

# University of Pretoria Yearbook 2024

## Advanced animal and plant foods microbiology 362 (FST 362)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	18.00
<b>NQF Level</b>	07
<b>Programmes</b>	<a href="#">BSc Food Science</a> <a href="#">BSc Microbiology</a>
<b>Prerequisites</b>	FST 260, MBY 251, MBY 261, MBY 262
<b>Contact time</b>	180 minute 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

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.

### 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.