

University of Pretoria Yearbook 2022

Animal food science 361 (FST 361)

Qualification Undergraduate

Faculty of Natural and Agricultural Sciences

Module credits 18.00

NOF Level 07

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

Dairy science: Composition of milk; some physical properties of milk; factors affecting composition of milk; microbiological aspects of milk production; lactation; mechanical milking; milk defects; nutritive value of milk and milk products. Practical work: Chemical and microbiological tests of milk. Demonstration of the cheese-making process. Meat, poultry, fish and egg science: The composition, nutritional value and quality of meat, poultry, fish and eggs; factors affecting quality from slaughter or harvesting to consumption. Practical work: Visits to red meat and poultry abattoirs; quality determinations, egg quality and protein functionality.

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