



University of Pretoria Yearbook 2020

Introduction to food science and technology 250 (FST 250)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module content	Lectures: Food Science as a discipline. Activities of Food Scientists and Nutritionists. How food is produced, processed and distributed (food pipeline). World food problem. Human nutrition and human food requirements. Constituents of foods: Functional properties. Food quality. Food deterioration and control (food preservation). Unit operations in food processing. Food safety, risks and hazards. Principles of food packaging. Food legislation and labelling. Food processing and the environment. The aforementioned lectures focus on the role of Food Science in addressing the UN Sustainable Development Goals (#1, 2, 3, 6 and 7). Practicals: Group assignments applying the theory in practice; practical demonstrations in pilot plants; guest lecturers on the world of food scientists and nutritionists; factory visit/videos of food processing.
Module credits	12.00
Programmes	BSc Biotechnology BSc Food Science BSc Microbiology BScAgric Agricultural Economics and Agribusiness Management
Prerequisites	CMY 117 and CMY 127 and PHY 131 and WTW 134 or WTW 165 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

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