



# University of Pretoria Yearbook 2020

## Food safety and hygiene 354 (VDS 354)

**Qualification** Undergraduate

**Faculty** [Faculty of Natural and Agricultural Sciences](#)

**Module content**

Module 1: General anatomy and morphology of bacteria, viruses and fungi. Basic nutritional requirements of micro-organisms and the effect of environmental factors on microbiological growth. Food decay, food poisoning and preservation of food by micro-organisms. Basic principles involved in disinfections, sterilization and control of microbes; techniques of microbial repression: sterilization by using heat, radiation, filtration, chemicals decimation of numbers.

Module 2: Food safety approached from retail, commercial and institutional angles. Safety issues surrounding food. Principles of food safety and food hygiene; good manufacturing practices; HACCP and risk analysis; employee health, hygiene and safety; Consumer rights and protection; occupational health and safety; health and food safety legislation in South Africa.

**Module credits** 12.00

**Programmes** [BConSci Food Retail Management](#)

[BConSci Hospitality Management](#)

**Prerequisites** No prerequisites.

**Contact time** 1 practical per week, 2 lectures per week

**Language of tuition** Afrikaans and English are used in one class

**Department** Consumer and Food Sciences

**Period of presentation** Semester 2

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