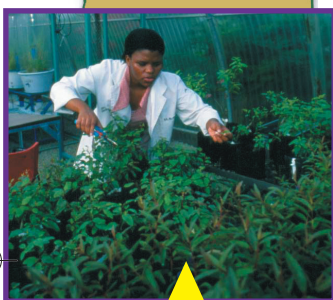


FOOD SCIENCE AND TECHNOLOGY



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FOOD Science and Technology is covering the processing of raw agricultural materials into processed and reserved foods. Food scientists and technologists are focussed on using science and technology to meet the food needs of today's world. A food technologist is responsible for conducting research and new product development in various spectrums of the food industry.

This involves improving existing products as well as specialising in trouble-shooting, rectifying problems, and evaluating and identifying the causes thereof.

Because food must be completely safe for consumption, there is an intense emphasis on quality which embraces good manufacturing practices, hazard analysis, critical control points, quality assurance, quality management and quality control.

ADMISSION REQUIREMENTS

A Senior Certificate or equivalent qualification is required.

SCHOOL SUBJECTS

Mathematics
Physical Science
Biology

TRAINING

UNIVERSITY

A BSc Food Science degree extends over 4 years.

UNIVERSITY OF TECHNOLOGY

The NDip Food Technology is offered. The course takes three years to complete and consists of four semesters' theory and practical training and one year in-service training with an approved employer in the food industry.

QUALIFICATIONS

NDip: Food Technology
BTech: Food Technology
MTech: Food Technology
DTech: Food Technology

CAREER OPPORTUNITIES

Food scientists and technologists can work in various government departments, the SABS, CSIR, Marketing boards, Universities, Universities of Technology and the food industry. You can work in quality control (laboratory work), research and development (innovation of new products) or production (management of food manufacturing) in any of 2 000 food factories in the country. You can also work as a consultant for businesses.