

BACCALAUREUS TECHNOLOGIAE: FOOD TECHNOLOGY

Qualification code: BTFT02 - NQF Level 7

Campus where offered: Arcadia Campus

Important notification to new applicants:

Students who intend to enrol for this qualification should take note that no new applications will be accepted as from 2020. Potential students are advised to consult the University's website for possible new qualifications which are aligned with the newly-implemented Higher Education Qualification Sub-Framework.

REMARKS

- a. *Admission requirement(s):*
A National Diploma: Food Technology or an NQF Level 6 bachelor's degree in Food Technology or Food Science from a South African university.

Holders of any other equivalent South African or international qualifications may also be considered, but will have to apply about six months in advance for the recognition of such qualifications. Candidates will be required to submit an evaluation of their qualifications by the South African Qualifications Authority (SAQA) with their application forms for admission. The Faculty reserves the right to assess these qualifications and the applicant's suitability/competence for admission to the programme. Proof of English proficiency may be required. Depending on the nature of such an equivalent qualification, the completion of certain additional subjects may be required.

- b. *Selection criteria:*
Selection is based on an assessment by a departmental selection panel.

- c. *Minimum duration:*
One year.

- d. *Presentation:*
Block-mode classes offered over a period of two years.

- e. *Intake for the qualification:*
January and July.

- f. *Exclusion and readmission:*
See Chapter 2 of Students' Rules and Regulations.

- g. *Recognition of Prior Learning (RPL), equivalence and status:*
See Chapter 30 of Students' Rules and Regulations.

- h. *Subject credits:*
Subject credits are shown in brackets after each subject.

Key to asterisks:

- * Information does not correspond to information in Report 151.
(Deviations approved by the Senate in August 2005.)

CURRICULUM

ATTENDANCE (2018/2020)

CODE	SUBJECT	CREDIT
FIRST SEMESTER		
FDC401T	Food Production IV	(0,168)
FMA401T	Food Microbial Assurance IV	(0,168)



SECOND SEMESTER

FTN411T	Food Technology IV	(0,168)
TOTAL CREDITS FOR THE YEAR:		0,504

ATTENDANCE (2019/2021)

CODE	SUBJECT	CREDIT
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FIRST SEMESTER

FPJ401T	Food Project IV (offered in both semesters, every year)	(0,168)
FPJ401R	Food Project IV (re-registration) (offered in both semesters, every year)	(0,000)
VPO401T	Food Product Development IV	(0,160)*

SECOND SEMESTER

FCP401T	Food Components IV	(0,168)
TOTAL CREDITS FOR THE YEAR:		0,496
TOTAL CREDITS FOR THE QUALIFICATION:		1,000

SUBJECT/MODULE INFORMATION (OVERVIEW OF SYLLABUS)

The syllabus content is subject to change to accommodate industry changes. Please note that a more detailed syllabus is available at the Department or in the study guide that is applicable to a particular subject/module. On 01 August 2017, the syllabus content was defined as follows:

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FOOD COMPONENTS IV (FCP401T) 1 X 3-HOUR PAPER

(Subject custodian: Department of Biotechnology and Food Technology)

Food ingredients and functionality, food additives (starch and modified starch, seaweed extracts, plant exudates, seed gums and microbial gums, dietary fibre, gelatin, acidulants and buffers, antioxidants, sweeteners, flavours, colours, preservatives, enzymes, emulsifiers, bulking agents). South African regulations regarding the use of additives in food products. (Total tuition time: ± 48 hours)

FOOD MICROBIAL ASSURANCE IV (FMA401T) 1 X 3-HOUR PAPER

(Subject custodian: Department of Biotechnology and Food Technology)

Introduction to food microbial assurance, international standards and requirements, international food safety management systems, PRP/GMP, microbial assurance, risk, HACCP, microbiological risk of minimally processed and fresh produce, managing risk in the food chain. (Total tuition time: ± 48 hours)

FOOD PRODUCT DEVELOPMENT IV (VPO401T) 1 X 3-HOUR PAPER

(Subject custodian: Department of Biotechnology and Food Technology)

Marketing principles. Introduction to the food product development process. Idea generation, screening of ideas from concept to product, sensory and safety analysis, and launching the new product. Retrospection: problems and constraints during the development process. Future trends and intellectual property. (Total tuition time: ± 48 hours)

FOOD PRODUCTION IV (FDC401T) 1 X 3-HOUR PAPER

(Subject custodian: Department of Biotechnology and Food Technology)

Operations management: definition, principles and practices of management, management planning, decision-making, customer and human relations and entrepreneurship. (Total tuition time: ± 48 hours)



FOOD PROJECT IV (FPJ401T/R)**CONTINUOUS ASSESSMENT**

(Subject custodian: Department of Biotechnology and Food Technology)

Students will be expected to plan and give a pre-presentation of a research project idea. Once approved, the student will have to plan, write and present a research proposal, conduct and complete experimental work under supervision, critically analyse and interpret results. Write a research report in scientific format; present the report orally and visually. (Total tuition time: ± 48 hours, as well as other non-formal tuition periods)

FOOD TECHNOLOGY IV (FTN411T)**1 X 3-HOUR PAPER**

(Subject custodian: Department of Biotechnology and Food Technology)

Extrusion technology, membrane filtration, irradiation, modified atmosphere packaging, emerging food processing technologies, edible films, active and intelligent packaging, oxygen, ethylene and other scavengers, time-temperature indicators, functional foods. (Total tuition time: ± 48 hours)

