

University of Pretoria Yearbook 2017

Food chemistry (2) 352 (FST 352)

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 - Basic food analysis and chemistry of the minor food components: Basic food analysis, vitamins, minerals, additives, contaminants. Chemical and nutritional aspects of food processing: implications of different processing techniques on minor food components. Functional properties of the minor food components. Food analysis methodology. Practical work: Food analysis.

The information published here is subject to change and may be amended after the publication of this information. The [General Regulations \(G Regulations\)](#) apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the [General Rules](#) section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.