

# ADVANCED DIPLOMA IN FOOD TECHNOLOGY

## Qualification code: ADFT20 - NQF Level 7 (120 credits)

SAQA ID: 101897, CHE NUMBER: H/H16/E051CAN

Campus where offered: Arcadia Campus

### REMARKS

- a. *Admission requirement(s):*  
A National Diploma: Food Technology, **or** a Diploma in Food Technology, **or** a relevant bachelor's degree, **or** an equivalent qualification at NQF Level 6 with minimum of 360 credits.
- Holders of any other equivalent South African or international qualification may also be considered, see Chapter 1 of Students' Rules and Regulations.
- b. *Selection criteria:*  
Admission is subject to selection. Acceptance is subject to available capacity according to the Student Enrolment Plan (SEP). Applicants will be informed of their status per official letter from the Office of the Registrar, alternatively, they can check their application status on the TUT website, [www.tut.ac.za](http://www.tut.ac.za).
- c. *Recognition of Prior Learning (RPL), equivalence and status:*  
See Chapter 30 of Students' Rules and Regulations.
- d. *Intake for the qualification:*  
January only.
- e. *Presentation:*  
Block-mode classes.
- f. *Minimum duration:*  
Two years.
- g. *Exclusion and readmission:*  
See Chapter 2 of Students' Rules and Regulations.

### CURRICULUM

#### ATTENDANCE 2021

CODE	MODULE	NQF-L	CREDIT
AFT107V	Advanced Food Technologies	(7)	(24)
FOO107V	Food Components	(7)	(24)
QSM117V	Quality and Safety Management Systems (first-semester module)	(7)	(12)

TOTAL CREDITS FOR THE YEAR: 60

#### ATTENDANCE 2022

CODE	MODULE	NQF-L	CREDIT
<b>FIRST SEMESTER</b>			
EBT117V	Entrepreneurial Skills	(7)	(12)

FSA117V Food Safety Assurance (7) (18)

TOTAL CREDITS FOR THE SEMESTER: 30

## SECOND SEMESTER

FPR117V Food Projects and Risk Management (7) (18)

IRF117V Introduction to Research (7) (12)

TOTAL CREDITS FOR THE SEMESTER: 30

TOTAL CREDITS FOR THE FIRST YEAR: 60

TOTAL CREDITS FOR THE QUALIFICATION: 120

## 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 module. At time of publication, the syllabus content was defined as follows:

### A

#### ADVANCED FOOD TECHNOLOGIES (AFT107V)

1 X 3-HOUR PAPER

*(Module custodian: Department of Biotechnology and Food Technology)*

Introduction food processing and preservation; extrusion Technology; membrane filtration techniques; irradiation; modified atmosphere packaging; active and intelligent packaging; oxygen, ethylene and other scavengers; edible films; emerging novel processes; applied methods, techniques and data handling. (Total tuition time: not available)

### E

#### ENTREPRENEURIAL SKILLS (EBT117V)

1 X 3-HOUR PAPER

*(Module custodian: Department of Management and Entrepreneurship)*

Entrepreneurship and Small, Medium and Micro Enterprises (SMMEs) in Perspective; basic business concepts and the Business Environment; the identification of feasible business ideas; the viability of a business idea; the business plan; and setting up a business. (Total tuition time: not available)

### I

#### INTRODUCTION TO RESEARCH (IRF117V)

CONTINUOUS ASSESSMENT

*(Module custodian: Department of Biotechnology and Food Technology)*

Introduction to research; research tools; basic research management; introduction to ethics and ISO; fundamentals of scientific writing skills; basic research design; and presentation skills. (Total tuition time: not available)

### F

#### FOOD COMPONENTS (FOO107V)

1 X 3-HOUR PAPER

*(Module custodian: Department of Biotechnology and Food Technology)*

Starch and modified starch; hydrocolloids; dietary fibre; sweeteners and bulking agents; acidulants and buffers; antioxidants; preservatives; flavours and colours; enzymes; and emulsifiers. (Total tuition time: not available)



**FOOD PROJECTS AND RISK MANAGEMENT (FPR117V)****CONTINUOUS ASSESSMENT****(Module custodian: Department of Biotechnology and Food Technology)**

Project Life cycle (stages in project management); resources and resource management; and risk management. (Total tuition time: not available)

**FOOD SAFETY ASSURANCE (FSA117V)****1 X 3-HOUR PAPER****(Module custodian: Department of Biotechnology and Food Technology)**

Food safety assurance in a global context; biological, chemical and physical hazards associated with food; designing safety into a food product; risk associated with hazards and risk analyses; pre-requisite programs for a food processing environment; hazard analysis critical control point; and food defence. (Total tuition time: not available)

**Q****QUALITY AND SAFETY MANAGEMENT SYSTEMS (QSM117V)****CONTINUOUS ASSESSMENT****(Module custodian: Department of Biotechnology and Food Technology)**

Overview of relevant ISO and SANAS standards; occupational Health and Safety (OHSAS 18001); regulations and legislation; HACCP/Codex principles; and audit principles and practice. (Total tuition time: not available)

