

BSc Food Science

- [University of Pretoria](#)
- [Study at UP](#)
- BSc Food Science

The BSc (Food Science) undergraduate programme is a three-year full-time degree programme. Food scientists are concerned with the chemical composition, structure and nutritional value of foods. They monitor chemical, physical and biological changes that occur in foods during processing, preservation and storage.

Students are provided with ample opportunities to gain career exposure during practical training sessions, visits to food companies, attending conferences and events, and participating in competitions and mentorship programmes. They are also actively involved in the South African Association for Food Science and Technology (SAAFoST), the Nutrition Society of South Africa and industry associations for meat, dairy products and cereals. Students organise student activities through the student body TUKSFoST.

For more information, please consult the Faculty webpage.

- **Disclaimer:** *This publication contains information about regulations and programmes of the University of Pretoria. Amendments to or updating of the information may be effected from time to time without prior notification. The accuracy, correctness or validity of the information contained here is therefore not guaranteed by the University at any given time and is always subject to verification. The user is kindly requested to verify the correctness of the information with the University at all times. Failure to do so will not give rise to any claim or action of any nature against the University by any party whatsoever.*

Career Opportunities

Food scientists with highly marketable training and professional skills work as food risk investigators, quality and safety assurance managers, food chemists, food microbiologists and biotechnologists, packaging and shelf life specialists, safety auditors, product and process development managers, technical sales and marketing advisors, sensory scientists, food bio scientists (for example brew masters or flavourists) in the food, agro processing and related industries. The work environment of food scientists includes laboratories, food production sites, business premises, training areas, retail and wholesale, government institutions and research organisations. Food scientists also work in industries and companies that manufacture and supply materials (for example packaging and food additives, such as colourants and flavourants) to the food industry, or have secondary involvement in food production



and sales.

Programme Code

02133406

Closing Dates

- **SA** - 30/11/2020
 - **Non-SA** - 31/08/2020
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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

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

* 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 (Food Science), 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

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

Duration of study

3 years, full-time.

Faculty Notes

The Faculty of Natural and Agricultural Sciences is a diverse faculty with 13 departments that is supported by more than 20 centres and institutes. More than 5 000 students register in this faculty annually of which 70% are undergraduate and 30% postgraduate students.

All degree programmes are designed to develop problem-solving individuals who can easily adapt to changing circumstances and take the lead in their chosen fields of specialisation. The qualifications awarded are of world-class and provide access to a multitude of career opportunities for dynamic and creative people.

In the Faculty of Natural and Agricultural Sciences, we strive to continuously improve our high impact research and significantly address the national shortage of PhD graduates that respond to global and local challenges.

Enquiries about the programme

[Click Here](#)



How to apply



Online Application





Note: Also consult General Rules and Information on the Yearbook website for additional information.

Disclaimer: Due to the continuous restructuring of the Faculty and this website, some of the information displayed here may not fully reflect the most recent developments in the Faculty. Any discrepancies that are experienced may be taken up with Student Administration of the Faculty.