

Universiteit van Pretoria Jaarboek 2017

BScHons Voedselwetenskap (02240602)

Duur van studie 1 jaar

Totale krediete 135

Programinligting

Hierdie inligting is slegs in Engels beskikbaar.

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Renewal of registration

1. Subject to exceptions approved by the Dean, on the recommendation of the head of department, and in the case of distance education where the Dean formulates the stipulations that will apply, a student may not sit for an examination for the honours degree more than twice in the same module.
2. A student for an honours degree must complete his or her study, in the case of full-time students, within two years and, in the case of after-hours students, within three years of first registering for the degree and, in the case of distance education students, within the period stipulated by the Dean. Under special circumstances, the Dean, on the recommendation of the head of department, may give approval for a limited extension of this period.

In calculating marks, General Regulation G.12.2 applies.

Apart from the prescribed coursework, a research project is an integral part of the study.

Toelatingsvereistes

'n BSc-graad in Voedselwetenskap met 'n slaagsyfer van minstens 60%. 'n Kandidaat met 'n ander, maar toepaslike akademiese agtergrond kan vir die program toegelaat word, op grond van 'n voorlopige eksamen en/of op die voltooiing van sekere voorgeskrewe modules, gemik op die aanvulling van agtergrond kennis.

Ander programspesifieke inligting

Each candidate must complete elective modules to a total of 30 credits. We strongly recommend the following two modules as electives, or other modules as approved by the head of department:

- FST 701 Animal food technologies 701
- FST 702 Advanced plant food science and technologies 702

Slaag met lof

The BScHons degree is awarded with distinction to a candidate who obtains a weighted average of at least 75% in all the prescribed modules and a minimum of 65% in any one module.



Kurrikulum: Finale jaar

Minimum krediete: 135

Kernmodules

Produkontwikkeling en kwaliteitsbestuur 713 (FST 713)

Modulekrediete 25.00

Voorvereistes Geen voorvereistes.

Kontaktyd 6 praktiese sessies per semester, 15 besprekingsklasse

Onderrigtaal Module word in Engels aangebied

Akademiese organisasie Voedselwetenskap

Aanbiedingstydperk Semester 1

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

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.

Navorsingsmetodiek en seminare 700 (FST 700)

Modulekrediete 15.00

Voorvereistes Geen voorvereistes.

Kontaktyd 1 werkswinkel van 5 dae in semester 1, 1 dag seminaar in semester 2

Onderrigtaal Module word in Engels aangebied

Akademiese organisasie Voedselwetenskap

Aanbiedingstydperk Jaar

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

Lectures and assignments: Research methodology. Literature study and seminar presentations on topics in Food Science and/or Technology. The candidate must also pass an oral examination at the end of the module.

Navorsingsprojek 763 (FST 763)

Modulekrediete 40.00

Voorvereistes Geen voorvereistes.

Onderrigtaal Module word in Engels aangebied



Akademiese organisasie Voedselwetenskap

Aanbiedingstydperk Jaar

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

A short research project on an approved topic in food science and/or technology is planned, executed and presented in the form of a written report.

Sintuiglike evaluering 712 (FST 712)

Modulekrediete 10.00

Voorvereistes Geen voorvereistes.

Kontaktyd 6 praktiese sessies per semester, 12 besprekingsklasse

Onderrigtaal Module word in Engels aangebied

Akademiese organisasie Voedselwetenskap

Aanbiedingstydperk Semester 1

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

Lectures: principles and applications of sensory evaluation. Types of panels, tests and test conditions and their functions. Selection and training of panellists for descriptive sensory evaluation. Instrumental sensory quality measurements. Statistical analysis and interpretation of data.

Practicals: Practical aspects and execution of sensory evaluation techniques, analysis and interpretation of data. Instrumental sensory quality measurements.

Gevorderde voedselwetenskap 720 (FST 720)

Modulekrediete 15.00

Voorvereistes Geen voorvereistes.

Kontaktyd 12 besprekingsklasse

Onderrigtaal Module word in Engels aangebied

Akademiese organisasie Voedselwetenskap

Aanbiedingstydperk Jaar

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

Discussion classes in advanced level food chemistry, food microbiology, food engineering, food processing and nutrition. Problem solving and literature discussion.

Keusemodules

Voedseltegnologie van dierlike produkte 701 (FST 701)

Modulekrediete 15.00



Voorvereistes	Geen voorvereistes.
Kontaktyd	30 besprekingsklasse, 9 praktiese sessies
Onderrigtaal	Module word in Engels aangebied
Akademiese organisasie	Voedselwetenskap
Aanbiedingstydperk	Jaar

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

Dairy technology: The technology of fluid, concentrated, dried, frozen and fermented dairy products and starter cultures. Requirements for milk supply and other ingredients. Principles for the manufacturing of products in this category. Possible defects, causes and prevention.

Practical work: Preparation of condensed milk, custard, ready-to-eat milk-based desserts, flavoured milk beverages, dairy-fruit juice mixtures; ice cream and other frozen desserts; yoghurt and cultured milk products; cheeses. Evaluation and analysis of the products. Effect of processing on the nutritional value of dairy products. Factory visits.

Meat, poultry, fish and egg technology: Meat, poultry, fish and egg processing and equipment. Meat emulsion, curing, dehydration and fermentation technology. Preservation and storage. Packaging. Legislation. Quality control and hygiene. Effect of processing on the nutritional value of meat products.

Practical work: Manufacturing of dried, cured, fermented and emulsion type products. Visits to processing factories.

Gevorderde plantvoedselwetenskap en tegnologie 702 (FST 702)

Modulekrediete 15.00

Voorvereistes Geen voorvereistes.

Kontaktyd 5 besprekingsklasse in semester 2, 8 besprekingsklasse in semester 1, 3 praktiese sessies S2, 5 praktiese sessies in Semester 1

Onderrigtaal Module word in Engels aangebied

Akademiese organisasie Voedselwetenskap

Aanbiedingstydperk Jaar

Module-inhoud

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Plant food functionality: Starch, non-starch polysaccharides, protein. Advanced rheology and texture. Malting and brewing. Ready-to-eat (RTE) technologies and their impact on functional and nutritional quality. Plant oil processing. Minimal processing of fruits and vegetables. Practical work: Pasting properties of starch; Dough rheology; Isolation of legume and cereal proteins; SDS-PAGE electrophoreses of legume and cereal proteins; Malting and mashing of sorghum and barley male; Extraction of essential oils; Extraction and identification of phenolic compounds; Minimal processing of fruit and vegetables.

Die inligting wat hier verskyn, is onderhewig aan verandering en kan na die publikasie van hierdie inligting gewysig word.. Die [Algemene Regulasies \(G Regulasies\)](#) is op alle fakulteite van die Universiteit van Pretoria van toepassing. Dit word vereis



dat elke student volkome vertrouwd met hierdie regulasies sowel as met die inligting vervat in die [Algemene Reëls](#) sal wees. Onkunde betreffende hierdie regulasies en reëls sal nie as 'n verskoning by oortreding daarvan aangebied kan word nie.