

University of Pretoria Yearbook 2016

Advanced plant food science and technology 402 (FST 402)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	20.00
Programmes	BScAgric Food Science and Technology
Prerequisites	FST 360 or TDH
Contact time	8 discussion classes in semester 1, 5 practicals S1, 3 practicals S2, 5 discussion classes in semester 2
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Year

Module content

Plant food functionality: Starch, non-starch polysaccharides, protein. Advanced rheology and texture. Malting and brewing. Ready-to-eat (RTE) technologies and their impact on functional and nutritional quality. Plant oil processing. Minimal processing of fruits and vegetables. Practical work: Pasting properties of starch; Dough rheology; Isolation of legume and cereal proteins; SDS-PAGE electrophoreses of legume and cereal proteins; Malting and mashing of sorghum and barley malt; Extraction of essential oils; Extraction and identification of phenolic compounds; Minimal processing of fruits and vegetables.

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