

## POSTGRADUATE DIPLOMA IN FOOD TECHNOLOGY

PGDip (Food Technology) - NQF Level 8 (120 credits)

**Qualification code: PDFT22**

SAQA ID: 110645, CHE NUMBER: H/H16/E053CAN

Campus where offered: Arcadia Campus

**Please take note that this programme is not offered in 2021.**

### REMARKS

*a. Admission requirement(s):*

An Advanced Diploma in Food Technology, **or** a Baccalaureus Technologiae: Food Technology, **or** a Bachelor's Degree in Food Technology or Food Science, **or** an equivalent qualification at NQF level 7 with 120 credits. Preference will be given to applicants with an average of 60% or more in the previous qualification.

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. Prospective students will be evaluated based on the academic progress in the previous qualification and/or work experience.

All completed applications received within the published due dates will be ranked. After consideration of the Departmental Student Enrolment Plan, only the top ranking applicants will be selected. Once a programme is full, a waiting list will be in place to provide an opportunity for applicants to fill places of those who did not register on time. 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 offered over two years.

*f. Minimum duration:*

A minimum of one or two years (depending on the programme offering).

*g. Re-registration:*

A student may re-register for the module Research/Product Development Project only with the permission of the Head of the Department. The purpose of the re-registration is to provide students with an opportunity to complete the project only, and not to redo it, should they fail the module.

*h. Exclusion and readmission:*

See Chapter 2 of Students' Rules and Regulations.



## CURRICULUM

### ATTENDANCE 2022

CODE	MODULE	NQF-L	CREDIT
AFE108G	Applied Food Technologies	(8)	(36)
FOA108G	Food Analyses	(8)	(36)

### FIRST SEMESTER

PRF118G	Research Methodology and Ethics	(8)	(12)
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TOTAL CREDITS FOR THE YEAR: **60**

### ATTENDANCE 2023

CODE	MODULE	NQF-L	CREDIT
RFT108G	Research/Product Development Project	(8)	(24)
RFT118R	Research/Product Development Project (re-registration) (first-semester module, see paragraph g)	(8)	(0)

### FIRST SEMESTER

BIM118G	Biometrics	(8)	(12)
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TOTAL CREDITS FOR THE 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

#### APPLIED FOOD TECHNOLOGIES (AFE108G)

#### CONTINUOUS ASSESSMENT

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

The module prepares the student to function effectively in a scientific environment and apply the key terms, and techniques in the field of Food Technology. The student will be allowed to source relevant information, summarise, interpret and communicate in a scientific way, scientific principles on various Applied Food Technology topics, including but not limited to: Advanced Preservation Technologies and Application; Thermal and Non-Thermal Preservation Technologies; Chemical Preservation Technologies; Biological Preservation Technologies; Nanotechnology; Indigenous Food Systems and Technological Potential; and Food Toxicology and Detoxification Technologies. (Total tuition time: 360 hours)



**B****BIOMETRICS (BIM118G)****CONTINUOUS ASSESSMENT**

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

This module prepares the student to function effectively in a scientific environment and apply the key terms and techniques in the field of statistics (descriptive statistics and statistical inference). Descriptive statistics include graphical techniques and numerical descriptive measures to summarise and present the data to yield useful information, allowing persons to make decisions and recommendations. Statistical inference includes Process of making estimations, predictions and decisions about a population based on sample data. (Total tuition time: 120 hours)

**F****FOOD ANALYSES (FOA108G)****CONTINUOUS ASSESSMENT**

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

This module prepares the student to function effectively in a scientific environment and apply the key terms, and techniques in the field of applied Food Technology. Upon completion, the student will be able to identify, describe and apply various analytical methods for food and chemical analysis including but not limited to: Methods for determine the proximate composition of foods; Enzymatic; Rheological; Chromatographic; Spectroscopy; Spectrometric; and Microscopy and molecular biological methods. Scientific report writing, presentation and other forms of communication skills will be demonstrated. (Total tuition time: 360 hours)

**R****RESEARCH METHODOLOGY AND ETHICS (PRF118G)****CONTINUOUS ASSESSMENT**

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

This module prepares the student to work effectively in a scientific research environment and apply the key terms, rules, theories, methodology and techniques utilised in the field of Food Technology, ethically and professionally. (Total tuition time: 120 hours)

**RESEARCH/PRODUCT DEVELOPMENT PROJECT (RFT08G, RFT118R)****PROJECT ASSESSMENT**

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

This module prepares the student to function effectively in a scientific environment and apply the key terms, and techniques in the field of Food Technology. The student will identify a relevant research topic, write a proposal and conduct research according to sound scientific principles, summarise, interpret and communicate in a scientific way. Content will include, but not be limited to: Introduction and Identification of Research Topic; Motivation; Objectives and Experimental Design; Literature Review; Data Collection; Data Analysis; Interpretation; and Discussion and Conclusions. The module will include conducting a research/product development project. (Total tuition time: 240 hours)

