



University of Pretoria Yearbook 2025

BScHons *Food Science* (02240602)

Department Consumer and Food Sciences

Minimum duration of study 1 year

Total credits 135

NQF level 08

Admission requirements

1. BSc (Food Science) (or equivalent) degree
2. A weighted average of at least 60% at final-year level
3. An admission examination may be required
4. Additional work/modules may be required in order to reach the desired level of competency

Other programme-specific information



Curriculum: Final year

Minimum credits: 135

Core credits: 105

Elective credits 30

Core modules

Research methodology and seminars 700 (FST 700)

Module credits	15.00
NQF Level	08
Prerequisites	No prerequisites.
Contact time	1 day seminar in semester 2, 1 workshop of 5 days in semester 1
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Year

Module content

Lectures and assignments: Research methodology. Literature study and seminar presentations on topics in Food Science and/or Technology. The candidate must also pass an oral examination at the end of the module.

Sensory evaluation 712 (FST 712)

Module credits	10.00
NQF Level	08
Prerequisites	No prerequisites.
Contact time	12 discussion classes, 6 practicals
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

Lectures: principles and applications of sensory evaluation. Types of panels, tests and test conditions and their functions. Selection and training of panelists for descriptive sensory evaluation. Instrumental sensory quality measurements. Statistical analysis and interpretation of data.

Practicals: Practical aspects and execution of sensory evaluation techniques, analysis and interpretation of data.

Production development and quality management 713 (FST 713)

Module credits	25.00
NQF Level	08



Prerequisites	No prerequisites.
Contact time	15 discussion classes, 6 practicals per semester
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

Lectures: principles involved and steps that are followed to develop new food products that are safe, tasty, nutritious and cost effective. Application of the theory of food product development. Quality management systems with specific reference to Good Manufacturing Practices, HACCP and ISO 9000. National and international standards, Codex Alimentarius, FDA. Application of food legislation. Food packaging. Practicals: A product development project will be planned, conducted and presented. Application and implementation of HACCP.

Advanced food science 720 (FST 720)

Module credits	15.00
NQF Level	08
Prerequisites	No prerequisites.
Contact time	12 discussion classes
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Year

Module content

Discussion classes in advanced level food chemistry, food microbiology, food engineering, food processing and nutrition. Problem solving and literature discussion.

Research project 763 (FST 763)

Module credits	40.00
NQF Level	08
Prerequisites	No prerequisites.
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Year

Module content

A short research project on an approved topic in food science and/or technology is planned, executed and presented in the form of a written report.



Elective modules

Animal food technologies 701 (FST 701)

Module credits	15.00
NQF Level	08
Prerequisites	No prerequisites.
Contact time	30 discussion classes, 9 practicals
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	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.

Advanced plant food science and technologies 702 (FST 702)

Module credits	15.00
NQF Level	08
Prerequisites	No prerequisites.
Contact time	3 practicals S2, 5 discussion classes in semester 2, 5 practicals S1, 8 discussion classes in semester 1
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Year

Module content

Plant food functionality: Starch, non-starch polysaccharides, protein. Advanced rheology and texture. Malting and brewing. Ready-to-eat (RTE) technologies and their impact on functional and nutritional quality. Plant oil processing. Minimal processing of fruits and vegetables. Practical work: Pasting properties of starch; Dough rheology; Isolation of legume and cereal proteins; SDS-PAGE electrophoreses of legume and cereal proteins; Malting and mashing of sorghum and barley male; Extraction of essential oils; Extraction and identification of phenolic compounds; Minimal processing of fruit and vegetables.



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.