

# University of Pretoria Yearbook 2024

## Introduction to food science and technology 250 (FST 250)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	12.00
<b>NQF Level</b>	06
<b>Programmes</b>	<a href="#">BSc Biotechnology</a> <a href="#">BSc Food Science</a> <a href="#">BSc Microbiology</a>
<b>Prerequisites</b>	CMY 117 and CMY 127 and PHY 131 and WTW 134 or WTW 165 or permission from the HOD.
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	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.

### General Academic Regulations and Student Rules

The [General Academic Regulations \(G Regulations\)](#) and [General Student Rules](#) apply to all faculties and registered students of the University, as well as all prospective students who have accepted an offer of a place at the University of Pretoria. On registering for a programme, the student bears the responsibility of ensuring that they familiarise themselves with the General Academic Regulations applicable to their registration, as well as the relevant faculty-specific and programme-specific regulations and information as stipulated in the relevant yearbook. Ignorance concerning these regulations will not be accepted as an excuse for any transgression, or

basis for an exception to any of the aforementioned regulations. The G Regulations are updated annually and may be amended after the publication of this information.

#### **Regulations, degree requirements and information**

The faculty regulations, information on and requirements for the degrees published here are subject to change and may be amended after the publication of this information.

#### **University of Pretoria Programme Qualification Mix (PQM) verification project**

The higher education sector has undergone an extensive alignment to the Higher Education Qualification Sub-Framework (HEQSF) across all institutions in South Africa. In order to comply with the HEQSF, all institutions are legally required to participate in a national initiative led by regulatory bodies such as the Department of Higher Education and Training (DHET), the Council on Higher Education (CHE), and the South African Qualifications Authority (SAQA). The University of Pretoria is presently engaged in an ongoing effort to align its qualifications and programmes with the HEQSF criteria. Current and prospective students should take note that changes to UP qualification and programme names, may occur as a result of the HEQSF initiative. Students are advised to contact their faculties if they have any questions.