



University of Pretoria Yearbook 2020

BSc Food Science (02133406)

Minimum duration of study 3 years

Total credits 433

NQF level 07

Admission requirements

- The following persons will be considered for admission: a candidate who is in possession of a certificate that is deemed by the University to be equivalent to the required Grade 12 certificate with university endorsement, a candidate who is a graduate from another tertiary institution or has been granted the status of a graduate of such an institution, and a candidate who is a graduate of another faculty at the University of Pretoria.
- Life Orientation is excluded in the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the conditional admission of prospective students. Final admission is based on the Grade 12 results.

Minimum requirements

Achievement level

English Home

Language or

English First

Additional

Language

Mathematics

Physical Science

APS

NSC/IEB	AS Level	NSC/IEB	AS Level	NSC/IEB	AS Level	
5	C	5	C	5	C	32

* Cambridge A level candidates who obtained at least a D in the required subjects, will be considered for admission. International Baccalaureate (IB) HL candidates who obtained at least a 4 in the required subjects, will be considered for admission.

Candidates who do not comply with the minimum admission requirements for BSc (Food Science), may be considered for admission to the BSc - Extended programme - Biological and Agricultural Sciences. This programme takes a year longer than the normal programmes to complete.

BSc - Extended Programme - Biological and Agricultural Sciences

Minimum requirements

Achievement level

English Home

Language or

English First

Additional

Language

Mathematics

Physical Science

APS

NSC/IEB	AS Level	NSC/IEB	AS Level	NSC/IEB	AS Level	
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Other programme-specific information

Students may enrol for AIM 111 and AIM 121 instead of AIM 101 (the same content presented over 2 semesters).

ZEN 161 may be replaced with FNH 121

(This should be read in conjunction with the curriculum for the first year of study)

(GTS 251 and GTS 261) may be replaced with (LEK 210 and LEK 220)

(This should be read in conjunction with the curriculum for the second year of study)

A student must pass all the minimum prescribed and elective module credits as set out at the end of each year within a programme as well as the total required credits to comply with the particular degree programme. Please refer to the curricula of the respective programmes. At least 144 credits must be obtained at 300-/400-level, or otherwise as indicated by curriculum. The minimum module credits needed to comply with degree requirements is set out at the end of each study programme. Subject to the programmes as indicated a maximum of 150 credits will be recognised at 100-level. A student may, in consultation with the relevant head of department and subject to the permission by the Dean, select or replace prescribed module credits not indicated in BSc three-year study programmes to the equivalent of a maximum of 36 module credits.

It is important that the total number of prescribed module credits is completed during the course of the study programme. The Dean may, on the recommendation of the relevant head of department, approve deviations in this regard. Subject to the programmes as indicated in the respective curricula, a student may not register for more than 75 module credits per semester at first-year level subject to permission by the Dean. A student may be permitted to register for up to 80 module credits in a the first semester during the first year provided that he or she obtained a final mark of no less than 70% for grade 12 Mathematics and achieved an APS of 34 or more in the NSC.

Students who are already in possession of a bachelor's degree, will not receive credit for modules of which the content overlap with modules from the degree that was already conferred. Credits will not be considered for more than half the credits passed previously for an uncompleted degree. No credits at the final-year or 300- and 400-level will be granted.

The Dean may, on the recommendation of the programme manager, approve deviations with regard to the composition of the study programme.

Please note: Where elective modules are not specified, these may be chosen from any modules appearing in the list of modules.

It remains the student's responsibility to ascertain, prior to registration, whether they comply with the prerequisites of the modules they want to register for.

The prerequisites are listed in the Alphabetical list of modules.

Promotion to next study year

A student will be promoted to the following year of study if he or she passed 100 credits of the prescribed credits



for a year of study, unless the Dean on the recommendation of the relevant head of department decides otherwise. A student who does not comply with the requirements for promotion to the following year of study, retains the credit for the modules already passed and may be admitted by the Dean, on recommendation of the relevant head of department, to modules of the following year of study to a maximum of 48 credits, provided that it will fit in with both the lecture and examination timetable.

General promotion requirements in the faculty

All students whose academic progress is not acceptable can be suspended from further studies.

- A student who is excluded from further studies in terms of the stipulations of the abovementioned regulations, will be notified in writing by the Dean or Admissions Committee at the end of the relevant semester.
- A student who has been excluded from further studies may apply in writing to the Admissions Committee of the Faculty of Natural and Agricultural Sciences for re-admission.
- Should the student be re-admitted by the Admissions Committee, strict conditions will be set which the student must comply with in order to proceed with his/her studies.
- Should the student not be re-admitted to further studies by the Admissions Committee, he/she will be informed in writing.
- Students who are not re-admitted by the Admissions Committee have the right to appeal to the Senate Appeals Committee.
- Any decision taken by the Senate Appeals Committee is final.

Pass with distinction

A student obtains his or her degree with distinction if all prescribed modules at 300-level (or higher) are passed in one academic year with a weighted average of at least 75%, and obtain at least a subminimum of 65% in each of the relevant modules.



Curriculum: Year 1

Minimum credits: 140

Additional information:

Students who do not qualify for AIM 102 must register for AIM 111 and AIM 121.

ZEN 161 may be replaced with FNH 121

Fundamental modules

Academic information management 102 (AIM 102)

Module credits 6.00

Service modules
Faculty of Education
Faculty of Economic and Management Sciences
Faculty of Humanities
Faculty of Law
Faculty of Health Sciences
Faculty of Natural and Agricultural Sciences
Faculty of Theology and Religion
Faculty of Veterinary Science

Prerequisites No prerequisites.

Contact time 2 lectures per week

Language of tuition Module is presented in English

Department Information Science

Period of presentation Semester 2

Module content

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology. Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

Academic information management 111 (AIM 111)

Module credits 4.00

Service modules
Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Economic and Management Sciences
Faculty of Humanities
Faculty of Law
Faculty of Health Sciences
Faculty of Natural and Agricultural Sciences
Faculty of Theology and Religion

Prerequisites No prerequisites.

Contact time 2 lectures per week



Language of tuition Module is presented in English

Department Information Science

Period of presentation Semester 1

Module content

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology.

Academic information management 121 (AIM 121)

Module credits 4.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Economic and Management Sciences
Faculty of Humanities
Faculty of Law
Faculty of Health Sciences
Faculty of Natural and Agricultural Sciences
Faculty of Theology and Religion
Faculty of Veterinary Science

Prerequisites No prerequisites.

Contact time 2 lectures per week

Language of tuition Module is presented in English

Department Informatics

Period of presentation Semester 2

Module content

Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

Language and study skills 110 (LST 110)

Module credits 6.00

Service modules Faculty of Natural and Agricultural Sciences
Faculty of Veterinary Science

Prerequisites No prerequisites.

Contact time 2 lectures per week

Language of tuition Module is presented in English

Department Unit for Academic Literacy

Period of presentation Semester 1

Module content

The module aims to equip students with the ability to cope with the reading and writing demands of scientific disciplines.



Academic orientation 102 (UPO 102)

Module credits	0.00
Language of tuition	Module is presented in English
Department	Natural and Agricultural Sciences Deans Office
Period of presentation	Year

Core modules

Biometry 120 (BME 120)

Module credits	16.00
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Natural and Agricultural Sciences Faculty of Veterinary Science
Prerequisites	At least 4 (50-59%) in Mathematics in the Grade 12 examination, or at least 50% in both Statistics 113, 123
Contact time	1 practical per week, 4 lectures per week
Language of tuition	Module is presented in English
Department	Statistics
Period of presentation	Semester 2

Module content

Simple statistical analysis: Data collection and analysis: Samples, tabulation, graphical representation, describing location, spread and skewness. Introductory probability and distribution theory. Sampling distributions and the central limit theorem. Statistical inference: Basic principles, estimation and testing in the one- and two-sample cases (parametric and non-parametric). Introduction to experimental design. One- and two-way designs, randomised blocks. Multiple statistical analysis: Bivariate data sets: Curve fitting (linear and non-linear), growth curves. Statistical inference in the simple regression case. Categorical analysis: Testing goodness of fit and contingency tables. Multiple regression and correlation: Fitting and testing of models. Residual analysis. Computer literacy: Use of computer packages in data analysis and report writing.

Plant biology 161 (BOT 161)

Module credits	8.00
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education
Prerequisites	MLB 111 GS
Contact time	2 lectures per week, fortnightly practicals
Language of tuition	Module is presented in English
Department	Department of Plant and Soil Sciences
Period of presentation	Semester 2



Module content

Basic plant structure and function; introductory plant taxonomy and plant systematics; principles of plant molecular biology and biotechnology; adaptation of plants to stress; medicinal compounds from plants; basic principles of plant ecology and their application in natural resource management.

General chemistry 117 (CMY 117)

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Health Sciences
Faculty of Veterinary Science

Prerequisites A candidate must have Mathematics for at least 60% and 60% for Physical Sciences.

Contact time 1 practical per week, 4 lectures per week

Language of tuition Module is presented in English

Department Chemistry

Period of presentation Semester 1

Module content

General introduction to inorganic, analytical and physical chemistry. Atomic structure and periodicity. Molecular structure and chemical bonding using the VSEOR model. Nomenclature of inorganic ions and compounds. Classification of reactions: precipitation, acid-base, redox reactions and gas-forming reactions. Mole concept and stoichiometric calculations concerning chemical formulas and chemical reactions. Principles of reactivity: energy and chemical reactions. Physical behaviour gases, liquids, solids and solutions and the role of intermolecular forces. Rate of reactions: Introduction to chemical kinetics.

General chemistry 127 (CMY 127)

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Health Sciences
Faculty of Veterinary Science

Prerequisites Natural and Agricultural Sciences students: CMY 117 GS or CMY 154 GS
Health Sciences students: none

Contact time 1 practical per week, 4 lectures per week

Language of tuition Module is presented in English

Department Chemistry

Period of presentation Semester 2



Module content

Theory: General physical-analytical chemistry: Chemical equilibrium, acids and bases, buffers, solubility equilibrium, entropy and free energy, electrochemistry. Organic chemistry: Structure (bonding), nomenclature, isomerism, introductory stereochemistry, introduction to chemical reactions and chemical properties of organic compounds and biological compounds, i.e. carbohydrates and aminoacids. Practical: Molecular structure (model building), synthesis and properties of simple organic compounds.

Introduction to food, nutrition and health 121 (FNH 121)

Module credits	8.00
Prerequisites	Natural and Agricultural Sciences students
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 2

Module content

By 2050 the world will have to feed more than 8 billion people. This module provides the initial science base in Food, Nutrition and Health and introduces some scientific principles and fundamental concepts.

Lectures: Introduction to food choice as affected by social factors, religious influences, ethnicity, health, safety, economics, food sensory properties; Introduction to the food supply chain with special emphasis on the nutritional, environmental, ethical and safety issues that are of importance to consumers; Hunger - food needs, including food and nutrition security, nature of nutritional problems, approaches to combat over- and undernutrition; Introduction to nutrition: Nutrients in foods; nutrient composition of foods; bioavailability of nutrients; diet and chronic diseases; the keys to healthy eating; Introduction to functional chemical components of food; Introduction to food processing and preservation; Introduction to food safety, hazards and risks; Introduction to food quality and consumer preferences; Importance of food legislation to ensure a healthy and safe food supply including nutritional labelling; health and nutrition claims; Food, Nutrition and Health issues in the News.

Practical work: Principles and practice of basic concepts in food, nutrition and health.

All lectures and practical discussion sessions focus on the role of food science and nutrition in addressing the UN Sustainable Development Goals of achieving food security and improving good health and well-being (#1, 2, 3 and 6).

Introductory genetics 161 (GTS 161)

Module credits	8.00
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Veterinary Science
Prerequisites	MLB 111 GS
Contact time	2 lectures per week, fortnightly tutorials
Language of tuition	Module is presented in English
Department	Biochemistry, Genetics and Microbiology



Period of presentation Semester 2

Module content

Chromosomes and cell division. Principles of Mendelian inheritance: locus and alleles, dominance interactions, extensions and modifications of basic principles.. Probability studies. Sex determination and sex linked traits. Pedigree analysis. Genetic linkage and chromosome mapping. Chromosome variation.

Introduction to microbiology 161 (MBY 161)

Module credits 8.00

Service modules Faculty of Engineering, Built Environment and Information Technology

Prerequisites No prerequisites.

Contact time 2 lectures per week, fortnightly tutorials

Language of tuition Module is presented in English

Department Biochemistry, Genetics and Microbiology

Period of presentation Semester 2

Module content

The module will introduce the student to the field of Microbiology. Basic Microbiological aspects that will be covered include introduction into the diversity of the microbial world (bacteria, archaea, eukaryotic microorganisms and viruses), basic principles of cell structure and function, microbial nutrition and microbial growth and growth control. Applications in Microbiology will be illustrated by specific examples i.e. bioremediation, animal-microbial symbiosis, plant-microbial symbiosis and the use of microorganisms in industrial microbiology. Wastewater treatment, microbial diseases and food will be introduced using specific examples.

Molecular and cell biology 111 (MLB 111)

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Health Sciences
Faculty of Veterinary Science

Prerequisites A candidate who has passed Mathematics with at least 60% in the Grade 12 examination

Contact time 1 practical/tutorial per week, 4 lectures per week

Language of tuition Module is presented in English

Department Biochemistry, Genetics and Microbiology

Period of presentation Semester 1



Module content

Introduction to the molecular structure and function of the cell. Basic chemistry of the cell. Structure and composition of prokaryotic and eukaryotic cells. Ultrastructure and function of cellular organelles, membranes and the cytoskeleton. General principles of energy, enzymes and cell metabolism. Selected processes, e.g. glycolysis, respiration and/or photosynthesis. Introduction to molecular genetics: DNA structure and replication, transcription, translation. Cell growth and cell division.

Physics for biology students 131 (PHY 131)

Module credits 16.00

Service modules Faculty of Education
Faculty of Health Sciences
Faculty of Veterinary Science

Prerequisites A candidate must have passed Mathematics with at least 60% in the Grade 12 examination

Contact time 1 discussion class per week, 1 practical per week, 4 lectures per week

Language of tuition Module is presented in English

Department Physics

Period of presentation Semester 1

Module content

Units, vectors, one dimensional kinematics, dynamics, work, equilibrium, sound, liquids, heat, thermodynamic processes, electric potential and capacitance, direct current and alternating current, optics, modern physics, radio activity.

Mathematics 134 (WTW 134)

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Veterinary Science

Prerequisites 50% for Mathematics in Grade 12

Contact time 1 tutorial per week, 4 lectures per week

Language of tuition Module is presented in English

Department Mathematics and Applied Mathematics

Period of presentation Semester 1



Module content

**Students will not be credited for more than one of the following modules for their degree: WTW 134, WTW 165, WTW 114, WTW 158. WTW 134 does not lead to admission to Mathematics at 200 level and is intended for students who require Mathematics at 100 level only. WTW 134 is offered as WTW 165 in the second semester only to students who have applied in the first semester of the current year for the approximately 65 MBChB, or the 5-6 BChD places becoming available in the second semester and who were therefore enrolled for MGW 112 in the first semester of the current year.*

Functions, derivatives, interpretation of the derivative, rules of differentiation, applications of differentiation, integration, interpretation of the definite integral, applications of integration. Matrices, solutions of systems of equations. All topics are studied in the context of applications.

Animal diversity 161 (ZEN 161)

Module credits 8.00

Service modules Faculty of Education
Faculty of Veterinary Science

Prerequisites No prerequisites.

Contact time 2 lectures per week, fortnightly practicals

Language of tuition Module is presented in English

Department Zoology and Entomology

Period of presentation Semester 2

Module content

Animal classification, phylogeny organisation and terminology. Evolution of the various animal phyla, morphological characteristics and life cycles of parasitic and non-parasitic animals. Structure and function of reproductive, respiratory, excretory, circulatory and digestive systems in various animal phyla. In-class discussion will address the sustainable development goals #3, 12, 13, 14 and 15 (Good Health and Well-being, Responsible Consumption and Production, Climate Action, Life Below Water, Life on Land).



Curriculum: Year 2

Minimum credits: 149

Additional information:

GTS 251 and GTS 261 may be replaced with LEK 210 and LEK 220

Core modules

Introduction to proteins and enzymes 251 (BCM 251)

Module credits	12.00
Service modules	Faculty of Health Sciences
Prerequisites	CMY 117 GS and CMY 127 GS and MLB 111 GS
Contact time	1 tutorial per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Biochemistry, Genetics and Microbiology
Period of presentation	Semester 1

Module content

Structural and ionic properties of amino acids. Peptides, the peptide bond, primary, secondary, tertiary and quaternary structure of proteins. Interactions that stabilise protein structure, denaturation and renaturation of proteins. Introduction to methods for the purification of proteins, amino acid composition, and sequence determinations. Enzyme kinetics and enzyme inhibition. Allosteric enzymes, regulation of enzyme activity, active centres and mechanisms of enzyme catalysis. Examples of industrial applications of enzymes and in clinical pathology as biomarkers of diseases. Introduction to practical laboratory techniques and Good Laboratory Practice. Techniques for the quantitative and qualitative analysis of biological molecules, enzyme activity measurements. Processing and presentation of scientific data.

Carbohydrate metabolism 252 (BCM 252)

Module credits	12.00
Service modules	Faculty of Education Faculty of Health Sciences
Prerequisites	CMY 117 GS and CMY 127 GS and MLB 111 GS
Contact time	1 tutorial per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Biochemistry, Genetics and Microbiology
Period of presentation	Semester 1



Module content

Carbohydrate structure and function. Blood glucose measurement in the diagnosis and treatment of diabetes. Bioenergetics and biochemical reaction types. Glycolysis, gluconeogenesis, glycogen metabolism, pentose phosphate pathway, citric acid cycle and electron transport. Total ATP yield from the complete oxidation of glucose. A comparison of cellular respiration and photosynthesis. Practical techniques for the study and analysis of metabolic pathways and enzymes. PO ratio of mitochondria, electrophoresis, extraction, solubility and gel permeation techniques. Scientific method and design.

Lipid and nitrogen metabolism 261 (BCM 261)

Module credits 12.00

Service modules Faculty of Health Sciences

Prerequisites BCM 251 GS and BCM 252 GS.

Contact time 1 tutorial per week, 2 lectures per week

Language of tuition Module is presented in English

Department Biochemistry, Genetics and Microbiology

Period of presentation Semester 2

Module content

Biochemistry of lipids, membrane structure, anabolism and catabolism of lipids. Total ATP yield from the complete catabolism of lipids. Electron transport chain and energy production through oxidative phosphorylation. Nitrogen metabolism, amino acid biosynthesis and catabolism. Biosynthesis of neurotransmitters, pigments, hormones and nucleotides from amino acids. Catabolism of purines and pyrimidines. Therapeutic agents directed against nucleotide metabolism. Examples of inborn errors of metabolism of nitrogen containing compounds. The urea cycle, nitrogen excretion. Practical training in scientific reading skills: evaluation of a scientific report. Techniques for separation analysis and visualisation of biological molecules. Hypothesis design and testing, method design and scientific controls.

Biochemical principles of nutrition and toxicology 262 (BCM 262)

Module credits 12.00

Service modules Faculty of Health Sciences

Prerequisites BCM 251 GS and BCM 252 GS.

Contact time 1 tutorial per week, 2 lectures per week

Language of tuition Module is presented in English

Department Biochemistry, Genetics and Microbiology

Period of presentation Semester 2



Module content

Biochemistry of nutrition and toxicology. Proximate analysis of nutrients. Review of energy requirements and expenditure, starvation, marasmus and kwashiorkor. Respiratory quotient. Requirements and function of water, vitamins and minerals. Interpretation and modification of RDA values for specific diets, eg growth, exercise, pregnancy and lactation, aging and starvation. Interactions between nutrients. Cholesterol, polyunsaturated, essential fatty acids and dietary anti-oxidants. Oxidation of fats. Biochemical mechanisms of water- and fat-soluble vitamins and assessment of vitamin status. Mineral requirements, biochemical mechanisms, imbalances and diarrhoea. Biochemistry of xenobiotics: absorption, distribution, metabolism and excretion (ADME); detoxification reactions: oxidation/reduction (Phase I), conjugations (Phase II), export from cells (Phase III); factors affecting metabolism and disposition. Examples of genetic abnormalities, phenotypes and frequencies. Examples of toxins: biochemical mechanisms of common toxins and their antidotes. Natural toxins from fungi, plants and animals: goitrogens, cyanogens, cholinesterase inhibitors, ergotoxin, aflatoxins Practical training in scientific writing skills: evaluating scientific findings. Introduction to practical techniques in nutrition and toxicology. Experimental design and calculations in experiments: determining nutritional value of metabolites and studying the ADME of toxins.

Introduction to food science and technology 250 (FST 250)

Module credits	12.00
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

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.

Principles of food processing and preservation 260 (FST 260)

Module credits	12.00
Prerequisites	CMY 117, CMY 127, MBY 161, 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 and Semester 2

Module content

Lectures: Food preservation technologies: concept of hurdle technology; heat (blanching, pasteurisation and sterilisation); cold (refrigeration and freezing); concentration and dehydration; food irradiation; fermentation; preservatives; new methods of food preservation. Effect of various food preservation technologies on the microbiological (shelf-life and safety issues), sensory and nutritional quality of foods. Practicals: Practical applications of above processes. Physical, chemical and sensory evaluation of processed foods. Assignment: Application of hurdle technology concept to a specific food product.

Molecular genetics 251 (GTS 251)

Module credits 12.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education

Prerequisites GTS 161 GS

Contact time 2 lectures per week, fortnightly tutorials

Language of tuition Module is presented in English

Department Biochemistry, Genetics and Microbiology

Period of presentation Semester 1

Module content

The chemical nature of DNA. The processes of DNA replication, transcription, RNA processing, translation. Control of gene expression in prokaryotes and eukaryotes. Recombinant DNA technology and its applications in gene analysis and manipulation.

Genetic diversity and evolution 261 (GTS 261)

Module credits 12.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education

Prerequisites GTS 251 GS

Contact time 2 lectures per week, fortnightly tutorials

Language of tuition Module is presented in English

Department Biochemistry, Genetics and Microbiology

Period of presentation Semester 2

Module content

Chromosome structure and transposable elements. Mutation and DNA repair. Genomics and proteomics. Organelle genomes. Introduction to genetic analysis of populations: allele and genotypic frequencies, Hardy Weinberg Law, its extensions and implications for different mating systems. Introduction to quantitative and evolutionary genetics.



Introduction to agricultural economics 210 (LEK 210)

Module credits	12.00
Service modules	Faculty of Economic and Management Sciences
Prerequisites	No prerequisites.
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Agricultural Economics Extension and Rural Develo
Period of presentation	Semester 1

Module content

Introduction to financial management in agriculture: Farm management and agricultural finance, farm management information; analysis and interpretation of farm financial statements; risk and farm planning. Budgets: partial, break-even, enterprise, total, cash flow and capital budgets. Time value of money. Introduction to production and resource use: the agricultural production function, total physical product curve, marginal physical product curve, average physical product curve, stages of production. Assessing short-term business costs; Economics of short-term decisions. Economics of input substitution: Least-cost use of inputs for a given output, short-term least-cost input use, effects of input price changes. Least-cost input use for a given budget. Economics of product substitution. Product combinations for maximum profit. Economics of crop and animal production.

Agricultural economics 220 (LEK 220)

Module credits	12.00
Service modules	Faculty of Economic and Management Sciences
Prerequisites	No prerequisites.
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Agricultural Economics Extension and Rural Develo
Period of presentation	Semester 2

Module content

The agribusiness system; the unique characteristics of agricultural products; marketing functions and costs; market structure; historical evolution of agricultural marketing in South Africa. Marketing environment and price analysis in agriculture: Introduction to supply and demand analysis. Marketing plan and strategies for agricultural commodities; market analysis; product management; distribution channels for agricultural commodities, the agricultural supply chain, the agricultural futures market.

Bacteriology 251 (MBY 251)

Module credits	12.00
Service modules	Faculty of Engineering, Built Environment and Information Technology
Prerequisites	MBY 161 GS



Contact time 2 lectures per week, fortnightly practicals

Language of tuition Module is presented in English

Department Biochemistry, Genetics and Microbiology

Period of presentation Semester 1

Module content

Growth, replication and survival of bacteria, Energy sources, harvesting from light versus oxidation, regulation of catabolic pathways, chemotaxis. Nitrogen metabolism, iron-scavenging. Alternative electron acceptors: denitrification, sulphate reduction, methanogenesis. Bacterial evolution, systematic and genomics. Biodiversity; bacteria occurring in the natural environment (soil, water and air), associated with humans, animals, plants, and those of importance in foods and in the water industry.

Mycology 261 (MBY 261)

Module credits 12.00

Service modules Faculty of Engineering, Built Environment and Information Technology

Prerequisites MBY 161 GS

Contact time 2 lectures per week, Fortnightly practicals/tutorials

Language of tuition Module is presented in English

Department Biochemistry, Genetics and Microbiology

Period of presentation Semester 2

Module content

Organisation and molecular architecture of fungal thalli, chemistry of the fungal cell. Chemical and physiological requirements for growth and nutrient acquisition. Mating and meiosis; spore development; spore dormancy, dispersal and germination. Fungi as saprobes in soil, air, plant, aquatic and marine ecosystems; role of fungi as decomposers and in the deterioration of materials; fungi as predators and parasites; mycoses, mycetisms and mycotoxicoses; fungi as symbionts of plants, insects and animals. Applications of fungi in biotechnology.

Food microbiology 262 (MBY 262)

Module credits 12.00

Prerequisites MBY 251 GS.

Contact time 1 practical per week, 2 lectures per week

Language of tuition Module is presented in English

Department Biochemistry, Genetics and Microbiology

Period of presentation Semester 2

Module content

Primary sources of microorganisms in food. Factors affecting the growth and survival of microorganisms in food. Microbial quality, spoilage and safety of food. Different organisms involved, their isolation, screening and detection. Conventional approaches, alternative methods rapid methods. Food fermentations: fermentation types, principles and organisms involved.



Nutrition (Capita Selecta from HNT 210) 310 (VDG 310)

Module credits	17.00
Prerequisites	No prerequisites.
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

The study of nutrients and water regarding their chemical composition, characteristics, basic digestion, absorption, metabolism, functions, food sources and symptoms of deficiency and toxicity. Energy metabolism. Dietary recommendations and guidelines, dietary guides and meal planning. The use and application of food composition tables in dietary analysis.



Curriculum: Final year

Minimum credits: 144

Core modules

Integrated food science 350 (FST 350)

Module credits	18.00
Prerequisites	Second-year status, FST 250 and FST 260 or permission from the HOD.
Contact time	2 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 2

Module content

Literature studies and seminar presentations on topics in food science, nutrition and health. The proposed seminar topics cover aspects of food science, nutrition and health that are of relevance in addressing the UN Sustainable Development Goals (#1, 2, 3, 6 and 7).

Food chemistry 351 (FST 351)

Module credits	18.00
Prerequisites	BCM 251 and BCM 252 and BCM 261 and BCM 262 or permission of 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

Module content

Lectures - Chemistry of major food components: Carbohydrates. Proteins. Lipids. Water. Chemical and nutritional aspects of food processing: implications of different processing techniques on the major food components. Functional properties of the major food components. Modification of functional properties of the major food components. Food analysis methodology. Practical work: Food analysis.

Food chemistry (2) 352 (FST 352)

Module credits	18.00
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



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.

Food engineering 353 (FST 353)

Module credits 18.00

Prerequisites FST 260 or permission from the HOD.

Contact time 1 practical per week, 3 lectures per week

Language of tuition Module is presented in English

Department Consumer and Food Sciences

Period of presentation Semester 1

Module content

Lectures: Mass and energy balance. Heat transfer theory: Convection, conduction and radiation. Energy for food processing. Fluid flow and rheology. Unit operations: materials handling, cleaning, sorting, grading, peeling, disintegration, separation (e.g. membrane technology), pumping, mixing and forming, heating, concentration, drying, extrusion, refrigeration, freezing. Tutorials/practicals: Calculations on mass and energy balances, psychrometry, refrigeration and freezing. The principles of food engineering, particularly mass and energy balance are applied to provide relevance in addressing the UN Sustainable Development Goals (#3 and 7).

Principles of the science and technology of plant food 360 (FST 360)

Module credits 18.00

Prerequisites FST 250, FST 260, FST 351 and FST 352 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 2

Module content

Cereal and legume grains, oilseeds and fruits and vegetables: Composition and structure. Quality assessment and grading. Post-harvest storage and physiology. Cleaning and sorting principles and technologies. Milling – principles and technologies, and their effects on product functionality and nutrient composition. Juice and oil extraction – principles and technologies, and their effects on product functionality and nutrient composition. Bread and baked goods making – principles and technologies, and their effects on product functionality and nutrient composition. Practical work: Laboratory analyses of components and products of cereals, oilseeds, legumes and fruits and vegetables; Determination of quality; Factory visits.

Animal food science 361 (FST 361)

Module credits 18.00



Prerequisites	FST 250, FST 260, FST 351 and FST 352 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 2

Module content

Dairy science: Composition of milk; some physical properties of milk; factors affecting composition of milk; microbiological aspects of milk production; lactation; mechanical milking; milk defects; nutritive value of milk and milk products. Practical work: Chemical and microbiological tests of milk. Demonstration of the cheese-making process. Meat, poultry, fish and egg science: The composition, nutritional value and quality of meat, poultry, fish and eggs; factors affecting quality from slaughter or harvesting to consumption. Practical work: Visits to red meat and poultry abattoirs; quality determinations, egg quality and protein functionality.

Advanced animal and plant foods microbiology 362 (FST 362)

Module credits	18.00
Prerequisites	FST 260, MBY 251, MBY 261, MBY 262
Contact time	180 minute 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

Module content

With an integrated focus on animal and plant food commodities, this module considers food properties and processing operations that impact on the growth, survival and biochemical activity of microorganisms as they relate to spoilage, safety and fermentation. Temperature effects on microbial growth and survival including thermal destruction and cell and spore injury. Microbial stress response (adaptation) during processing. Selection for stress resistant and more virulent pathogenic variants and virulence mechanisms (toxin structure/function) of food-borne pathogens during food processing. Theory and practice of new advances in microbial detection and identification methods. Tools for the production of safe foods including food safety objectives (FSOs) and risk analysis. Practicals will include advanced microbial detection and identification methods applied to animal and plant foods as well as the food supply chain.

Food composition and applied nutritional programmes 364 (VWV 364)

Module credits	18.00
Prerequisites	FST 351 and FST 352 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 2



Module content

Generation, interpretation and application of food composition data in nutrition programmes. Chemical composition of foods: sampling for food analysis, assessing methods of food analysis for inclusion in food composition data. Interpretation of food composition data. Nutritional labeling of food. Use of nutritional data in food formulations. Dietary supplementation, enrichment and fortification of foods.

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.