



# University of Pretoria Yearbook 2017

## Food chemistry 351 (FST 351)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module content</b>	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.
<b>Module credits</b>	18.00
<b>Programmes</b>	<a href="#">BSc Culinary Science</a> <a href="#">BSc Food Science</a> <a href="#">BSc Nutrition</a>
<b>Prerequisites</b>	BCM 251 and BCM 252 and BCM 261 and BCM 262 or TDH
<b>Contact time</b>	1 practical per week, 2 lectures 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

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