

BACCALAUREUS TECHNOLOGIAE: FOOD TECHNOLOGY

Qualification code: BTFT02 - NQF Level 7

Campus where offered: Arcadia Campus (block-mode classes)
Last year of new intake: 2019
Teach-out (phase-out) date: 31 December 2022

Students registered for this qualification should complete their studies according to the teach-out date prescribed for the qualification, subject to the stipulations of Regulation 3.1.11 and 3.1.13 in the Students' Rules and Regulations.

Information on phased-out programmes can be obtained from the TUT website, www.tut.ac.za.

Key to asterisks:

* Information does not correspond to information in Report 151.

(Deviations approved by the Senate in August 2005.)

CURRICULUM

Consult the 2019 Faculty Prospectus for the full contents of the qualification.

ATTENDANCE

CODE	SUBJECT	CREDIT
FIRST SEMESTER		
FDC401T	Food Production IV	(0,168)
FMA401T	Food Microbial Assurance IV	(0,168)
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)*
TOTAL CREDITS FOR THE SEMESTER:		0,664
SECOND SEMESTER		
FCP401T	Food Components IV	(0,168)
FTN411T	Food Technology IV	(0,168)
TOTAL CREDITS FOR THE SEMESTER:		0,336
TOTAL CREDITS FOR THE QUALIFICATION:		1,000

SUBJECT 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. At time of publication, 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)

