



University of Pretoria Yearbook 2017

Food safety and hygiene 354 (VDS 354)

Qualification Undergraduate

Faculty [Faculty of Natural and Agricultural Sciences](#)

Module content

Module 1: General anatomy and morphology of bacteria, viruses and fungi. Basic nutritional requirements of micro-organisms and the effect of environmental factors on microbiological growth. Food decay, food poisoning and preservation of food by micro-organisms. Basic principles involved in disinfections, sterilization and control of microbes; techniques of microbial repression: sterilization by using heat, radiation, filtration, chemicals decimation of numbers.

Module 2: Food safety approached from retail, commercial and institutional angles. Safety issues surrounding food. Principles of food safety and food hygiene; good manufacturing practices; HACCP and risk analysis; employee health, hygiene and safety; Consumer rights and protection; occupational health and safety; health and food safety legislation in South Africa.

Module credits 12.00

Programmes [BConSci Food Retail Management](#)

[BConSci Hospitality Management](#)

Prerequisites No prerequisites.

Contact time 2 lectures per week, 1 practical per week

Language of tuition Afrikaans and English is used in one class

Academic organisation Food Science

Period of presentation Semester 2

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