

# University of Pretoria Yearbook 2016

## Introduction to food science and technology 250 (FST 250)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	12.00
<b>Programmes</b>	<a href="#">BSc Biological Sciences</a> <a href="#">BSc Biotechnology</a> <a href="#">BSc Food Science</a> <a href="#">BSc Microbiology</a> <a href="#">BScAgric Agricultural Economics: Agribusiness Management</a> <a href="#">BScAgric Food Science and Technology</a>
<b>Prerequisites</b>	CMY 117 and CMY 127 and PHY 131 and WTW 134 or WTW 165 or TDH
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	English
<b>Academic organisation</b>	Food Science
<b>Period of presentation</b>	Semester 1

### Module content

Lectures: Food Science as a discipline. Activities of Food Scientists and Nutritionists. How food is produced, processed and distributed (food pipeline). World food problem. Human nutrition and human food requirements. Constituents of foods: Functional properties. Food quality. Food deterioration and control (food preservation). Unit operations in food processing. Food safety, risks and hazards. Principles of food packaging. Food legislation and labelling. Food processing and the environment. Practicals: Group assignments applying the theory in practice; practical demonstrations in pilot plants; guest lecturers on the world of food scientists and nutritionists; factory visit/videos of food processing.

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