

University of Pretoria Yearbook 2020

Advanced plant food science and technology 402 (FST 402)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	20.00
Prerequisites	FST 360 or permission from the HOD.
Contact time	3 practicals S2, 5 discussion classes in semester 2, 5 practicals S1, 8 discussion classes in semester 1
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Year

Module content

Plant food functionality: Starch, non-starch polysaccharides, protein. Advanced rheology and texture. Malting and brewing. Ready-to-eat (RTE) technologies and their impact on functional and nutritional quality. Plant oil processing. Minimal processing of fruits and vegetables. Practical work: Pasting properties of starch; Dough rheology; Isolation of legume and cereal proteins; SDS-PAGE electrophoreses of legume and cereal proteins; Malting and mashing of sorghum and barley malt; Extraction of essential oils; Extraction and identification of phenolic compounds; Minimal processing of fruits and vegetables.

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.