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# University of Pretoria Yearbook 2022

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

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	18.00
<b>NQF Level</b>	07
<b>Programmes</b>	<a href="#">BSc (Food Science)</a> <a href="#">BSc (Nutrition)</a>
<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.

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