



University of Pretoria Yearbook 2016

Introduction to food science and technology 250 (FST 250)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module content	Lectures: Food Science as a discipline. Activities of Food Scientists and Nutritionists. How food is produced, processed and distributed (food pipeline). World food problem. Human nutrition and human food requirements. Constituents of foods: Functional properties. Food quality. Food deterioration and control (food preservation). Unit operations in food processing. Food safety, risks and hazards. Principles of food packaging. Food legislation and labelling. Food processing and the environment. Practicals: Group assignments applying the theory in practice; practical demonstrations in pilot plants; guest lecturers on the world of food scientists and nutritionists; factory visit/videos of food processing.
Module credits	12.00
Programmes	BSc Biological Sciences BSc Biotechnology BSc Food Science BSc Microbiology BScAgric Agricultural Economics: Agribusiness Management BScAgric Food Science and Technology
Prerequisites	CMY 117 and CMY 127 and PHY 131 and WTW 134 or WTW 165 or TDH
Contact time	1 practical per week, 2 lectures per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1

The information published here is subject to change and may be amended after the publication of this information. The [General Regulations \(G Regulations\)](#) apply to all faculties of the University of Pretoria. It is expected of each student to familiarise himself or herself well with these regulations as well as with the information contained in the [General Rules](#) section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.