

# University of Pretoria Yearbook 2018

## Animal food technology 401 (FST 401)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	20.00
<b>Prerequisites</b>	FST 361 or TDH
<b>Contact time</b>	30 discussion classes, 9 practicals per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Food Science
<b>Period of presentation</b>	Semester 2

### Module content

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

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