



University of Pretoria Yearbook 2016

Food safety and hygiene 354 (VDS 354)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module content	<p>Module 1: General anatomy and morphology of bacteria, viruses and fungi. Basic nutritional requirements of micro-organisms and the effect of environmental factors on microbiological growth. Food decay, food poisoning and preservation of food by micro-organisms. Basic principles involved in disinfections, sterilization and control of microbes; techniques of microbial repression: sterilization by using heat, radiation, filtration, chemicals decimation of numbers.</p> <p>Module 2: Food safety approached from retail, commercial and institutional angles. Safety issues surrounding food. Principles of food safety and food hygiene; good manufacturing practices; HACCP and risk analysis; employee health, hygiene and safety; Consumer rights and protection; occupational health and safety; health and food safety legislation in South Africa.</p>
Module credits	12.00
Programmes	BConsumer Science Foods: Retail Management BConsumer Science Hospitality Management BSc Nutrition
Prerequisites	No prerequisites.
Contact time	2 lectures per week, 1 practical per week
Language of tuition	Double Medium
Academic organisation	Food Science
Period of presentation	Semester 2

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