



University of Pretoria Yearbook 2016

Food commodities and preparation 210 (VDS 210)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	18.00
Programmes	BDietetics Dietetics BConsumer Science Foods: Retail Management BConsumer Science Hospitality Management BSc Food Management (4 years)
Service modules	Faculty of Health Sciences
Prerequisites	VDS 121
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Double Medium
Academic organisation	Consumer Science
Period of presentation	Semester 1

Module content

Module 1: The study of different food systems with regard to food preparation. Physical and chemical properties and the influence of the composition in food preparation.

Module 2: Food preparation basics of the following: soups and sauces, fruit and vegetables; salads; frozen desserts; gelatine.

Module 3: Origin and development of food habits; Factors influencing habits and choice; Dynamics of food habits. Influence of religion on food habits. Food habits of different ethnic groups.

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