



University of Pretoria Yearbook 2017

Food engineering 353 (FST 353)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module content	Lectures: Mass and energy balance. Heat transfer theory: Convection, conduction and radiation. Energy for food processing. Fluid flow and rheology. Unit operations: materials handling, cleaning, sorting, grading, peeling, disintegration, separation (e.g. membrane technology), pumping, mixing and forming, heating, concentration, drying, extrusion, refrigeration, freezing. Tutorials/practicals: Calculations on mass and energy balances, psychrometry, refrigeration and freezing.
Module credits	18.00
Programmes	BSc Food Science
Prerequisites	FST 260 or TDH
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Academic organisation	Food Science
Period of presentation	Semester 1

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