

# University of Pretoria Yearbook 2024

## Animal food technologies 701 (FST 701)

<b>Qualification</b>	Postgraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	15.00
<b>NQF Level</b>	08
<b>Programmes</b>	<a href="#">BScHons Food Science</a>
<b>Prerequisites</b>	No prerequisites.
<b>Contact time</b>	30 discussion classes, 9 practicals
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Year

### Module content

Dairy technology: The technology of fluid, concentrated, dried, frozen and fermented dairy products and starter cultures. Requirements for milk supply and other ingredients. Principles for the manufacturing of products in this category. Possible defects, causes and prevention.

Practical work: Preparation of condensed milk, custard, ready-to-eat milk-based desserts, flavoured milk beverages, dairy-fruit juice mixtures; ice cream and other frozen desserts; yoghurt and cultured milk products; cheeses. Evaluation and analysis of the products. Effect of processing on the nutritional value of dairy products. Factory visits.

Meat, poultry, fish and egg technology: Meat, poultry, fish and egg processing and equipment. Meat emulsion, curing, dehydration and fermentation technology. Preservation and storage. Packaging. Legislation. Quality control and hygiene. Effect of processing on the nutritional value of meat products.

Practical work: Manufacturing of dried, cured, fermented and emulsion type products. Visits to processing factories.

### 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.