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# University of Pretoria Yearbook 2017

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## Principles of food processing and preservation 260 (FST 260)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	12.00
<b>Programmes</b>	<a href="#">BSc Culinary Science</a> <a href="#">BSc Food Science</a> <a href="#">BSc Microbiology</a>
<b>Prerequisites</b>	CMY 117, CMY 127, MBY 161, PHY 131 and WTW 134 or WTW 165 or TDH
<b>Contact time</b>	2 lectures per week, 1 practical per week
<b>Language of tuition</b>	Module is presented in English
<b>Academic organisation</b>	Food Science
<b>Period of presentation</b>	Semester 1 and Semester 2

### Module content

Lectures: Food preservation technologies: concept of hurdle technology; heat (blanching, pasteurisation and sterilisation); cold (refrigeration and freezing); concentration and dehydration; food irradiation; fermentation; preservatives; new methods of food preservation. Effect of various food preservation technologies on the microbiological (shelf-life and safety issues), sensory and nutritional quality of foods. Practicals: Practical applications of above processes. Physical, chemical and sensory evaluation of processed foods. Assignment: Application of hurdle technology concept to a specific food product.

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