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# University of Pretoria Yearbook 2016

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## Principles of the science and technology of plant food 360 (FST 360)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	18.00
<b>Programmes</b>	<a href="#">BSc Food Science</a> <a href="#">BScAgric Food Science and Technology</a>
<b>Prerequisites</b>	FST 250, FST 260, FST 351 and FST 352 or TDH
<b>Contact time</b>	2 lectures per week, 1 practical per week
<b>Language of tuition</b>	English
<b>Academic organisation</b>	Food Science
<b>Period of presentation</b>	Semester 2

### Module content

Cereal and legume grains, oilseeds and fruits and vegetables: Composition and structure. Quality assessment and grading. Post-harvest storage and physiology. Cleaning and sorting principles and technologies. Milling – principles and technologies, and their effects on product functionality and nutrient composition. Juice and oil extraction – principles and technologies, and their effects on product functionality and nutrient composition. Bread and baked goods making – principles and technologies, and their effects on product functionality and nutrient composition. Practical work: Laboratory analyses of components and products of cereals, oilseeds, legumes and fruits and vegetables; Determination of quality; Factory visits.

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