

# University of Pretoria Yearbook 2019

## Production development and quality management 713 (FST 713)

<b>Qualification</b>	Postgraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	25.00
<b>Programmes</b>	<a href="#">BScHons Food Science</a>
<b>Prerequisites</b>	No prerequisites.
<b>Contact time</b>	6 practicals per semester, 15 discussion classes
<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: principles involved and steps that are followed to develop new food products that are safe, tasty, nutritious and cost effective. Application of the theory of food product development. Quality management systems with specific reference to Good Manufacturing Practices, HACCP and ISO 9000. National and international standards, Codex Alimentarius, FDA. Application of food legislation. Food packaging. Practicals: A product development project will be planned, conducted and presented. Application and implementation of HACCP.

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