

University of Pretoria Yearbook 2017

Food chemistry 351 (FST 351)

Qualification Undergraduate

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

Module credits 18.00

Programmes [BSc Culinary Science](#)

[BSc Food Science](#)

[BSc Nutrition](#)

Prerequisites BCM 251 and BCM 252 and BCM 261 and BCM 262 or TDH

Contact time 1 practical per week, 2 lectures per week

Language of tuition Module is presented in English

Academic organisation Food Science

Period of presentation Semester 1

Module content

Lectures - Chemistry of major food components: Carbohydrates. Proteins. Lipids. Water. Chemical and nutritional aspects of food processing: implications of different processing techniques on the major food components. Functional properties of the major food components. Modification of functional properties of the major food components. Food analysis methodology. Practical work: Food analysis.

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