



University of Pretoria Yearbook 2016

Product development and quality management 413 (FST 413)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
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.
Module credits	30.00
Programmes	BSc Food Management (4 years) BScAgric Food Science and Technology
Prerequisites	FST 260 or TDH and FST 351 and FST 352
Contact time	6 practicals per semester, 15 discussion classes
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1

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