications from countries other than South Africa**

- Citizens from countries other than South Africa and South African citizens with foreign qualifications must comply with all the other admission requirements and the prerequisites for subjects/modules.
- In addition to meeting the admission requirements, admission is based on the performance in the **TOEFL, IELTS or SAT**, if required.
- Candidates must have completed the National Senior Certificate with admission to degree studies or a certificate of conditional exemption on the basis of a candidate's foreign qualifications, the so-called "Immigrant" or "Foreign Conditional Exemption". The only condition for the "Foreign Conditional Exemption" that is accepted is: 'completion of the degree course'. The exemption certificate is obtainable from Universities South Africa (USAf). Detailed information is available on the website at [click here](#).

**University of Pretoria website:** [click here](#)

### **Minimum requirements**

#### **Achievement level**

#### **English Home**

#### **Language or**

#### **English First**

#### **Additional**

#### **Language**

		<b>Mathematics</b>		<b>Physical Sciences</b>		<b>APS</b>
NSC/IEB	AS Level	NSC/IEB	AS Level	NSC/IEB	AS Level	
5	C	5	C	5	C	<b>32</b>

\* Cambridge A level candidates who obtained at least a D in the required subjects, will be considered for admission. Students in the Cambridge system must offer both Physics AND Chemistry with performance at the level specified for NSC Physical Sciences in the table above.

\* International Baccalaureate (IB) HL candidates who obtained at least a 4 in the required subjects, will be considered for admission. Students in the IB system must offer both Physics AND Chemistry with performance at the level specified for NSC Physical Sciences in the table above.

Candidates who do not comply with the minimum admission requirements for BSc (Nutrition), may be considered for admission to the BSc – Extended programme – Biological and Agricultural Sciences. This programme takes a year longer than the normal programmes to complete.

### **BSc - Extended Programme - Biological and Agricultural Sciences**

#### **Minimum requirements**

#### **Achievement level**

#### **English Home**

#### **Language or**

#### **English First**

#### **Additional**

#### **Language**

		<b>Mathematics</b>		<b>Physical Sciences</b>		<b>APS</b>
NSC/IEB	AS Level	NSC/IEB	AS Level	NSC/IEB	AS Level	
4	D	4	D	4	D	<b>26</b>

## Other programme-specific information

A student must pass all the minimum prescribed and elective module credits as set out at the end of each year within a programme as well as the total required credits to comply with the particular degree programme. Please refer to the curricula of the respective programmes. At least 144 credits must be obtained at 300-/400-level, or otherwise as indicated by curriculum. The minimum module credits needed to comply with degree requirements is set out at the end of each study programme. Subject to the programmes as indicated a maximum of 150 credits will be recognised at 100-level. A student may, in consultation with the relevant head of department and subject to the permission by the Dean, select or replace prescribed module credits not indicated in BSc three-year study programmes to the equivalent of a maximum of 36 module credits.

It is important that the total number of prescribed module credits is completed during the course of the study programme. The Dean may, on the recommendation of the relevant head of department, approve deviations in this regard. Subject to the programmes as indicated in the respective curricula, a student may not register for more than 75 module credits per semester at first-year level subject to permission by the Dean. A student may be permitted to register for up to 80 module credits in the first semester during the first year provided that he or she obtained a final mark of no less than 70% for grade 12 Mathematics and achieved an APS of 34 or more in the NSC.

Students who are already in possession of a bachelor's degree, will not receive credit for modules of which the content overlap with modules from the degree that was already conferred. Credits will not be considered for more than half the credits passed previously for an uncompleted degree. No credits at the final-year or 300- and 400-level will be granted.

The Dean may, on the recommendation of the programme manager, approve deviations with regard to the composition of the study programme.

Please note: Where elective modules are not specified, these may be chosen from any modules appearing in the list of modules.

It remains the student's responsibility to ascertain, prior to registration, whether they comply with the prerequisites of the modules they want to register for.

The prerequisites are listed in the Alphabetical list of modules.

## 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 relevant 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 relevant 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.

### General promotion requirements in the faculty

All students whose academic progress is not acceptable can be suspended from further studies.

- A student who is excluded from further studies in terms of the stipulations of the abovementioned regulations, will be notified in writing by the Dean or Admissions Committee at the end of the relevant semester.
- A student who has been excluded from further studies may apply in writing to the Admissions Committee of the

Faculty of Natural and Agricultural Sciences for re-admission.

- Should the student be re-admitted by the Admissions Committee, strict conditions will be set which the student must comply with in order to proceed with his/her studies.
- Should the student not be re-admitted to further studies by the Admissions Committee, he/she will be informed in writing.
- Students who are not re-admitted by the Admissions Committee have the right to appeal to the Senate Appeals Committee.
- Any decision taken by the Senate Appeals Committee is final.

## Pass with distinction

A student obtains his or her degree with distinction if all prescribed modules at 300-level (or higher) are passed in one academic year with a weighted average of at least 75%, and obtain at least a subminimum of 65% in each of the relevant modules.

## Curriculum: Year 1

**Minimum credits: 134**

Fundamental = 14

Core = 120

### Fundamental modules

#### Academic information management 111 (AIM 111)

<b>Module credits</b>	4.00
<b>NQF Level</b>	05
<b>Service modules</b>	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Economic and Management Sciences Faculty of Humanities Faculty of Law Faculty of Health Sciences Faculty of Natural and Agricultural Sciences Faculty of Theology and Religion
<b>Prerequisites</b>	No prerequisites.
<b>Contact time</b>	2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Information Science
<b>Period of presentation</b>	Semester 1

#### Module content

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology.

#### Academic information management 121 (AIM 121)

<b>Module credits</b>	4.00
<b>NQF Level</b>	05
<b>Service modules</b>	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Economic and Management Sciences Faculty of Humanities Faculty of Law Faculty of Health Sciences Faculty of Natural and Agricultural Sciences Faculty of Theology and Religion Faculty of Veterinary Science
<b>Prerequisites</b>	No prerequisites.
<b>Contact time</b>	2 lectures per week



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

**Department** Informatics

**Period of presentation** Semester 2

### Module content

Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

## Language and study skills 110 (LST 110)

**Module credits** 6.00

**NQF Level** 05

**Service modules** Faculty of Natural and Agricultural Sciences  
Faculty of Veterinary Science

**Prerequisites** No prerequisites.

**Contact time** 2 lectures per week

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

**Department** Unit for Academic Literacy

**Period of presentation** Semester 1

### Module content

The module aims to equip students with the ability to cope with the reading and writing demands of scientific disciplines.

## Academic orientation 102 (UPO 102)

**Module credits** 0.00

**NQF Level** 00

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

**Department** Natural and Agricultural Sciences Deans Office

**Period of presentation** Year

## Core modules

### Biometry 120 (BME 120)

**Module credits** 16.00

**NQF Level** 05

**Service modules** Faculty of Engineering, Built Environment and Information Technology  
Faculty of Natural and Agricultural Sciences  
Faculty of Veterinary Science

**Prerequisites** At least 4 (50-59%) in Mathematics in the Grade 12 examination, or at least 50% in both Statistics 113, 123



**Contact time** 1 practical per week, 4 lectures per week

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

**Department** Statistics

**Period of presentation** Semester 2

#### Module content

Simple statistical analysis: Data collection and analysis: Samples, tabulation, graphical representation, describing location, spread and skewness. Introductory probability and distribution theory. Sampling distributions and the central limit theorem. Statistical inference: Basic principles, estimation and testing in the one- and two-sample cases (parametric and non-parametric). Introduction to experimental design. One- and twoway designs, randomised blocks. Multiple statistical analysis: Bivariate data sets: Curve fitting (linear and non-linear), growth curves. Statistical inference in the simple regression case. Categorical analysis: Testing goodness of fit and contingency tables. Multiple regression and correlation: Fitting and testing of models. Residual analysis. Computer literacy: Use of computer packages in data analysis and report writing.

### General chemistry 117 (CMY 117)

**Module credits** 16.00

**NQF Level** 05

**Service modules** Faculty of Engineering, Built Environment and Information Technology  
Faculty of Education  
Faculty of Health Sciences  
Faculty of Veterinary Science

**Prerequisites** A candidate must have Mathematics for at least 60% and 60% for Physical Sciences.

**Contact time** 1 practical per week, 4 lectures per week

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

**Department** Chemistry

**Period of presentation** Semester 1

#### Module content

General introduction to inorganic, analytical and physical chemistry. Atomic structure and periodicity. Molecular structure and chemical bonding using the VSEOR model. Nomenclature of inorganic ions and compounds. Classification of reactions: precipitation, acid-base, redox reactions and gas-forming reactions. Mole concept and stoichiometric calculations concerning chemical formulas and chemical reactions. Principles of reactivity: energy and chemical reactions. Physical behaviour gases, liquids, solids and solutions and the role of intermolecular forces. Rate of reactions: Introduction to chemical kinetics.

### General chemistry 127 (CMY 127)

**Module credits** 16.00

**NQF Level** 05



<b>Service modules</b>	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Health Sciences Faculty of Veterinary Science
<b>Prerequisites</b>	Natural and Agricultural Sciences students: CMY 117 GS or CMY 154 GS Health Sciences students: none
<b>Contact time</b>	1 practical per week, 4 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Chemistry
<b>Period of presentation</b>	Semester 2

### Module content

Theory: General physical-analytical chemistry: Chemical equilibrium, acids and bases, buffers, solubility equilibrium, entropy and free energy, electrochemistry. Organic chemistry: Structure (bonding), nomenclature, isomerism, introductory stereochemistry, introduction to chemical reactions and chemical properties of organic compounds and biological compounds, i.e. carbohydrates and aminoacids. Practical: Molecular structure (model building), synthesis and properties of simple organic compounds.

## Introduction to food, nutrition and health 121 (FNH 121)

<b>Module credits</b>	8.00
<b>NQF Level</b>	05
<b>Prerequisites</b>	Natural and Agricultural Sciences students
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Semester 2



## Module content

By 2050 the world will have to feed more than 8 billion people. This module provides the initial science base in Food, Nutrition and Health and introduces some scientific principles and fundamental concepts.

Lectures: Introduction to food choice as affected by social factors, religious influences, ethnicity, health, safety, economics, food sensory properties; Introduction to the food supply chain with special emphasis on the nutritional, environmental, ethical and safety issues that are of importance to consumers; Hunger – food needs, including food and nutrition security, nature of nutritional problems, approaches to combat over- and undernutrition; Introduction to nutrition: Nutrients in foods; nutrient composition of foods; bioavailability of nutrients; diet and chronic diseases; the keys to healthy eating; Introduction to functional chemical components of food; Introduction to food processing and preservation; Introduction to food safety, hazards and risks; Introduction to food quality and consumer preferences; Importance of food legislation to ensure a healthy and safe food supply including nutritional labelling; health and nutrition claims; Food, Nutrition and Health issues in the News.

Practical work: Principles and practice of basic concepts in food, nutrition and health.

All lectures and practical discussion sessions focus on the role of food science and nutrition in addressing the UN Sustainable Development Goals of achieving food security and improving good health and well-being (#1, 2, 3 and 6).

## Introductory genetics 161 (GTS 161)

**Module credits** 8.00

**NQF Level** 05

**Service modules** Faculty of Engineering, Built Environment and Information Technology  
Faculty of Education  
Faculty of Veterinary Science

**Prerequisites** MLB 111 GS

**Contact time** 2 lectures per week, fortnightly tutorials

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

**Department** Biochemistry, Genetics and Microbiology

**Period of presentation** Semester 2

## Module content

Chromosomes and cell division. Principles of Mendelian inheritance: locus and alleles, dominance interactions, extensions and modifications of basic principles.. Probability studies. Sex determination and sex linked traits. Pedigree analysis. Genetic linkage and chromosome mapping. Chromosome variation.

## Introduction to microbiology 161 (MBY 161)

**Module credits** 8.00

**NQF Level** 05

**Service modules** Faculty of Engineering, Built Environment and Information Technology

**Prerequisites** No prerequisites.

**Contact time** 2 lectures per week, fortnightly tutorials



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

**Department** Biochemistry, Genetics and Microbiology

**Period of presentation** Semester 2

### Module content

The module will introduce the student to the field of Microbiology. Basic Microbiological aspects that will be covered include introduction into the diversity of the microbial world (bacteria, archaea, eukaryotic microorganisms and viruses), basic principles of cell structure and function, microbial nutrition and microbial growth and growth control. Applications in Microbiology will be illustrated by specific examples i.e. bioremediation, animal-microbial symbiosis, plant-microbial symbiosis and the use of microorganisms in industrial microbiology. Wastewater treatment, microbial diseases and food will be introduced using specific examples.

## Molecular and cell biology 111 (MLB 111)

**Module credits** 16.00

**NQF Level** 05

**Service modules** Faculty of Engineering, Built Environment and Information Technology  
Faculty of Education  
Faculty of Health Sciences  
Faculty of Veterinary Science

**Prerequisites** A candidate who has passed Mathematics with at least 60% in the Grade 12 examination

**Contact time** 1 practical/tutorial per week, 4 lectures per week

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

**Department** Biochemistry, Genetics and Microbiology

**Period of presentation** Semester 1

### Module content

Introduction to the molecular structure and function of the cell. Basic chemistry of the cell. Structure and composition of prokaryotic and eukaryotic cells. Ultrastructure and function of cellular organelles, membranes and the cytoskeleton. General principles of energy, enzymes and cell metabolism. Selected processes, e.g. glycolysis, respiration and/or photosynthesis. Introduction to molecular genetics: DNA structure and replication, transcription, translation. Cell growth and cell division.

## Physics for biology students 131 (PHY 131)

**Module credits** 16.00

**NQF Level** 05

**Service modules** Faculty of Education  
Faculty of Health Sciences  
Faculty of Veterinary Science

**Prerequisites** A candidate must have passed Mathematics with at least 60% in the Grade 12 examination

<b>Contact time</b>	1 discussion class per week, 1 practical per week, 4 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Physics
<b>Period of presentation</b>	Semester 1

#### Module content

Units, vectors, one dimensional kinematics, dynamics, work, equilibrium, sound, liquids, heat, thermodynamic processes, electric potential and capacitance, direct current and alternating current, optics, modern physics, radio activity.

### Mathematics 134 (WTW 134)

<b>Module credits</b>	16.00
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<b>NQF Level</b>	05
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<b>Service modules</b>	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Veterinary Science
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<b>Prerequisites</b>	50% for Mathematics in Grade 12
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<b>Contact time</b>	1 tutorial per week, 4 lectures per week
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<b>Language of tuition</b>	Module is presented in English
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<b>Department</b>	Mathematics and Applied Mathematics
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<b>Period of presentation</b>	Semester 1
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#### Module content

*\*Students will not be credited for more than one of the following modules for their degree: WTW 134, WTW 165, WTW 114, WTW 158. WTW 134 does not lead to admission to Mathematics at 200 level and is intended for students who require Mathematics at 100 level only. WTW 134 is offered as WTW 165 in the second semester only to students who have applied in the first semester of the current year for the approximately 65 MBChB, or the 5-6 BChD places becoming available in the second semester and who were therefore enrolled for MGW 112 in the first semester of the current year.*

Functions, derivatives, interpretation of the derivative, rules of differentiation, applications of differentiation, integration, interpretation of the definite integral, applications of integration. Matrices, solutions of systems of equations. All topics are studied in the context of applications.

## Curriculum: Year 2

**Minimum credits: 147**

Core modules = 132

### Core modules

#### Introduction to proteins and enzymes 251 (BCM 251)

<b>Module credits</b>	12.00
<b>NQF Level</b>	06
<b>Service modules</b>	Faculty of Health Sciences
<b>Prerequisites</b>	CMY 117 GS and CMY 127 GS and MLB 111 GS
<b>Contact time</b>	1 tutorial per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Biochemistry, Genetics and Microbiology
<b>Period of presentation</b>	Semester 1

#### Module content

Structural and ionic properties of amino acids. Peptides, the peptide bond, primary, secondary, tertiary and quaternary structure of proteins. Interactions that stabilise protein structure, denaturation and renaturation of proteins. Introduction to methods for the purification of proteins, amino acid composition, and sequence determinations. Enzyme kinetics and enzyme inhibition. Allosteric enzymes, regulation of enzyme activity, active centres and mechanisms of enzyme catalysis. Examples of industrial applications of enzymes and in clinical pathology as biomarkers of diseases. Online activities include introduction to practical laboratory techniques and Good Laboratory Practice; techniques for the quantitative and qualitative analysis of biological molecules; enzyme activity measurements; processing and presentation of scientific data.

#### Carbohydrate metabolism 252 (BCM 252)

<b>Module credits</b>	12.00
<b>NQF Level</b>	06
<b>Service modules</b>	Faculty of Education Faculty of Health Sciences
<b>Prerequisites</b>	BCM 251 GS and BCM 257 GS.
<b>Contact time</b>	1 tutorial per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Biochemistry, Genetics and Microbiology
<b>Period of presentation</b>	Semester 2



## Module content

Carbohydrate structure and function. Blood glucose measurement in the diagnosis and treatment of diabetes. Bioenergetics and biochemical reaction types. Glycolysis, gluconeogenesis, glycogen metabolism, pentose phosphate pathway, citric acid cycle and electron transport. Total ATP yield from the complete oxidation of glucose. A comparison of cellular respiration and photosynthesis. Online activities include techniques for the study and analysis of metabolic pathways and enzymes; PO ratio of mitochondria, electrophoresis, extraction, solubility and gel permeation techniques; scientific method and design.

## Introductory biochemistry 257 (BCM 257)

<b>Module credits</b>	12.00
<b>NQF Level</b>	06
<b>Prerequisites</b>	CMY 117 GS and CMY 127 GS and MLB 111 GS
<b>Contact time</b>	1 tutorial per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Biochemistry, Genetics and Microbiology
<b>Period of presentation</b>	Semester 1

## Module content

Chemical foundations. Weak interactions in aqueous systems. Ionisation of water, weak acids and weak bases. Buffering against pH changes in biological systems. Water as a reactant and function of water. Carbohydrate structure and function. Biochemistry of lipids and membrane structure. Nucleotides and nucleic acids. Other functions of nucleotides: energy carriers, components of enzyme cofactors and chemical messengers. Introduction to metabolism. Bioenergetics and biochemical reaction types. Online activities include introduction to laboratory safety and Good Laboratory Practice; basic biochemical calculations; experimental method design and scientific controls, processing and presentation of scientific data.

## Lipid and nitrogen metabolism 261 (BCM 261)

<b>Module credits</b>	12.00
<b>NQF Level</b>	06
<b>Service modules</b>	Faculty of Health Sciences
<b>Prerequisites</b>	BCM 251 GS and BCM 257 GS.
<b>Contact time</b>	1 tutorial per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Biochemistry, Genetics and Microbiology
<b>Period of presentation</b>	Semester 2



## Module content

Biochemistry of lipids, membrane structure, anabolism and catabolism of lipids. Total ATP yield from the complete catabolism of lipids. Electron transport chain and energy production through oxidative phosphorylation. Nitrogen metabolism, amino acid biosynthesis and catabolism. Biosynthesis of neurotransmitters, pigments, hormones and nucleotides from amino acids. Catabolism of purines and pyrimidines. Therapeutic agents directed against nucleotide metabolism. Examples of inborn errors of metabolism of nitrogen containing compounds. The urea cycle, nitrogen excretion. Online activities include training in scientific reading skills; evaluation of a scientific report; techniques for separation analysis and visualisation of biological molecules; hypothesis design and testing, method design and scientific controls.

## Introductory and neurophysiology 211 (FLG 211)

<b>Module credits</b>	12.00
<b>NQF Level</b>	06
<b>Service modules</b>	Faculty of Natural and Agricultural Sciences
<b>Prerequisites</b>	CMY 127 GS and MLB 111 GS
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Physiology
<b>Period of presentation</b>	Semester 1

## Module content

Orientation in physiology, homeostasis, cells and tissue, muscle and neurophysiology, cerebrospinal fluid and the special senses.

Practical work: Practical exercises to complement the theory.

## Circulatory physiology 212 (FLG 212)

<b>Module credits</b>	12.00
<b>NQF Level</b>	06
<b>Service modules</b>	Faculty of Natural and Agricultural Sciences
<b>Prerequisites</b>	CMY 127 GS and MLB 111 GS
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Physiology
<b>Period of presentation</b>	Semester 1

## Module content

Body fluids; haematology; cardiovascular physiology and the lymphatic system. Practical work: Practical exercises to complement the theory.

## Lung and renal physiology, acid-base balance and temperature 221 (FLG 221)

<b>Module credits</b>	12.00
<b>NQF Level</b>	06
<b>Service modules</b>	Faculty of Natural and Agricultural Sciences
<b>Prerequisites</b>	FLG 211 GS and FLG 212 GS
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Physiology
<b>Period of presentation</b>	Semester 2

### Module content

Structure, gas exchange and non-respiratory functions of the lungs; structure, excretory and non-urinary functions of the kidneys, acid-base balance, as well as the skin and body temperature control.  
Practical work: Practical exercises to complement the theory.

## Digestion, endocrinology and reproductive systems 222 (FLG 222)

<b>Module credits</b>	12.00
<b>NQF Level</b>	06
<b>Service modules</b>	Faculty of Natural and Agricultural Sciences
<b>Prerequisites</b>	FLG 211 GS and FLG 212 GS
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Physiology
<b>Period of presentation</b>	Semester 2

### Module content

Nutrition, digestion and metabolism; hormonal control of the body functions and the reproductive systems.  
Practical work: Practical exercises to complement the theory.

## Human nutrition 210 (HNT 210)

<b>Module credits</b>	20.00
<b>NQF Level</b>	06
<b>Service modules</b>	Faculty of Natural and Agricultural Sciences
<b>Prerequisites</b>	2nd-year status
<b>Contact time</b>	1 discussion class per week, 4 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Human Nutrition



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<b>Period of presentation</b>	Semester 1
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**Module content**

Application of scientific principles in human nutrition.  
Standards, guidelines and food composition tables.

**Human nutrition 220 (HNT 220)**

<b>Module credits</b>	20.00
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<b>NQF Level</b>	06
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<b>Service modules</b>	Faculty of Natural and Agricultural Sciences
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<b>Prerequisites</b>	FLG 211 GS FLG 212 GS BCM 253 BCM 254 BCM 255 BCM 256 VDG 250 HNT 210
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<b>Contact time</b>	1 discussion class per week, 3 lectures per week
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<b>Language of tuition</b>	Module is presented in English
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<b>Department</b>	Human Nutrition
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<b>Period of presentation</b>	Semester 2
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**Module content**

Human nutrition in the life cycle: Nutritional screening, nutritional needs, nutrition problems and prevention thereof, growth monitoring and meal/menu planning.





## Curriculum: Year 3

**Minimum credits: 120**

Core modules = 132

### Core modules

#### Macromolecules of life: structure-function and bioinformatics 356 (BCM 356)

<b>Module credits</b>	18.00
<b>NQF Level</b>	07
<b>Prerequisites</b>	BCM 251 GS and BCM 257 GS and BCM 261 GS and BCM 252 GS.
<b>Contact time</b>	1 practical/tutorial per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Biochemistry, Genetics and Microbiology
<b>Period of presentation</b>	Semester 1

#### Module content

Structure, function, bioinformatics and biochemical analysis of (oligo)nucleotides, amino acids, proteins and ligands – and their organisation into hierarchical, higher order, interdependent structures. Principles of structure-function relationships, protein folding, sequence motifs and domains, higher order and supramolecular structure, self-assembly, conjugated proteins, post-translational modifications. Molecular recognition between proteins, ligands, DNA and RNA or any combinations. The RNA structural world, RNAi, miRNA and ribosomes. Cellular functions of coding and non-coding nucleic acids. Basic principles of mass spectrometry, nuclear magnetic resonance spectroscopy, X-ray crystallography and proteomics. Protein purification and characterisation including, pI, molecular mass, amino acid composition and sequence. Mechanistic aspects and regulation of information flow from DNA via RNA to proteins and back. Practical training includes hands-on nucleic acid purification and sequencing, protein production and purification, analysis by SDS-PAGE or mass spectrometry, protein structure analysis and 3D protein modelling.

#### Molecular basis of disease 368 (BCM 368)

<b>Module credits</b>	18.00
<b>NQF Level</b>	07
<b>Prerequisites</b>	BCM 251 and BCM 257 and BCM 261 GS BCM 252 GS.
<b>Contact time</b>	1 practical/tutorial per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Biochemistry, Genetics and Microbiology
<b>Period of presentation</b>	Semester 2

## Module content

Molecular mechanisms behind exogenous and endogenous diseases. Foundational knowledge of the immune system, with innate-, adaptive- and auto-immunity (molecular mechanisms of the maintenance and failure of the recognition of foreign in the context of self in the mammalian body) being some of the key concepts. Molecular pathology and immunobiochemistry of exogenous diseases against viral, bacterial and parasitic pathogens with a focus on the human immunodeficiency virus (HIV), tuberculosis (TB) and malaria. Endogenous disease will describe the biochemistry of normal cell cycle proliferation, quiescence, senescence, differentiation and apoptosis, and abnormal events as illustrated by cancer. Tutorials will focus on immunoassays, vaccines, diagnostic tests for diseases and drug discovery towards therapeutics.

## International nutrition 321 (FNH 321)

<b>Module credits</b>	20.00
<b>NQF Level</b>	08
<b>Prerequisites</b>	No prerequisites.
<b>Contact time</b>	2 discussion classes per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Semester 2

## Module content

Discussion classes in International Nutrition focus on the most important current nutrition issues affecting populations worldwide. It includes identifying nutrition challenges and trends in both developing and developed countries. The course includes aspects of epidemiology, disease etiology, and consequences of under-nutrition and over-nutrition.

## Food chemistry 351 (FST 351)

<b>Module credits</b>	18.00
<b>NQF Level</b>	07
<b>Prerequisites</b>	BCM 251 and BCM 252 and BCM 261 and BCM 262 or permission of the HOD.
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Semester 1

## Module content

Lectures - Chemistry of major food components: Carbohydrates. Proteins. Lipids. Water. Chemical and nutritional aspects of food processing: implications of different processing techniques on the major food components. Functional properties of the major food components. Modification of functional properties of the major food components. Food analysis methodology. Practical work: Food analysis.



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

<b>Module credits</b>	18.00
<b>NQF Level</b>	07
<b>Prerequisites</b>	BCM 251 and BCM 252 and BCM 261 and BCM 262 or permission from the HOD.
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<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.

## Nutritional assessment 314 (NTA 314)

<b>Module credits</b>	22.00
<b>NQF Level</b>	07
<b>Prerequisites</b>	Third-year status
<b>Contact time</b>	1 discussion class per week, 4 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Human Nutrition
<b>Period of presentation</b>	Semester 1

### Module content

Evaluation of nutritional assessment.

Nutrition care process; overview of evaluation of nutritional status. Scientific principles of evaluation of nutritional status; nutritional screening; clinical, biochemical and dietary evaluation of nutritional status.

## Food composition and applied nutritional programmes 364 (VWV 364)

<b>Module credits</b>	18.00
<b>NQF Level</b>	07
<b>Prerequisites</b>	FST 351 and FST 352 or permission from the HOD.
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Semester 2

### **Module content**

Generation, interpretation and application of food composition data in nutrition programmes. Chemical composition of foods: sampling for food analysis, assessing methods of food analysis for inclusion in food composition data. Interpretation of food composition data. Nutritional labeling of food. Use of nutritional data in food formulations. Dietary supplementation, enrichment and fortification of foods.

## Curriculum: Final year

**Minimum credits: 134**

Core modules = 132

### Core modules

#### Biometry 210 (BME 210)

<b>Module credits</b>	24.00
<b>NQF Level</b>	06
<b>Service modules</b>	Faculty of Natural and Agricultural Sciences
<b>Prerequisites</b>	BME 120
<b>Contact time</b>	1 practical per week, 4 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Statistics
<b>Period of presentation</b>	Semester 1

#### Module content

Analysis of variance: Multi-way classification. Testing of model assumptions, graphics. Multiple comparisons. Fixed, stochastic and mixed effect models. Block experiments. Estimation of effects. Experimental design: Principles of experimental design. Factorial experiments: Confounding, single degree of freedom approach, hierarchical classification. Balanced and unbalanced designs. Split-plot designs. Analysis of covariance. Computer literacy: Writing and interpretation of computer programmes. Report writing.

#### Research project 400 (FNH 400)

<b>Module credits</b>	40.00
<b>NQF Level</b>	08
<b>Prerequisites</b>	Third-year status
<b>Contact time</b>	1 lecture per week, 2 practicals per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Semester 1

#### Module content

A laboratory-based, analytical research project on an approved topic in nutritional sciences is planned, executed and presented in the form of a written report.

#### Advanced food, nutrition and health 420 (FNH 420)

<b>Module credits</b>	20.00
<b>NQF Level</b>	08



**Prerequisites** Third-year status or permission from the HOD.

**Contact time** 1 discussion class per week

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

**Department** Consumer and Food Sciences

**Period of presentation** Semester 2

#### Module content

Discussion classes in advanced level of nutritional sciences in topics including Micronutrient metabolism in human health and disease, Nutritional Bioavailability, Nutrigenomics, Nutrition intervention, Nutrition and the metabolic syndrome. Problem solving and literature discussion.

### Research methodology and seminar 400 (FST 400)

**Module credits** 20.00

**NQF Level** 08

**Prerequisites** Third-year status or permission from the HOD.

**Contact time** 1 day seminar in semester 2, 1 workshop of 5 days in semester 1

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

**Department** Consumer and Food Sciences

**Period of presentation** Year

#### Module content

Lectures and assignments: Research methodology. Literature study and seminar presentations on topics in food science and/or technology. The student must also pass an oral examination at the end of the module.

### Sensory evaluation 412 (FST 412)

**Module credits** 10.00

**NQF Level** 08

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

**Contact time** 12 discussion classes, 6 practicals per semester

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

**Department** Consumer and Food Sciences

**Period of presentation** Semester 1

#### Module content

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. Practical: Practical aspects and execution of sensory evaluation techniques, analysis and interpretation of data. Instrumental sensory quality measurements.



## Advanced human nutrition 411 (HNT 411)

<b>Module credits</b>	10.00
<b>NQF Level</b>	08
<b>Service modules</b>	Faculty of Natural and Agricultural Sciences
<b>Prerequisites</b>	4th-year status
<b>Contact time</b>	1 discussion class per week, 3 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Human Nutrition
<b>Period of presentation</b>	Semester 1

### Module content

Seminars and case studies (theory and practical application): Eating behaviour, eating disorders, nutrient/nutrition supplementation, sports nutrition, vegetarianism, food safety, nutrition of the disabled, prevention of non-communicable disease of lifestyle; nutrition and immunity; nutrition and genetics.

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.