

# University of Pretoria Yearbook 2016

## Food engineering 353 (FST 353)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	18.00
<b>Programmes</b>	<a href="#">BSc Food Science</a> <a href="#">BScAgric Food Science and Technology</a>
<b>Prerequisites</b>	FST 260 or TDH
<b>Contact time</b>	1 practical per week, 3 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: Mass and energy balance. Heat transfer theory: Convection, conduction and radiation. Energy for food processing. Fluid flow and rheology. Unit operations: materials handling, cleaning, sorting, grading, peeling, disintegration, separation (e.g. membrane technology), pumping, mixing and forming, heating, concentration, drying, extrusion, refrigeration, freezing. Tutorials/practicals: Calculations on mass and energy balances, psychrometry, refrigeration and freezing.

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