



University of Pretoria Yearbook 2020

Food chemistry (2) 352 (FST 352)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
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.
Module credits	18.00
Programmes	BSc Culinary Science BSc Food Science BSc Nutrition
Prerequisites	BCM 251 and BCM 252 and BCM 261 and BCM 262 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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