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# University of Pretoria Yearbook 2019

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## Recipe development and standardisation 413 (VDS 413)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	30.00
<b>Programmes</b>	<a href="#">BConSci Food Retail Management</a> <a href="#">BConSci Hospitality Management</a> <a href="#">BSc Culinary Science</a>
<b>Prerequisites</b>	VDS 310 or VDS 322
<b>Contact time</b>	3 lectures per week, 2 practicals per week
<b>Language of tuition</b>	Afrikaans and English are used in one class
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Semester 1

### Module content

Recipe development process. Development of appropriate recipes and food products for a given situation. Standardisation of recipes. Food styling and food photography.

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