

Universiteit van Pretoria Jaarboek 2018

Voedseltegnologie van dierlike produkte 701 (FST 701)

Kwalifikasie	Nagraads
Fakulteit	Fakulteit Natuur- en Landbouwetenskappe
Modulekrediete	15.00
Voorvereistes	Geen voorvereistes.
Kontaktyd	9 praktiese sessies, 30 besprekingsklasse
Onderrigtaal	Module word in Engels aangebied
Departement	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.

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.