



University of Pretoria Yearbook 2016

Animal food science 361 (FST 361)

Qualification Undergraduate

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

Module content Dairy science: Composition of milk; some physical properties of milk; factors affecting composition of milk; microbiological aspects of milk production; lactation; mechanical milking; milk defects; nutritive value of milk and milk products. Practical work: Chemical and microbiological tests of milk. Demonstration of the cheese-making process. Meat, poultry, fish and egg science: The composition, nutritional value and quality of meat, poultry, fish and eggs; factors affecting quality from slaughter or harvesting to consumption. Practical work: Visits to red meat and poultry abattoirs; quality determinations, egg quality and protein functionality.

Module credits 18.00

Programmes [BSc Food Science](#)

[BScAgric Food Science and Technology](#)

Prerequisites FST 250, FST 260, FST 351 and FST 352 or TDH

Contact time 1 practical per week, 2 lectures per week

Language of tuition English

Academic organisation Food Science

Period of presentation Semester 2

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