



# University of Pretoria Yearbook 2019

## BSc Nutrition (02133322)

**Minimum duration of study** 4 years

**Total credits** 541

### Programme information

The BSc (Nutrition) degree programme is offered by the Faculty of Natural and Agricultural Sciences. Students are, however, enrolled for modules in both the Faculty of Natural and Agricultural Sciences and the Faculty of Health Sciences.

It is expected of students following the Public Health Nutrition option to undergo internship training. The module FNH 480 will be administered by the Department of Human Nutrition in the Faculty of Health Sciences

Also consult the General Regulations.

### Admission requirements

- The following persons will be considered for admission: a candidate who is in possession of a certificate that is deemed by the University to be equivalent to the required Grade 12 certificate with university endorsement, a candidate who is a graduate from another tertiary institution or has been granted the status of a graduate of such an institution, and a candidate who is a graduate of another faculty at the University of Pretoria.
- Life Orientation is excluded in the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the conditional admission of prospective students. Final admission is based on the Grade 12 results.

#### Minimum requirements

##### Achievement level

##### English Home

##### Language or

##### English First

##### Additional

##### Language

##### Mathematics

##### Physical Science

##### APS

| NSC/IEB | AS Level | NSC/IEB | AS Level | NSC/IEB | AS Level | APS       |
|---------|----------|---------|----------|---------|----------|-----------|
| 5       | C        | 5       | C        | 5       | C        | <b>30</b> |

\* Cambridge A level candidates who obtained at least a D in the required subjects, will be considered for admission. International Baccalaureate (IB) HL candidates who obtained at least a 4 in the required subjects, will be considered for admission.

Candidates who do not comply with the minimum admission requirements for BSc (Nutrition), may be considered for admission to the BSc - Extended programme for the Biological and Agricultural Sciences. The BSc - Extended programme takes one year longer to complete.



## BSc Extended Programme for the Biological and Agricultural Sciences

### Minimum requirements

#### Achievement level

#### English Home

#### Language or

#### English First

#### Additional

#### Language

|         |          | Mathematics |          | Physical Science |          | APS       |
|---------|----------|-------------|----------|------------------|----------|-----------|
| NSC/IEB | AS Level | NSC/IEB     | AS Level | NSC/IEB          | AS Level |           |
| 4       | D        | 4           | D        | 4                | D        | <b>24</b> |

## Other programme-specific information

A student must pass all the minimum prescribed and elective module credits as set out at the end of each year within a programme as well as the total required credits to comply with the particular degree programme. Please refer to the curricula of the respective programmes. At least 144 credits must be obtained at 300-/400-level, or otherwise as indicated by curriculum. The minimum module credits needed to comply with degree requirements is set out at the end of each study programme. Subject to the programmes as indicated a maximum of 150 credits will be recognised at 100-level. A student may, in consultation with the relevant head of department and subject to the permission by the Dean, select or replace prescribed module credits not indicated in BSc three-year study programmes to the equivalent of a maximum of 36 module credits.

It is important that the total number of prescribed module credits is completed during the course of the study programme. The Dean may, on the recommendation of the relevant head of department, approve deviations in this regard. Subject to the programmes as indicated in the respective curricula, a student may not register for more than 75 module credits per semester at first-year level subject to permission by the Dean. A student may be permitted to register for up to 80 module credits in a the first semester during the first year provided that he or she obtained a final mark of no less than 70% for grade 12 Mathematics and achieved an APS of 34 or more in the NSC.

Students who are already in possession of a bachelor's degree, will not receive credit for modules of which the content overlap with modules from the degree that was already conferred. Credits will not be considered for more than half the credits passed previously for an uncompleted degree. No credits at the final-year or 300- and 400-level will be granted.

The Dean may, on the recommendation of the programme manager, approve deviations with regard to the composition of the study programme.

Please note: Where elective modules are not specified, these may be chosen from any modules appearing in the list of modules.

It remains the student's responsibility to ascertain, prior to registration, whether they comply with the prerequisites of the modules they want to register for.

The prerequisites are listed in the Alphabetical list of modules.



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## Promotion to next study year

A student will be promoted to the following year of study if he or she passed 100 credits of the prescribed credits for a year of study, unless the Dean on the recommendation of the relevant head of department decides otherwise. A student who does not comply with the requirements for promotion to the following year of study, retains the credit for the modules already passed and may be admitted by the Dean, on recommendation of the relevant head of department, to modules of the following year of study to a maximum of 48 credits, provided that it will fit in with both the lecture and examination timetable.

### **General promotion requirements in the faculty**

All students whose academic progress is not acceptable can be suspended from further studies.

- A student who is excluded from further studies in terms of the stipulations of the abovementioned regulations, will be notified in writing by the Dean or Admissions Committee at the end of the relevant semester.
- A student who has been excluded from further studies may apply in writing to the Admissions Committee of the Faculty of Natural and Agricultural Sciences for re-admission.
- Should the student be re-admitted by the Admissions Committee, strict conditions will be set which the student must comply with in order to proceed with his/her studies.
- Should the student not be re-admitted to further studies by the Admissions Committee, he/she will be informed in writing.
- Students who are not re-admitted by the Admissions Committee have the right to appeal to the Senior Appeals Committee.
- Any decision taken by the Senior Appeals Committee is final.

## Pass with distinction

A student obtains his or her degree with distinction if all prescribed modules at 300-level (or higher) are passed in one academic year with a weighted average of at least 75%, and obtain at least a subminimum of 65% in each of the relevant modules.



## Curriculum: Year 1

**Minimum credits: 132**

**Minimum credits: 132**

Fundamental = 12

Core = 120

### **Additional information:**

Students who do not qualify for AIM 102 must register for AIM 111 and AIM 121.

## Fundamental modules

### Academic information management 102 (AIM 102)

#### **Module content:**

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology. Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

**Module credits** 6.00

#### **Service modules**

Faculty of Education  
Faculty of Economic and Management Sciences  
Faculty of Humanities  
Faculty of Law  
Faculty of Health Sciences  
Faculty of Natural and Agricultural Sciences  
Faculty of Theology and Religion  
Faculty of Veterinary Science

**Prerequisites** No prerequisites.

**Contact time** 2 lectures per week

**Language of tuition** Module is presented in English

**Department** Information Science

**Period of presentation** Semester 2

### Academic information management 111 (AIM 111)

#### **Module content:**

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology.

**Module credits** 4.00



|                               |  |
|-------------------------------|--|
| <b>Service modules</b>        | Faculty of Engineering, Built Environment and Information Technology<br>Faculty of Education<br>Faculty of Economic and Management Sciences<br>Faculty of Humanities<br>Faculty of Law<br>Faculty of Health Sciences<br>Faculty of Natural and Agricultural Sciences<br>Faculty of Theology and Religion |
| <b>Prerequisites</b>          | No prerequisites.  |
| <b>Contact time</b>           | 2 lectures per week  |
| <b>Language of tuition</b>    | Module is presented in English   |
| <b>Department</b>             | Information Science  |
| <b>Period of presentation</b> | Semester 1   |

### Academic information management 121 (AIM 121)

#### Module content:

Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

**Module credits** 4.00

|                               |   |
|-------------------------------|---|
| <b>Service modules</b>        | Faculty of Engineering, Built Environment and Information Technology<br>Faculty of Education<br>Faculty of Economic and Management Sciences<br>Faculty of Humanities<br>Faculty of Law<br>Faculty of Health Sciences<br>Faculty of Natural and Agricultural Sciences<br>Faculty of Theology and Religion<br>Faculty of Veterinary Science |
| <b>Prerequisites</b>          | No prerequisites.   |
| <b>Contact time</b>           | 2 lectures per week   |
| <b>Language of tuition</b>    | Module is presented in English  |
| <b>Department</b>             | Informatics   |
| <b>Period of presentation</b> | Semester 2  |

### Language and study skills 110 (LST 110)

#### Module content:

The module aims to equip students with the ability to cope with the reading and writing demands of scientific disciplines.

**Module credits** 6.00



|                               |   |
|-------------------------------|---|
| <b>Service modules</b>        | Faculty of Natural and Agricultural Sciences<br>Faculty of Veterinary Science |
| <b>Prerequisites</b>          | No prerequisites.   |
| <b>Contact time</b>           | 2 lectures per week   |
| <b>Language of tuition</b>    | Module is presented in English  |
| <b>Department</b>             | Unit for Academic Literacy  |
| <b>Period of presentation</b> | Semester 1  |

## Core modules

### Biometry 120 (BME 120)

#### Module content:

Simple statistical analysis: Data collection and analysis: Samples, tabulation, graphical representation, describing location, spread and skewness. Introductory probability and distribution theory. Sampling distributions and the central limit theorem. Statistical inference: Basic principles, estimation and testing in the one- and two-sample cases (parametric and non-parametric). Introduction to experimental design. One- and twoway designs, randomised blocks. Multiple statistical analysis: Bivariate data sets: Curve fitting (linear and non-linear), growth curves. Statistical inference in the simple regression case. Categorical analysis: Testing goodness of fit and contingency tables. Multiple regression and correlation: Fitting and testing of models. Residual analysis. Computer literacy: Use of computer packages in data analysis and report writing.

**Module credits** 16.00

**Service modules** Faculty of Engineering, Built Environment and Information Technology  
Faculty of Natural and Agricultural Sciences  
Faculty of Veterinary Science

**Prerequisites** At least 4 (50-59%) in Mathematics in the Grade 12 examination, or at least 50% in both Statistics 113, 123

**Contact time** 1 practical per week, 4 lectures per week

**Language of tuition** Module is presented in English

**Department** Statistics

**Period of presentation** Semester 2

### General chemistry 117 (CMY 117)

#### Module content:

General introduction to inorganic, analytical and physical chemistry. Atomic structure and periodicity. Molecular structure and chemical bonding using the VSEOR model. Nomenclature of inorganic ions and compounds. Classification of reactions: precipitation, acid-base, redox reactions and gas-forming reactions. Mole concept and stoichiometric calculations concerning chemical formulas and chemical reactions. Principles of reactivity: energy and chemical reactions. Physical behaviour gases, liquids, solids and solutions and the role of intermolecular forces. Rate of reactions: Introduction to chemical kinetics.



|                               |   |
|-------------------------------|---|
| <b>Module credits</b>         | 16.00   |
| <b>Service modules</b>        | Faculty of Engineering, Built Environment and Information Technology<br>Faculty of Education<br>Faculty of Health Sciences<br>Faculty of Veterinary Science |
| <b>Prerequisites</b>          | A candidate must have Mathematics for at least 60% and 60% for Physical Sciences.   |
| <b>Contact time</b>           | 1 practical per week, 4 lectures per week   |
| <b>Language of tuition</b>    | Module is presented in English  |
| <b>Department</b>             | Chemistry   |
| <b>Period of presentation</b> | Semester 1  |

## General chemistry 127 (CMY 127)

### Module content:

Theory: General physical-analytical chemistry: Chemical equilibrium, acids and bases, buffers, solubility equilibrium, entropy and free energy, electrochemistry. Organic chemistry: Structure (bonding), nomenclature, isomerism, introductory stereochemistry, introduction to chemical reactions and chemical properties of organic compounds and biological compounds, i.e. carbohydrates and aminoacids. Practical: Molecular structure (model building), synthesis and properties of simple organic compounds.

|                               |   |
|-------------------------------|---|
| <b>Module credits</b>         | 16.00   |
| <b>Service modules</b>        | Faculty of Engineering, Built Environment and Information Technology<br>Faculty of Education<br>Faculty of Health Sciences<br>Faculty of Veterinary Science |
| <b>Prerequisites</b>          | Natural and Agricultural Sciences students: CMY 117 GS or CMY 154 GS Health Sciences students: none   |
| <b>Contact time</b>           | 4 lectures per week, 1 practical per week   |
| <b>Language of tuition</b>    | Module is presented in English  |
| <b>Department</b>             | Chemistry   |
| <b>Period of presentation</b> | Semester 2  |

## Introduction to food, nutrition and health 121 (FNH 121)

### Module content:

By 2050 the world will have to feed more than 8 billion people. This module provides the initial science base in Food, Nutrition and Health and introduces some scientific principles and fundamental concepts. Lectures: Introduction to food choice as affected by social factors, religious influences, ethnicity, health, safety, economics, food sensory properties; Introduction to the food supply chain with special emphasis on the nutritional, environmental, ethical and safety issues that are of importance to consumers; Hunger - food needs,



including food and nutrition security, nature of nutritional problems, approaches to combat over- and undernutrition; Introduction to nutrition: Nutrients in foods; nutrient composition of foods; bioavailability of nutrients; diet and chronic diseases; the keys to healthy eating; Introduction to functional chemical components of food; Introduction to food processing and preservation; Introduction to food safety, hazards and risks; Introduction to food quality and consumer preferences; Importance of food legislation to ensure a healthy and safe food supply including nutritional labelling; health and nutrition claims; Food, Nutrition and Health issues in the News.

Practical work: Principles and practice of basic concepts in food, nutrition and health.

|                               |  |
|-------------------------------|--|
| <b>Module credits</b>         | 8.00                                       |
| <b>Prerequisites</b>          | Natural and Agricultural Sciences students |
| <b>Contact time</b>           | 1 practical per week, 2 lectures 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 2                                 |

### Introductory genetics 161 (GTS 161)

#### Module content:

Chromosomes and cell division. Principles of Mendelian inheritance: locus and alleles, dominance interactions, extensions and modifications of basic principles.. Probability studies. Sex determination and sex linked traits. Pedigree analysis. Genetic linkage and chromosome mapping. Chromosome variation.

|                               |   |
|-------------------------------|---|
| <b>Module credits</b>         | 8.00  |
| <b>Service modules</b>        | Faculty of Engineering, Built Environment and Information Technology<br>Faculty of Education<br>Faculty of Veterinary Science |
| <b>Prerequisites</b>          | MLB 111 GS  |
| <b>Contact time</b>           | 2 lectures per week, fortnightly tutorials  |
| <b>Language of tuition</b>    | Module is presented in English  |
| <b>Department</b>             | Biochemistry, Genetics and Microbiology   |
| <b>Period of presentation</b> | Semester 2  |

### Introduction to microbiology 161 (MBY 161)

#### Module content:

The module will introduce the student to the field of Microbiology. Basic Microbiological aspects that will be covered include introduction into the diversity of the microbial world (bacteria, archaea, eukaryotic microorganisms and viruses), basic principles of cell structure and function, microbial nutrition and microbial growth and growth control. Applications in Microbiology will be illustrated by specific examples i.e. bioremediation, animal-microbial symbiosis, plant-microbial symbiosis and the use of microorganisms in industrial microbiology. Wastewater treatment, microbial diseases and food will be introduced using specific





examples.

|                               |  |
|-------------------------------|--|
| <b>Module credits</b>         | 8.00   |
| <b>Service modules</b>        | Faculty of Engineering, Built Environment and Information Technology |
| <b>Prerequisites</b>          | MLB 111 GS   |
| <b>Contact time</b>           | 2 lectures per week, fortnightly tutorials                           |
| <b>Language of tuition</b>    | Module is presented in English                                       |
| <b>Department</b>             | Biochemistry, Genetics and Microbiology                              |
| <b>Period of presentation</b> | Semester 2   |

### Molecular and cell biology 111 (MLB 111)

#### Module content:

Introduction to the molecular structure and function of the cell. Basic chemistry of the cell. Structure and composition of prokaryotic and eukaryotic cells. Ultrastructure and function of cellular organelles, membranes and the cytoskeleton. General principles of energy, enzymes and cell metabolism. Selected processes, e.g. glycolysis, respiration and/or photosynthesis. Introduction to molecular genetics: DNA structure and replication, transcription, translation. Cell growth and cell division.

|                               |   |
|-------------------------------|---|
| <b>Module credits</b>         | 16.00   |
| <b>Service modules</b>        | Faculty of Engineering, Built Environment and Information Technology<br>Faculty of Education<br>Faculty of Health Sciences<br>Faculty of Veterinary Science |
| <b>Prerequisites</b>          | A candidate who has passed Mathematics with at least 60% in the Grade 12 examination  |
| <b>Contact time</b>           | 1 practical/tutorial per week, 4 lectures per week  |
| <b>Language of tuition</b>    | Module is presented in English  |
| <b>Department</b>             | Biochemistry, Genetics and Microbiology   |
| <b>Period of presentation</b> | Semester 1  |

### Physics for biology students 131 (PHY 131)

#### Module content:

Units, vectors, one dimensional kinematics, dynamics, work, equilibrium, sound, liquids, heat, thermodynamic processes, electric potential and capacitance, direct current and alternating current, optics, modern physics, radio activity.

|                        |   |
|------------------------|---|
| <b>Module credits</b>  | 16.00   |
| <b>Service modules</b> | Faculty of Education<br>Faculty of Health Sciences<br>Faculty of Veterinary Science |



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|                               |  |
|-------------------------------|--|
| <b>Prerequisites</b>          | A candidate must have passed Mathematics with at least 60% in the Grade 12 examination |
| <b>Contact time</b>           | 1 discussion class per week, 1 practical per week, 4 lectures per week                 |
| <b>Language of tuition</b>    | Module is presented in English   |
| <b>Department</b>             | Physics  |
| <b>Period of presentation</b> | Semester 1   |

## Mathematics 134 (WTW 134)

### Module content:

*\*Students will not be credited for more than one of the following modules for their degree: WTW 134, WTW 165, WTW 114, WTW 158. WTW 134 does not lead to admission to Mathematics at 200 level and is intended for students who require Mathematics at 100 level only. WTW 134 is offered as WTW 165 in the second semester only to students who have applied in the first semester of the current year for the approximately 65 MBChB, or the 5-6 BChD places becoming available in the second semester and who were therefore enrolled for MGW 112 in the first semester of the current year.*

Functions, derivatives, interpretation of the derivative, rules of differentiation, applications of differentiation, integration, interpretation of the definite integral, applications of integration. Matrices, solutions of systems of equations. All topics are studied in the context of applications.

|                               |   |
|-------------------------------|---|
| <b>Module credits</b>         | 16.00   |
| <b>Service modules</b>        | Faculty of Engineering, Built Environment and Information Technology<br>Faculty of Education<br>Faculty of Veterinary Science |
| <b>Prerequisites</b>          | 50% for Mathematics in Grade 12   |
| <b>Contact time</b>           | 4 lectures per week, 1 tutorial per week  |
| <b>Language of tuition</b>    | Module is presented in English  |
| <b>Department</b>             | Mathematics and Applied Mathematics   |
| <b>Period of presentation</b> | Semester 1  |



## Curriculum: Year 2

**Minimum credits: 147**

**Minimum credits: 147**

Core = 147

### Core modules

#### Introduction to proteins and enzymes 251 (BCM 251)

##### Module content:

Structural and ionic properties of amino acids. Peptides, the peptide bond, primary, secondary, tertiary and quaternary structure of proteins. Interactions that stabilise protein structure, denaturation and renaturation of proteins. Introduction to methods for the purification of proteins, amino acid composition, and sequence determinations. Enzyme kinetics and enzyme inhibition. Allosteric enzymes, regulation of enzyme activity, active centres and mechanisms of enzyme catalysis. Examples of industrial applications of enzymes and in clinical pathology as biomarkers of diseases. Introduction to practical laboratory techniques and Good Laboratory Practice. Techniques for the quantitative and qualitative analysis of biological molecules, enzyme activity measurements. Processing and presentation of scientific data.

**Module credits** 12.00

**Service modules** Faculty of Health Sciences

**Prerequisites** CMY 117 GS and CMY 127 GS and MLB 111 GS

**Contact time** 1 tutorial per week, 2 lectures per week

**Language of tuition** Module is presented in English

**Department** Biochemistry, Genetics and Microbiology

**Period of presentation** Semester 1

#### Carbohydrate metabolism 252 (BCM 252)

##### Module content:

Carbohydrate structure and function. Blood glucose measurement in the diagnosis and treatment of diabetes. Bioenergetics and biochemical reaction types. Glycolysis, gluconeogenesis, glycogen metabolism, pentose phosphate pathway, citric acid cycle and electron transport. Total ATP yield from the complete oxidation of glucose. A comparison of cellular respiration and photosynthesis. Practical techniques for the study and analysis of metabolic pathways and enzymes. PO ratio of mitochondria, electrophoresis, extraction, solubility and gel permeation techniques. Scientific method and design.

**Module credits** 12.00

**Service modules** Faculty of Education  
Faculty of Health Sciences

**Prerequisites** CMY 117 GS and CMY 127 GS and MLB 111 GS



|                               |  |
|-------------------------------|--|
| <b>Contact time</b>           | 1 tutorial per week, 2 lectures per week |
| <b>Language of tuition</b>    | Module is presented in English           |
| <b>Department</b>             | Biochemistry, Genetics and Microbiology  |
| <b>Period of presentation</b> | Semester 1                               |

## Lipid and nitrogen metabolism 261 (BCM 261)

### Module content:

Biochemistry of lipids, membrane structure, anabolism and catabolism of lipids. Total ATP yield from the complete catabolism of lipids. Nitrogen metabolism, amino acid biosynthesis and catabolism. Biosynthesis of neurotransmitters, pigments, hormones and nucleotides from amino acids. Catabolism of purines and pyrimidines. Therapeutic agents directed against nucleotide metabolism. Examples of inborn errors of metabolism of nitrogen containing compounds. The urea cycle, nitrogen excretion. Practical training in scientific reading skills: evaluation of a scientific report. Techniques for separation analysis and visualisation of biological molecules. Hypothesis design and testing, method design and scientific controls.

|                               |  |
|-------------------------------|--|
| <b>Module credits</b>         | 12.00                                    |
| <b>Service modules</b>        | Faculty of Health Sciences               |
| <b>Prerequisites</b>          | CMY 117 GS and CMY 127 GS and MLB 111 GS |
| <b>Contact time</b>           | 2 lectures per week, 1 tutorial per week |
| <b>Language of tuition</b>    | Module is presented in English           |
| <b>Department</b>             | Biochemistry, Genetics and Microbiology  |
| <b>Period of presentation</b> | Semester 2                               |

## Biochemical principles of nutrition and toxicology 262 (BCM 262)

### Module content:

Biochemistry of nutrition and toxicology. Proximate analysis of nutrients. Review of energy requirements and expenditure, starvation, marasmus and kwashiorkor. Respiratory quotient. Requirements and function of water, vitamins and minerals. Interpretation and modification of RDA values for specific diets, eg growth, exercise, pregnancy and lactation, aging and starvation. Interactions between nutrients. Cholesterol, polyunsaturated, essential fatty acids and dietary anti-oxidants. Oxidation of fats. Biochemical mechanisms of water- and fat-soluble vitamins and assessment of vitamin status. Mineral requirements, biochemical mechanisms, imbalances and diarrhoea. Biochemistry of xenobiotics: absorption, distribution, metabolism and excretion (ADME); detoxification reactions: oxidation/reduction (Phase I), conjugations (Phase II), export from cells (Phase III); factors affecting metabolism and disposition. Examples of genetic abnormalities, phenotypes and frequencies. Examples of toxins: biochemical mechanisms of common toxins and their antidotes. Natural toxins from fungi, plants and animals: goitrogens, cyanogens, cholinesterase inhibitors, ergotoxin, aflatoxins Practical training in scientific writing skills: evaluating scientific findings. Introduction to practical techniques in nutrition and toxicology. Experimental design and calculations in experiments: determining nutritional value of metabolites and studying the ADME of toxins.



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|                               |  |
|-------------------------------|--|
| <b>Module credits</b>         | 12.00                                    |
| <b>Service modules</b>        | Faculty of Health Sciences               |
| <b>Prerequisites</b>          | CMY 117 GS and CMY 127 GS and MLB 111 GS |
| <b>Contact time</b>           | 1 tutorial per week, 2 lectures per week |
| <b>Language of tuition</b>    | Module is presented in English           |
| <b>Department</b>             | Biochemistry, Genetics and Microbiology  |
| <b>Period of presentation</b> | Semester 2                               |

### Introductory and neurophysiology 211 (FLG 211)

#### Module content:

Orientation in physiology, homeostasis, cells and tissue, muscle and neurophysiology, cerebrospinal fluid and the special senses.

Practical work: Practical exercises to complement the theory.

|                               |  |
|-------------------------------|--|
| <b>Module credits</b>         | 12.00  |
| <b>Service modules</b>        | Faculty of Natural and Agricultural Sciences |
| <b>Prerequisites</b>          | CMY 117, CMY 127, MLB 111 and PHY 131        |
| <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>             | Physiology                                   |
| <b>Period of presentation</b> | Semester 1                                   |

### Circulatory physiology 212 (FLG 212)

#### Module content:

Body fluids; haematology; cardiovascular physiology and the lymphatic system. Practical work: Practical exercises to complement the theory.

|                               |  |
|-------------------------------|--|
| <b>Module credits</b>         | 12.00  |
| <b>Service modules</b>        | Faculty of Natural and Agricultural Sciences |
| <b>Prerequisites</b>          | CMY 117, CMY 127, MLB 111 and PHY 131        |
| <b>Contact time</b>           | 1 practical per week, 2 lectures per week    |
| <b>Language of tuition</b>    | Module is presented in English               |
| <b>Department</b>             | Physiology                                   |
| <b>Period of presentation</b> | Semester 1                                   |



## Lung and renal physiology, acid-base balance and temperature 221 (FLG 221)

### Module content:

Structure, gas exchange and non-respiratory functions of the lungs; structure, excretory and non-urinary functions of the kidneys, acid-base balance, as well as the skin and body temperature control.

Practical work: Practical exercises to complement the theory.

|                               |  |
|-------------------------------|--|
| <b>Module credits</b>         | 12.00  |
| <b>Service modules</b>        | Faculty of Natural and Agricultural Sciences |
| <b>Prerequisites</b>          | FLG 211 and FLG 212                          |
| <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>             | Physiology                                   |
| <b>Period of presentation</b> | Semester 2                                   |

## Digestion, endocrinology and reproductive systems 222 (FLG 222)

### Module content:

Nutrition, digestion and metabolism; hormonal control of the body functions and the reproductive systems.

Practical work: Practical exercises to complement the theory.

|                               |  |
|-------------------------------|--|
| <b>Module credits</b>         | 12.00  |
| <b>Service modules</b>        | Faculty of Natural and Agricultural Sciences |
| <b>Prerequisites</b>          | FLG 211 and FLG 212                          |
| <b>Contact time</b>           | 1 practical per week, 2 lectures per week    |
| <b>Language of tuition</b>    | Module is presented in English               |
| <b>Department</b>             | Physiology                                   |
| <b>Period of presentation</b> | Semester 2                                   |

## Human nutrition 210 (HNT 210)

### Module content:

Application of scientific principles in human nutrition.

Standards, guidelines and food composition tables.

|                            |   |
|----------------------------|---|
| <b>Module credits</b>      | 27.00   |
| <b>Service modules</b>     | Faculty of Natural and Agricultural Sciences    |
| <b>Prerequisites</b>       | 2nd-year status                                 |
| <b>Contact time</b>        | 1 lecture per week, 1 discussion class per week |
| <b>Language of tuition</b> | Module is presented in English                  |



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|                   |                 |
|-------------------|-----------------|
| <b>Department</b> | Human Nutrition |
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|-------------------------------|------------|
| <b>Period of presentation</b> | Semester 1 |
|-------------------------------|------------|

## Human nutrition 220 (HNT 220)

### Module content:

Human nutrition in the life cycle: Nutritional screening, nutritional needs, nutrition problems and prevention thereof, growth monitoring and meal/menu planning.

|                       |       |
|-----------------------|-------|
| <b>Module credits</b> | 24.00 |
|-----------------------|-------|

|                        |  |
|------------------------|--|
| <b>Service modules</b> | Faculty of Natural and Agricultural Sciences |
|------------------------|--|

|                      |   |
|----------------------|---|
| <b>Prerequisites</b> | FLG 211 GS FLG 212 GS BCM 253 BCM 254 BCM 255 BCM 256 VDG 250 HNT 210 |
|----------------------|---|

|                     |  |
|---------------------|--|
| <b>Contact time</b> | 3 lectures per week, 1 discussion class per week |
|---------------------|--|

|                            |                                |
|----------------------------|--------------------------------|
| <b>Language of tuition</b> | Module is presented in English |
|----------------------------|--------------------------------|

|                   |                 |
|-------------------|-----------------|
| <b>Department</b> | Human Nutrition |
|-------------------|-----------------|

|                               |            |
|-------------------------------|------------|
| <b>Period of presentation</b> | Semester 2 |
|-------------------------------|------------|



## Curriculum: Year 3

**Minimum credits: 120**

**Minimum credits: 120**

Core = 120

### Core modules

#### Macromolecules of life: Structure-function and Bioinformatics 356 (BCM 356)

##### Module content:

Structure, function, bioinformatics and biochemical analyses of nucleotides, oligonucleotides, amino acids, proteins and ligands and their organisation into hierarchical, higher order structures and interdependent systems. Principles of structure-function relationships. Protein folding, sequence motifs and domains, higher order and supramolecular structure, self-assembly, conjugated proteins, post-translational modifications. Principles of molecular recognition in protein-ligand, protein-protein, protein-DNA, protein-RNA, DNA-DNA, DNA-ligand, DNA-RNA and RNA-RNA interactions. The RNA structural world, RNAi, miRNA and ribosomes. Cellular functions of coding and non-coding nucleic acids. Population-specific mutations in disease. Global analysis of proteins through proteomics. Basic principles of nuclear magnetic resonance spectroscopy, mass spectrometry and X-ray crystallography. Protein purification and characterization including, pI, molecular mass, amino acid composition and sequence. Mechanistic aspects and regulation of information flow from DNA via RNA to proteins and back. Lectures incorporate the latest insights into the central dogma of biochemistry and viral polymerases which reverse the information flow ensuring students are prepared for a competitive job market. Practical training include hands-on practical sessions for nucleic acid purification, sequencing and structure characterisation, protein production purification (including SDS-PAGE) and sequence analysis including mass spectrometry, protein structure analysis by 3D protein modelling and protein folding (Bioinformatics).

**Module credits** 18.00

**Prerequisites** BCM 251 or permission from HOD

**Contact time** 1 practical/tutorial per week, 2 lectures per week

**Language of tuition** Module is presented in English

**Department** Biochemistry, Genetics and Microbiology

**Period of presentation** Semester 1

#### Molecular basis of disease 368 (BCM 368)

##### Module content:

Molecular mechanisms behind exogenous and endogenous diseases. Foundational knowledge of the immune system, with innate-, adaptive- and auto-immunity (molecular mechanisms of the maintenance and failure of the recognition of foreign in the context of self in the mammalian body) being some of the key concepts. Molecular pathology and immunobiochemistry of exogenous diseases against viral, bacterial and parasitic pathogens with a focus on the human immunodeficiency virus (HIV), tuberculosis (TB) and malaria. Endogenous disease will describe the biochemistry of normal cell cycle proliferation, quiescence, senescence, differentiation and





apoptosis, and abnormal events as illustrated by cancer. Tutorials will focus on immunoassays, vaccines, diagnostic tests for diseases and drug discovery towards therapeutics.

|                               |   |
|-------------------------------|---|
| <b>Module credits</b>         | 18.00   |
| <b>Prerequisites</b>          | BCM 251 and BCM 252 and BCM 261 or permission from the HOD. |
| <b>Contact time</b>           | 2 lectures per week, 1 practical/tutorial per week          |
| <b>Language of tuition</b>    | Module is presented in English                              |
| <b>Department</b>             | Biochemistry, Genetics and Microbiology                     |
| <b>Period of presentation</b> | Semester 2  |

### Food and nutrition security 320 (FNH 320)

#### Module content:

Global food system and food security, Livelihoods and household dynamics, Gender Issues.

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|-------------------------------|--|
| <b>Module credits</b>         | 8.00   |
| <b>Prerequisites</b>          | Second year status or permission from the HOD. |
| <b>Contact time</b>           | 3 lectures per week                            |
| <b>Language of tuition</b>    | Module is presented in English                 |
| <b>Department</b>             | Consumer and Food Sciences                     |
| <b>Period of presentation</b> | Quarter 3                                      |

### Food chemistry 351 (FST 351)

#### 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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|-------------------------------|---|
| <b>Module credits</b>         | 18.00   |
| <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  |

### Food chemistry (2) 352 (FST 352)

#### Module content:



Lectures - Basic food analysis and chemistry of the minor food components: Basic food analysis, vitamins, minerals, additives, contaminants. Chemical and nutritional aspects of food processing: implications of different processing techniques on minor food components. Functional properties of the minor food components. Food analysis methodology. Practical work: Food analysis.

|                               |   |
|-------------------------------|---|
| <b>Module credits</b>         | 18.00   |
| <b>Prerequisites</b>          | BCM 251 and BCM 252 and BCM 261 and BCM 262 or permission from 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  |

### Nutritional assessment 314 (NTA 314)

#### Module content:

Evaluation of nutritional assessment.

Nutrition care process; overview of evaluation of nutritional status. Scientific principles of evaluation of nutritional status; nutritional screening; clinical, biochemical and dietary evaluation of nutritional status.

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|-------------------------------|--|
| <b>Module credits</b>         | 22.00  |
| <b>Prerequisites</b>          | Third-year status                                |
| <b>Contact time</b>           | 4 lectures per week, 1 discussion class per week |
| <b>Language of tuition</b>    | Afrikaans and English are used in one class      |
| <b>Department</b>             | Human Nutrition                                  |
| <b>Period of presentation</b> | Semester 1                                       |

### Food composition and applied nutritional programmes 364 (VWV 364)

#### Module content:

Generation, interpretation and application of food composition data in nutrition programmes. Chemical composition of foods: sampling for food analysis, assessing methods of food analysis for inclusion in food composition data. Interpretation of food composition data. Nutritional labeling of food. Use of nutritional data in food formulations. Dietary supplementation, enrichment and fortification of foods.

|                               |   |
|-------------------------------|---|
| <b>Module credits</b>         | 18.00   |
| <b>Prerequisites</b>          | FST 351 and FST 352 or permission from 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 2                                      |





## Curriculum: Final year

**Minimum credits: 142**

**Minimum credits: 142**

Core = 142

### Core modules

#### Biometry 210 (BME 210)

**Module content:**

Analysis of variance: Multi-way classification. Testing of model assumptions, graphics. Multiple comparisons. Fixed, stochastic and mixed effect models. Block experiments. Estimation of effects. Experimental design: Principles of experimental design. Factorial experiments: Confounding, single degree of freedom approach, hierarchical classification. Balanced and unbalanced designs. Split-plot designs. Analysis of covariance. Computer literacy: Writing and interpretation of computer programmes. Report writing.

**Module credits** 24.00

**Service modules** Faculty of Natural and Agricultural Sciences

**Prerequisites** BME 120

**Contact time** 4 lectures per week, 1 practical per week

**Language of tuition** Module is presented in English

**Department** Statistics

**Period of presentation** Semester 1

#### Research project 400 (FNH 400)

**Module content:**

A laboratory-based, analytical research project on an approved topic in nutritional sciences is planned, executed and presented in the form of a written report.

**Module credits** 40.00

**Prerequisites** Third-year status

**Contact time** 2 practicals per week, 1 lecture per week

**Language of tuition** Module is presented in English

**Department** Consumer and Food Sciences

**Period of presentation** Semester 1

#### Advanced food, nutrition and health 420 (FNH 420)

**Module content:**



Discussion classes in advanced level of nutritional sciences in topics including Micronutrient metabolism in human health and disease, Nutritional Bioavailability, Nutrigenomics, Nutrition intervention, Nutrition and the metabolic syndrome. Problem solving and literature discussion.

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|-------------------------------|---|
| <b>Module credits</b>         | 20.00   |
| <b>Prerequisites</b>          | Third-year status or permission from the HOD. |
| <b>Contact time</b>           | 1 discussion class 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 2                                    |

### International nutrition 421 (FNH 421)

#### Module content:

Discussion classes in International Nutrition focus on the the most important current nutrition issues affecting populations worldwide. It includes identifying nutrition challenges and trends in both developing and developed countries. The course includes aspects of epidemiology, disease etiology, and consequences of under-nutrition and over-nutrition.

|                               |                                |
|-------------------------------|--------------------------------|
| <b>Module credits</b>         | 20.00                          |
| <b>Prerequisites</b>          | Third year status              |
| <b>Contact time</b>           | 2 discussion classes 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 or Semester 2       |

### Research methodology and seminar 400 (FST 400)

#### Module content:

Lectures and assignments: Research methodology. Literature study and seminar presentations on topics in food science and/or technology. The student must also pass an oral examination at the end of the module.

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|-------------------------------|---|
| <b>Module credits</b>         | 20.00   |
| <b>Prerequisites</b>          | Third-year status or permission from the HOD.                   |
| <b>Contact time</b>           | 1 day seminar in semester 2, 1 workshop of 5 days in semester 1 |
| <b>Language of tuition</b>    | Module is presented in English                                  |
| <b>Department</b>             | Consumer and Food Sciences                                      |
| <b>Period of presentation</b> | Year  |



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## Advanced human nutrition 411 (HNT 411)

### Module content:

Seminars and case studies (theory and practical application): Eating behaviour, eating disorders, nutrient/nutrition supplementation, sports nutrition, vegetarianism, food safety, nutrition of the disabled, prevention of non-communicable disease of lifestyle; nutrition and immunity; nutrition and genetics.

|                               |  |
|-------------------------------|--|
| <b>Module credits</b>         | 18.00  |
| <b>Service modules</b>        | Faculty of Natural and Agricultural Sciences     |
| <b>Prerequisites</b>          | 4th-year status                                  |
| <b>Contact time</b>           | 1 discussion class per week, 3 lectures per week |
| <b>Language of tuition</b>    | Module is presented in English                   |
| <b>Department</b>             | Human Nutrition                                  |
| <b>Period of presentation</b> | Semester 1                                       |

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The information published here is subject to change and may be amended after the publication of this information. The [General Regulations \(G Regulations\)](#) apply to all faculties of the University of Pretoria. It is expected of each student to familiarise himself or herself well with these regulations as well as with the information contained in the [General Rules](#) section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.