

University of Pretoria Yearbook 2016

Principles of the science and technology of plant food 360 (FST 360)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	18.00
Programmes	BSc Food Science BScAgric Food Science and Technology
Prerequisites	FST 250, FST 260, FST 351 and FST 352 or TDH
Contact time	2 lectures per week, 1 practical per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 2

Module content

Cereal and legume grains, oilseeds and fruits and vegetables: Composition and structure. Quality assessment and grading. Post-harvest storage and physiology. Cleaning and sorting principles and technologies. Milling – principles and technologies, and their effects on product functionality and nutrient composition. Juice and oil extraction – principles and technologies, and their effects on product functionality and nutrient composition. Bread and baked goods making – principles and technologies, and their effects on product functionality and nutrient composition. Practical work: Laboratory analyses of components and products of cereals, oilseeds, legumes and fruits and vegetables; Determination of quality; Factory visits.

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