

University of Pretoria Yearbook 2020

Product development and quality management 413 (FST 413)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	30.00
Prerequisites	FST 260 or permission from the HOD and FST 351 and FST 352
Contact time	15 discussion classes, 6 practicals per semester
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	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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