

ADVANCED DIPLOMA IN FOOD TECHNOLOGY

AdvDip (Food Technology) - NQF Level 7 (120 credits)

Qualification code: **ADFT20**

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

Campus where offered: Arcadia Campus

REMARKS

- a. *Admission requirement(s):*
A Diploma in Food Technology, **or** a National Diploma: Food Technology, **or** a relevant bachelor's degree, **or** an equivalent qualification at NQF Level 6 with a 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.
- 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 2023

| 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 2024

| CODE | MODULE | NQF-L | CREDIT |
|-----------------------|------------------------|-------|--------|
| FIRST SEMESTER | | | |
| EBT117V | Entrepreneurial Skills | (7) | (12) |



FSA117V Food Safety Assurance (7) (18)

SECOND SEMESTER

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

IRF117V Introduction to Research (7) (12)

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 notional time: 240 hours)

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 notional time: 120 hours)

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 notional time: 240 hours)

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 notional time: 180 hours)

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 notional time: 180 hours)



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 notional time: 120 hours)

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 notional time: 120 hours)

