

Career Information

Bachelor of Applied Science in Food Science and Technology

Location

Steve Biko Campus (S9, Level 1)

Description of the Programme

The purpose of the programme is to focus on generation of knowledge and expertise in the emerging areas of science and technology by developing state-of-the-art knowledge and skills to produce quality manpower needed within the field of food science for societal and industrial benefit. The Food Science and Technology program is driven by the development of theoretical knowledge base as well as the business needs of the food industry. It involves a flexible model where the course content would continuously evolve with the rapid changes occurring within the field of Food Science without compromising on the basis tools in the area.

In South Africa, the second largest industry is the food and beverage industry. The industry is highly diversified and embraces sectors such as dairy, meat, fish, poultry, cereals, confectionery, canned and frozen products and a vast number of fast moving consumer goods. Food technologists are responsible for maintaining and improving the quality of processed food. They strive to make better use of food resources and to find more efficient food processing methods whilst maintaining the highest level of quality standards.

Students registering for the Bachelor Degree can exit after completing a three year programme. The undergraduate programmes are designed so that graduates are well equipped to venture into the industry upon completion of the first three years.

Purpose of Programme

Persons achieving this qualification will be competent to apply theoretical and practical fundamental knowledge and skills in the fields of food technology, microbiology, food chemistry, food process engineering and food quality assurance.

Personal Qualities Required

The food technologist must be practically inclined and be able to work accurately and methodically. He/she also needs to be willing to learn continually in order to keep up with modern developments. Team-work is vitally important, therefore the food technologist needs to be able to establish good relationships with fellow workers, and also be able to take responsibility and make independent decisions.

Career opportunities

Food Technologists work predominantly in a laboratory or industrial environment and may be employed as quality inspectors, laboratory analysts, researchers, product development technologists, packaging technologists, auditors of food factories and suppliers. Food technologists may eventually specialize in one of

the following areas: quality assurance /quality control; product research and development, production management and quality management.

Promotion opportunities to supervisory or management positions are possible, provided food industry professionals are prepared to work hard, possess leadership ability and are willing to study further. Some food technologists travel extensively to inspect factories and food suppliers. Overtime and night- shift work are sometimes required by those involved in food production and quality control.

Explanation of Points scale:

symbol	Senior Certificate	
	Higher Grade	Standard Grade
A	8	6
B	7	5
C	6	4
D	5	3
E	4	2
F	3	1

%	NSC Level	Points
90-100	7	8
80-89%	7	7
70-79%	6	6
60-69%	5	5
50-59%	4	4
40-49%	3	3
30-39%	2	2
20-29%	1	1

Entry Requirements

DEPARTMENTAL NSC REQUIREMENTS		DEPARTMENTAL SENIOR CERTIFICATE REQUIREMENTS		
NSC Degree Entry with 28 points or more (excluding Life Orientation) will be considered		A Senior Certificate with Matriculation exemption or equivalent qualification. Applicants with 30 or more points will be considered.		
Compulsory Subjects	NSC Rating Code	Compulsory Subjects	HG	SG
English (home) OR English (1st additional)	4	English	D	B
Mathematics	4	Mathematics	D	B
Life Sciences	4	Biology	D	B
Physical Science	4	Physical Science	D	B

OR

NCV Entry Requirements:

2 Fundamental subjects and English and Maths at level 4 (60%) and one other subject at 60%.

And 2 compulsory vocational subjects, Physical Science (or equivalent), Life Sciences (or equivalent) at 70% and one other subject at 70%.

OR

Admission Requirement based upon Work Experience, Age and Maturity

For admission to entry level degree studies:

A person may, subject to such requirements as the Senate may determine, be admitted if such a person is in possession of a National Senior Certificate, Senior Certificate or an equivalent certificate, but lacks the minimum requirements for admission to the degree provided that:

- The person shall have reached the age of 23 in the first year of registration and shall have at least:
 - three years' appropriate work experience; and/or
 - capacity for the proposed instructional programme, which shall be assessed by a Senate-approved admission assessment comprising of a DUT Standardised Assessment Test for Access and Placement (SATAP), Academic Literacies (AL) & English for Academic Purposes (EAP) (2,5 hours) and/or an appropriate subject or programme specific written assessment designed and marked by the relevant Department; and the person has obtained
- A conditional certificate of exemption from the Matriculation Board (when in possession of the Senior Certificate (SC)); OR has met
- The requirements for Senate discretionary admission (when in possession of the NSC or equivalent), where Senate is satisfied the applicant has shown sufficient academic ability to ensure success, and that the person's standard of communication skills, and/or work experience are such that the person, in the opinion of the Senate, should be able to complete the proposed instructional programme successfully.
- The person's application for admission in terms of with work experience, age and maturity is approved prior to registration.

Applicants intending to gain admission through work experience, age and maturity must submit their applications at least four months before commencement of the academic year inclusive of the date of scheduling writing a requisite eligibility assessment.

Tuition Fees

To assist you with your planning, the 2019 fees have been indicated.

PLEASE NOTE: DUT cannot be held liable for the fees in this brochure as the 2020 fees are not yet final.

NB: For semester programmes there would be a single registration for semester 1 and semester 2 at the beginning of each academic year.

First Year Curriculum

Semester One

Chemistry I	
Biology I	
Mathematics	
Cornerstone 101	
Institutional General Education Elective I (IGE I)	

Total

2019 Fees

	R4 220
	R4 220
	R2 950
	R2 950
	<u>R1 710</u>
Total	<u>R16 050</u>

Semester Two

Bacteriology 2	R4 220
Biochemistry 2	R4 220
Physics	R2 950
Mycology 2	<u>R2 950</u>
Total	<u>R14 340</u>

Second Year Curriculum

Semester Three

Food Science and Technology 1	R2 950
Food Chemistry 2	R2 950
Food Microbiology 3	R4 220
Food Quality Management	R2 110
Human Nutrition	<u>R2 110</u>
Total	<u>R14 340</u>

Semester Four

Food Science and Technology 2	R4 220
Molecular Biology 3	R4 220
Food Legislation	R2 110
Food Process Engineering	R2 110
Faculty General Education Elective (FGE 2)	R2 730
Institutional General Education Elective 2 (IGE 2)	<u>R1 710</u>
Total	<u>R17 100</u>

Third Year Curriculum

Semester Five

Food Science and Technology 3	R4 220
Research Project 1	R2 110
Food Chemistry 3	R4 220
Food Product Development	R3 160
Food and Beverage Packaging	R3 160
Institutional General Education Elective 3 (IGE 3)	<u>R1 710</u>
Total	<u>R18 580</u>

Semester Six

Research Project 2	R4 220
Industry Management	R2 110
Food Safety and Toxicology	R2 950
Food Biotechnology	R2 950
Faculty General Education Elective (FGE 3)	R2 730
Total	<u>R14 960</u>

FOR FURTHER INFORMATION

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APPLICATION FORMS

Contact the Central Applications Office (C.A.O.)

CAO Code: DU-D-BFS

Address letters to:
Central Applications Office
Private Bag X06

Dalbridge
4014
Tel: (031) 2684444
Fax: (031) 2684422
Apply online: <http://www.cao.ac.za>

Closing Date for applications: 30 September 2019

Financial Aid

For Financial Aid application for a DUT programme please apply online at www.nsfas.org.za or call the NSFAS call centre on 0860 067 327.

For an explanation on how to fill out the application form, please go to www.nsfas.org.za or contact the call centre on the number above. Please note that completing a form does not guarantee Financial Aid. For further assistance, please consult the Department of Financial Aid and Scholarships on (031)373 2931/2557/2054.



CAREER INFORMATION
BACHELOR OF
APPLIED SCIENCES IN
FOOD SCIENCE &
TECHNOLOGY

1 JANUARY - 31 DECEMBER

2020