



Food Technology

Job Opportunities:

Food Technologist with possibilities in food production, quality control, quality assurance, processing, development of new products and research.

Job Description:

Quality control, quality assurance, production, research and development, marketing and management, own business.

Qualification Structure:

Basic qualifications are offered within a single three year qualification structure to obtain a National Diploma. The B Tech degree is offered part-time over 2 years. Post graduate qualifications on a Masters as well as a Doctorate level are also available.

Academic Enquiries:

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NATIONAL DIPLOMA: FOOD TECHNOLOGY

Course Code: NDFT03

Remarks

a. Admission requirements:

The following are the minimum academic requirements to enroll for the National Diploma programme. In addition to the senior certificate - general and vocational certificate, a candidate must adhere to the specific requirements for the programme.

Specific requirements are:

Adequate achievement (i.e. a rating of 4 or more) in English, Mathematics and Physical Science.

Recommended subject is:

- Life Sciences

Recognised subject is:

- Information Technology

b. Evaluation:

Admission is subject to evaluation and applicants will have to sit for a potential assessment test. Based on the results they obtain, they will either be admitted directly to the National Diploma or to a foundation programme as determined by the Department. The latter would result in an extension of the minimum period of study. Prospective students currently in Grade 12 will be provisionally selected according to their Grade 11 results.

Selection for the fourth year (B Tech degree) only: A personal interview with a departmental evaluation panel is required.

c. Duration:

The first three years (National Diploma) consist of four semesters of full-time formal training and two semesters of experiential learning. The B Tech (fourth academic year) is offered on a block basis – part time over two years.

NATIONAL DIPLOMA: FOOD TECHNOLOGY

FIRST YEAR

First Semester

CAL101T Calculations and Statistics

CHE141C Chemistry IB

FPE101T Food Process Engineering I

FPE10YT Food Process Engineering: Computer Skills

PHU161T Physics IB

Second Semester

FTN111T Food Technology I

MBI101T Microbiology I

BCH221T Biochemistry II

ACI201T Analytical Chemistry: Biological II

SECOND YEAR

First Semester

FTN211T Food Technology II

FQA101T Food Quality Assurance I

MBI241T Microbiology II

FBI301T Food Biochemistry III

Second Semester

FTN301T Food Technology III

FDC301T Food Production III

FMB311T Food Microbiology III

FPE101T Food Process Engineering I

FPE10XT Food Process Engineering I: Food Engineering I

THIRD YEAR

First or Second Semester

EXP1FDT Experiential Learning I

EXP2FDT Experiential Learning II



BACCALAUREUS TECHNOLOGIAE: FOOD TECHNOLOGY

Qualification code: BTFT02

FIRST YEAR

First Semester (2010/2012)

CODE	SUBJECT CREDIT
FDC401T	Food Production IV
FMA401T	Food Microbial Assurance IV
FPJ401T	Food Project IV (offered in both semesters)
FPJ401R	Food Project IV (re-registration)

Second Semester (2010/2012)

FTN411T	Food Technology IV
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SECOND YEAR

First Semester (2011/2013)

VPO401T	Food Product Development IV
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Second Semester (2011/2013)

FCP401T	Food Components IV
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MAGISTER TECHNOLOGIAE: FOOD TECHNOLOGY

Qualification code: MTFT96

CODE	SUBJECT CREDIT
FTN500T	Dissertation: Food Technology
FTN500R	Dissertation: Food Technology (re-registration)

DOCTOR TECHNOLOGIAE: FOOD TECHNOLOGY

Qualification code: DTFT96

CODE	SUBJECT CREDIT
FTN700T	Thesis: Food Technology
FTN700R	Thesis: Food Technology (re-registration)

All information is subject to change

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diversity
ethics
relevance
entrepreneurship
quality
care
partnerships
professionalism

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Create your destiny.*



Faculty of Science

Department of Food Technology



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