

University of Pretoria Yearbook 2017

Food commodities and preparation 210 (VDS 210)

Qualification Undergraduate

Faculty [Faculty of Natural and Agricultural Sciences](#)

Module credits 18.00

Programmes [BDietetics](#)

[BConSci Food Retail Management](#)

[BConSci Hospitality Management](#)

[BSc Culinary Science](#)

Service modules Faculty of Health Sciences

Prerequisites VDS 121

Contact time 1 practical per week, 3 lectures per week

Language of tuition Afrikaans and English is used in one class

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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