

University of Pretoria Yearbook 2018

Principles of food processing and preservation 260 (FST 260)

Qualification Undergraduate

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

Module credits 12.00

Programmes [BSc Culinary Science](#)
[BSc Food Science](#)

Prerequisites CMY 117, CMY 127, MBY 161, 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 and Semester 2

Module content

Lectures: Food preservation technologies: concept of hurdle technology; heat (blanching, pasteurisation and sterilisation); cold (refrigeration and freezing); concentration and dehydration; food irradiation; fermentation; preservatives; new methods of food preservation. Effect of various food preservation technologies on the microbiological (shelf-life and safety issues), sensory and nutritional quality of foods. Practicals: Practical applications of above processes. Physical, chemical and sensory evaluation of processed foods. Assignment: Application of hurdle technology concept to a specific food product.

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