

University of Pretoria Yearbook 2018

Introduction to food science and technology 250 (FST 250)

Qualification Undergraduate

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

Module credits 12.00

Programmes [BSc Biotechnology](#)

[BSc Food Science](#)

[BScAgric Agricultural Economics and Agribusiness Management](#)

Prerequisites CMY 117 and CMY 127 and PHY 131 and WTW 134 or WTW 165 or TDH

Contact time 1 practical per week, 2 lectures per week

Language of tuition Module is presented in English

Department Food Science

Period of presentation Semester 1

Module content

Lectures: Food Science as a discipline. Activities of Food Scientists and Nutritionists. How food is produced, processed and distributed (food pipeline). World food problem. Human nutrition and human food requirements. Constituents of foods: Functional properties. Food quality. Food deterioration and control (food preservation). Unit operations in food processing. Food safety, risks and hazards. Principles of food packaging. Food legislation and labelling. Food processing and the environment. Practicals: Group assignments applying the theory in practice; practical demonstrations in pilot plants; guest lecturers on the world of food scientists and nutritionists; factory visit/videos of food processing.

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