

# University of Pretoria Yearbook 2017

## Product development and quality management 413 (FST 413)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	30.00
<b>Prerequisites</b>	FST 260 or TDH and FST 351 and FST 352
<b>Contact time</b>	6 practicals per semester, 15 discussion classes
<b>Language of tuition</b>	Module is presented in English
<b>Academic organisation</b>	Food Science
<b>Period of presentation</b>	Semester 1

### 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.

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