

University of Pretoria Yearbook 2016

Principles of food processing and preservation 260 (FST 260)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	12.00
Programmes	BSc Biological Sciences BSc Biotechnology BSc Food Management (4 years) BSc Food Science BSc Microbiology BSc Nutrition BScAgric Food Science and Technology
Prerequisites	CMY 117, CMY 127, MBY 161, PHY 131 and WTW 134 or WTW 165 or TDH
Contact time	2 lectures per week, 1 practical per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1 and Semester 2

Module content

Lectures: Food preservation technologies: concept of hurdle technology; heat (blanching, pasteurisation and sterilisation); cold (refrigeration and freezing); concentration and dehydration; food irradiation; fermentation; preservatives; new methods of food preservation. Effect of various food preservation technologies on the microbiological (shelf-life and safety issues), sensory and nutritional quality of foods. Practicals: Practical applications of above processes. Physical, chemical and sensory evaluation of processed foods. Assignment: Application of hurdle technology concept to a specific food product.

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