

# University of Pretoria Yearbook 2025

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

**Qualification** Undergraduate

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

**Module credits** 18.00

**NQF Level** 07

**Programmes** [BSc in Food Science](#)

**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.

### 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.