

University of Pretoria Yearbook 2020

Chemical and microbiological aspects of food 451 (FPP 451)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	20.00
Prerequisites	Third-year status or permission from the HOD.
Contact time	1 practical per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1 or Semester 2

Module content

Chemical aspects: The role and composition of the major chemical components of food (water, carbohydrates, proteins and lipids). The content and nutritional role of different minor chemical components of food (minerals and vitamins). The principles and control of enzymic and non-enzymic browning. The composition and use of enzymes in food processing. Microbiological aspects: Introduction to micro-organisms. Intrinsic and extrinsic factors that affect growth and survival of micro-organisms. Important microbial groups in food. Microbial spoilage of foods. Determination of micro-organisms and/or their products in foods. The preservation of foods. Microbial indicators of food safety and quality. Food borne diseases and intoxications. The utilisation of micro-organisms in food production.

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 students to familiarise themselves 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.