

University of Pretoria Yearbook 2016

Animal food science 361 (FST 361)

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	1 practical per week, 2 lectures per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 2

Module content

Dairy science: Composition of milk; some physical properties of milk; factors affecting composition of milk; microbiological aspects of milk production; lactation; mechanical milking; milk defects; nutritive value of milk and milk products. Practical work: Chemical and microbiological tests of milk. Demonstration of the cheese-making process. Meat, poultry, fish and egg science: The composition, nutritional value and quality of meat, poultry, fish and eggs; factors affecting quality from slaughter or harvesting to consumption. Practical work: Visits to red meat and poultry abattoirs; quality determinations, egg quality and protein functionality.

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