

# University of Pretoria Yearbook 2019

## Food chemistry 351 (FST 351)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	18.00
<b>Programmes</b>	<a href="#">BSc Culinary Science</a> <a href="#">BSc Food Science</a> <a href="#">BSc Nutrition</a>
<b>Prerequisites</b>	BCM 251 and BCM 252 and BCM 261 and BCM 262 or permission of the HOD.
<b>Contact time</b>	2 lectures per week, 1 practical per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	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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