



University of Pretoria Yearbook 2016

Food engineering 353 (FST 353)

Qualification Undergraduate

Faculty [Faculty of Natural and Agricultural Sciences](#)

Module content Lectures: Mass and energy balance. Heat transfer theory: Convection, conduction and radiation. Energy for food processing. Fluid flow and rheology. Unit operations: materials handling, cleaning, sorting, grading, peeling, disintegration, separation (e.g. membrane technology), pumping, mixing and forming, heating, concentration, drying, extrusion, refrigeration, freezing. Tutorials/practicals: Calculations on mass and energy balances, psychrometry, refrigeration and freezing.

Module credits 18.00

Programmes [BSc Food Science](#)

[BScAgric Food Science and Technology](#)

Prerequisites FST 260 or TDH

Contact time 1 practical per week, 3 lectures per week

Language of tuition English

Academic organisation Food Science

Period of presentation Semester 1

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