

University of Pretoria Yearbook 2016

Production development and quality management 713 (FST 713)

Qualification	Postgraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	25.00
Programmes	BScHons Food Science BScHons Nutrition and Food Science
Prerequisites	No prerequisites.
Contact time	15 discussion classes, 6 practicals per semester
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1

Module content

Lectures: principles involved and steps that are followed to develop new food products that are safe, tasty, nutritious and cost effective. Application of the theory of food product development. Quality management systems with specific reference to Good Manufacturing Practices, HACCP and ISO 9000. National and international standards, Codex Alimentarius, FDA. Application of food legislation. Food packaging. Practicals: A product development project will be planned, conducted and presented. Application and implementation of HACCP.

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