



University of Pretoria Yearbook 2018

Food chemistry 351 (FST 351)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	18.00
Programmes	BSc Culinary Science BSc Food Science BSc Nutrition
Prerequisites	BCM 251 and BCM 252 and BCM 261 and BCM 262 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 - Chemistry of major food components: Carbohydrates. Proteins. Lipids. Water. Chemical and nutritional aspects of food processing: implications of different processing techniques on the major food components. Functional properties of the major food components. Modification of functional properties of the major food components. Food analysis methodology. Practical work: Food analysis.

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