

University of Pretoria Yearbook 2016

Animal food technology 401 (FST 401)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	20.00
Programmes	BScAgric Food Science and Technology
Prerequisites	FST 361 or TDH
Contact time	9 practicals per week, 30 discussion classes
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 2

Module content

Dairy technology: The technology of fluid, concentrated, dried, frozen and fermented dairy products and starter cultures. Requirements for milk supply and other ingredients. Principles for the manufacturing of products in this category. Possible defects, causes and prevention. Practical work: Preparation of condensed milk, custard, ready-to-eat milk-based desserts, flavoured milk beverages, dairy-fruit juice mixtures; ice cream and other frozen desserts; yoghurt and cultured milk products; cheeses. Evaluation and analysis of the products. Effect of processing on nutritional value of dairy products. Factory visits. Meat, poultry, fish and egg technology: Meat, poultry, fish and egg processing and equipment. Meat emulsion, curing, dehydration and fermentation technology. Preservation and storage. Packaging. Legislation. Quality control and hygiene. Effect of processing on nutritional value of meat products. Practical work: Manufacturing of dried, cured, fermented and emulsion type products. Visits to processing factories.

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