University of Pretoria Yearbook 2021

BConSci Food Retail Management (02130108)

Department	Consumer and Food Sciences
Minimum duration of study	4 years
Total credits	512
NQF level	08

Admission requirements

- The closing date is an administrative admission guideline for non-selection programmes. Once a non-selection programme is full and has reached the institutional targets, then that programme will be closed for further admissions, irrespective of the closing date. However, if the institutional targets have not been met by the closing date, then that programme will remain open for admissions until the institutional targets are met.
- The following persons will be considered for admission: candidates who are in possession of a certificate that is deemed by the University to be equivalent to the required National Senior Certificate with university endorsement, candidates who are graduates from another tertiary institution or have been granted the status of a graduate of such an institution, and candidates who are graduates of another faculty at the University of Pretoria.
- Life Orientation is excluded from the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the conditional admission of prospective students. Final admission is based on Grade 12 results.
- Please note that the Faculty does not accept GED and School of Tomorrow qualifications for entry into our programmes.

Transferring students

Candidates previously registered at UP or at another university
The faculty's Admissions Committee considers applications of candidates who have already completed the final NSC or equivalent qualification examination and/or were previously registered at UP or another university, on grounds of their final NSC or equivalent qualification results as well as academic merit.

Candidates previously registered at a FET college or a university of technology
The faculty's Admissions Committee considers the application of these candidates on the grounds of their final NSC or equivalent qualification results as well as academic merit.

Qualifications from countries other than South Africa

- Citizens from countries other than South Africa and South African citizens with foreign qualifications must comply with all the other admission requirements and the prerequisites for subjects/modules.
- In addition to meeting the admission requirements, admission is based on the performance in the **TOEFL**, **IELTS or SAT**, if required.
- Candidates must have completed the National Senior Certificate with admission to degree studies or a certificate of conditional exemption on the basis of a candidate's foreign qualifications, the so-called "Immigrant" or "Foreign Conditional Exemption". The only condition for the "Foreign Conditional Exemption"

that is accepted is: 'completion of the degree course'. The exemption certificate is obtainable from Universities South Africa (USAf). Detailed information is available on the website at click here.

University of Pretoria website: click here

Minimum requirements				
Achievement level				
English Home Language or English First Additional Language		**Mathematics**		**APS**
NSC/IEB	AS Level	NSC/IEB	AS Level	
5	C	4	D	**28**

* Cambridge A level candidates who obtained at least a D in the required subjects, will be considered for admission.

* International Baccalaureate (IB) HL candidates who obtained at least a 4 in the required subjects, will be considered for admission.

Promotion to next study year

A student who did not pass all the prescribed modules of a particular year of study, has to register for the outstanding modules first. With the approval of the head of the department, modules of the following year of study may be taken in advance only if no timetable clashes occur; all the requirements and prerequisites have been met and not more than a specified number of credits per semester are taken. The credits of the semester of which modules are repeated, are taken as a guideline for the calculation of the number of modules permitted.

a. A student registers for the second year when at least 80% of the first-year module credits have been passed.
b. A student registers for the third year when at least 85% of the module credits of the previous years have been passed.
c. A student registers for the fourth year when at least 95% of the module credits of the previous years have been passed.

Practical/clinical/internship information

OPI 400 (Experiential training in industry): During the first to fourth years of study students must complete a total of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year, according to requirements as determined by the head of department. These credits include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred.
Please note: Various practical and industry-interaction activities support the theoretical component of VDS 417 & VDS 427, VDS 413 and FST 412 and take place after hours to develop practical and industry skills.

Pass with distinction

A student obtains his or her degree with distinction if a weighted average of at least 75% is obtained in the following modules:
A combination equivalent to six semester modules:

- Marketing research 314 and Strategic marketing 321

- Food service management 420
- Consumer food research 310
- Food safety and hygiene 354
- Recipe development and standardisation 413
- Consumer aspects of food 417
- Food retailing and visual merchandising of food 427
- Food research project 480

Curriculum: Year 1

Minimum credits: 133

Fundamental = 14
Core = 119

Additional information:
Students who do not qualify for STK 110 must register for STK 113 and STK 123.

Fundamental modules

Academic information management 111 (AIM 111)

Module credits	4.00
NQF Level	05
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Economic and Management Sciences Faculty of Humanities Faculty of Law Faculty of Health Sciences Faculty of Natural and Agricultural Sciences Faculty of Theology and Religion
Prerequisites	No prerequisites.
Contact time	2 lectures per week
Language of tuition	Module is presented in English
Department	Information Science
Period of presentation	Semester 1

Module content

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology.

Academic information management 121 (AIM 121)

Module credits	4.00
NQF Level	05
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Economic and Management Sciences Faculty of Humanities Faculty of Law Faculty of Health Sciences Faculty of Natural and Agricultural Sciences Faculty of Theology and Religion Faculty of Veterinary Science

Prerequisites	No prerequisites.
Contact time	2 lectures per week
Language of tuition	Module is presented in English
Department	Informatics
Period of presentation	Semester 2

Module content

Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

Language and study skills 110 (LST 110)

Module credits	6.00
NQF Level	05
Service modules	Faculty of Natural and Agricultural Sciences Faculty of Veterinary Science
Prerequisites	No prerequisites.
Contact time	2 lectures per week
Language of tuition	Module is presented in English
Department	Unit for Academic Literacy
Period of presentation	Semester 1

Module content

The module aims to equip students with the ability to cope with the reading and writing demands of scientific disciplines.

Academic orientation 102 (UPO 102)

Module credits	0.00
NQF Level	00
Language of tuition	Module is presented in English
Department	Natural and Agricultural Sciences Deans Office
Period of presentation	Year

Core modules

Marketing management 120 (BEM 120)

Module credits	10.00
NQF Level	05

Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Humanities Faculty of Natural and Agricultural Sciences
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Marketing Management
Period of presentation	Semester 2

Module content

This module provides an overview of the fundamentals of marketing by considering the exchange process, customer value, marketing research and the development of a marketing plan. It also addresses the marketing mix elements with specific focus on the seven service marketing elements namely the service product, physical evidence, people, process, distribution, pricing and integrated marketing communication.

Economics 110 (EKN 110)

Module credits	10.00
NQF Level	05
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	No prerequisites.
Contact time	1 discussion class per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Economics
Period of presentation	Semester 1

Module content

This module deals with the core principles of economics. A distinction between macroeconomics and microeconomics is made. A discussion of the market system and circular flow of goods, services and money is followed by a section dealing with microeconomic principles, including demand and supply analysis, consumer behaviour and utility maximisation, production and the costs thereof, and the different market models and firm behaviour. Labour market institutions and issues, wage determination, as well as income inequality and poverty are also addressed. A section of money, banking, interest rates and monetary policy concludes the course.

Economics 120 (EKN 120)

Module credits	10.00
NQF Level	05
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Humanities Faculty of Natural and Agricultural Sciences

Prerequisites	EKN 110 GS or EKN 113 GS and at least 4 (50-59%) in Mathematics in the Grade 12 examination or 60% in STK 113 and concurrently registered for STK 123
Contact time	1 discussion class per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Economics
Period of presentation	Semester 2

Module content

This module deals with the core principles of economics, especially macroeconomic measurement the private and public sectors of the South African economy receive attention, while basic macroeconomic relationships and the measurement of domestic output and national income are discussed. Aggregate demand and supply analysis stands core to this course which is also used to introduce students to the analysis of economic growth, unemployment and inflation. The microeconomics of government is addressed in a separate section, followed by a section on international economics, focusing on international trade, exchange rates and the balance of payments. The economics of developing countries and South Africa in the global economy conclude the course.

Financial accounting 111 (FRK 111)

Module credits	10.00
NQF Level	05
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Law Faculty of Natural and Agricultural Sciences
Prerequisites	No prerequisites.
Contact time	4 lectures per week
Language of tuition	Module is presented in English
Department	Accounting
Period of presentation	Semester 1

Module content

The nature and function of accounting; the development of accounting; financial position; financial result; the recording process; processing of accounting data; treatment of VAT; elementary income statement and balance sheet; flow of documents; accounting systems; introduction to internal control and internal control measures; bank reconciliations; control accounts; adjustments; financial statements of a sole proprietorship; the accounting framework.

Financial accounting 122 (FRK 122)

Module credits	12.00
NQF Level	05

Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Law Faculty of Natural and Agricultural Sciences
Prerequisites	FRK 111 GS or FRK 133, FRK 143
Contact time	4 lectures per week
Language of tuition	Module is presented in English
Department	Accounting
Period of presentation	Semester 2

Module content

Budgeting, payroll accounting, taxation – income tax and an introduction to other types of taxes, credit and the new Credit Act, insurance, accounting for inventories (focus on inventory and the accounting entries, not calculations), interpretation of financial statements.

Physiology 110 (FSG 110)

Module credits	6.00
NQF Level	05
Service modules	Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	No prerequisites.
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Physiology
Period of presentation	Semester 1

Module content

Introduction (terminology and anatomical orientation); chemical principles; cytology and histology; neuro-physiology and the senses; haematology and body fluids; cardiovascular system.

Physiology 120 (FSG 120)

Module credits	6.00
NQF Level	05
Service modules	Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	FSG 110
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Physiology
Period of presentation	Semester 2

Module content

Respiratory system; nutrition; digestion and metabolism; kidneys and acid-base equilibrium; endocrinology; reproduction physiology and reproduction; skin and body temperatures.

Informatics 183 (INF 183)

Module credits	3.00
NQF Level	05
Prerequisites	No prerequisites.
Contact time	1 practical per week
Language of tuition	Module is presented in English
Department	Informatics
Period of presentation	Year

Module content

Computer processing of accounting information.

Design principles 111 (OBG 111)

Module credits	7.00
NQF Level	05
Prerequisites	No prerequisites.
Contact time	1 lecture per week, 1 practical per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

An introduction to the elements and principles of design as is applicable to interior and clothing design and food preparation. Colour theory.

Business management 114 (OBS 114)

Module credits	10.00
NQF Level	05
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	May not be included in the same curriculum as OBS 155
Contact time	3 lectures per week
Language of tuition	Module is presented in English

Department	Business Management
Period of presentation	Semester 1

Module content

The entrepreneurial mind-set; managers and managing; values, attitudes, emotions, and culture: the manager as a person; ethics and social responsibility; decision making; leadership and responsible leadership; effective groups and teams; managing organizational structure and culture inclusive of the different functions of a generic organisation and how they interact (marketing; finance; operations; human resources and general management); contextualising Sustainable Development Goals (SDG) in each of the topics.

Business management 124 (OBS 124)

Module credits	10.00
NQF Level	05
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	Admission to the examination in OBS 114
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Business Management
Period of presentation	Semester 2

Module content

Value chain management: functional strategies for competitive advantage; human resource management; managing diverse employees in a multicultural environment; motivation and performance; using advanced information technology to increase performance; production and operations management; financial management; corporate entrepreneurship.

Statistics 110 (STK 110)

Module credits	13.00
NQF Level	05
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	At least 5 (60-69%) in Mathematics in the Grade 12 examination. Candidates who do not qualify for STK 110 must register for STK 113 and STK 123
Contact time	1 practical per week, 1 tutorial per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Statistics

Period of presentation	Semester 1

Module content

Descriptive statistics:
Sampling and the collection of data; frequency distributions and graphical representations. Descriptive measures of location and dispersion.
Probability and inference:
Introductory probability theory and theoretical distributions. Sampling distributions. Estimation theory and hypothesis testing of sampling averages and proportions (one and two-sample cases). Supporting mathematical concepts. Statistical concepts are demonstrated and interpreted through practical coding and simulation within a data science framework.

Basic food preparation 111 (VDS 111)

Module credits	6.00
NQF Level	05
Service modules	Faculty of Health Sciences
Prerequisites	No prerequisites.
Contact time	0.5 practical per week, 1 discussion class per week, 1 lecture per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

Module 1: Basic food preparation and food preparation techniques. Mise en place, weighing and measurement techniques, equipment and terminology as applied in food preparation. History of the foodservice industry and contemporary chefs. Basic food quality control.
Module 2: Food preparation basics of the following: stocks, soups and sauces

Basic food preparation 121 (VDS 121)

Module credits	6.00
NQF Level	05
Service modules	Faculty of Health Sciences
Prerequisites	VDS 111
Contact time	1 lecture per week, 1 practical per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 2

Module content

Module 1: Principles and practices of food preparation and cooking techniques. Mise en place, weighing and measurement techniques, equipment and terminology as applied in food preparation. Basic food quality control.
Module 2: Food preparation basics of the following: starches and cereals

Curriculum: Year 2

Minimum credits: 124

Core modules

Consumer behaviour 212 (BEM 212)

Module credits	16.00
NQF Level	07
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	BEM 120 GS
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Marketing Management
Period of presentation	Semester 1

Module content

Internal and external influencing factors of consumer behaviour, the consumer's decision process and application fields of consumer behaviour, consumerisms and social responsibility, buying behaviour of consumers in both product and service related industries, consumer psychology and the influence thereof on buying behaviour, psychology of pricing, influencing factors in consumer buying behaviour, the impact of various forms of marketing communication on buying behaviour.

Integrated marketing communications 224 (BEM 224)

Module credits	16.00
NQF Level	06
Service modules	Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	BEM 120 GS
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Marketing Management
Period of presentation	Semester 2

Module content

Integrated brand communications approach, marketing communication planning, objectives and budgets for integrated marketing communications, principles and strategising of marketing communication elements, new media, the brand name communication process, marketing metrics and evaluation for marketing communication effectiveness.

Business law 210 (BER 210)

Module credits	16.00
NQF Level	06
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Economic and Management Sciences Faculty of Natural and Agricultural Sciences
Prerequisites	No prerequisites.
Contact time	1 discussion class per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Mercantile Law
Period of presentation	Semester 1

Module content

Basic principles of law of contract. Law of sales, credit agreements, lease.

Business law 220 (BER 220)

Module credits	16.00
NQF Level	06
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Economic and Management Sciences Faculty of Natural and Agricultural Sciences
Prerequisites	Examination entrance for BER 210
Contact time	1 discussion class per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Mercantile Law
Period of presentation	Semester 2

Module content

Labour law. Aspects of security law. Law of insolvency. Entrepreneurial law; company law, law concerning close corporations. Law of partnerships.

Business management 210 (OBS 210)

Module credits	16.00
NQF Level	06
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Natural and Agricultural Sciences
Prerequisites	OBS 114 or 124 with admission to the examination in the other
Language of tuition	Module is presented in English

Department	Business Management
Period of presentation	Semester 1

Module content

Logistics management
The role of logistics in an enterprise; definition and scope of customer service; electronic and other logistics information systems; inventory management; materials management with special reference to Japanese systems; management of the supply chain. Methods of transport and transport costs; types and costs of warehousing; electronic aids in materials handling; cost and price determination of purchases; organising for logistics management; methods for improving logistics performance.

Consumer facilitation 222 (VBF 222)

Module credits	8.00
NQF Level	06
Contact time	1 lecture per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 2

Module content

Consumer decision making (determinants of informed, responsible consumer decisions, complexity of consumer decisions), consumer satisfaction, consumer socialisation (consumer education; development of consumer skills); consumerism (consumer protection) and consumer complaint behaviour. Gender issues in consumer decision-making, expenditure patterns of the diverse South African consumer market and globalisation. The UN sustainable development goals #5 and 12 are addressed in this module and all projects are focused on responsible consumption behaviour.

Food commodities and preparation 210 (VDS 210)

Module credits	18.00
NQF Level	06
Service modules	Faculty of Health Sciences
Prerequisites	VDS 121
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
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.
All modules encompass sustainable food preparation practices through the principles of waste management, including the utilising and minimization of food waste and portion control. Sustainability is addressed by the food practices of local ethnic cultures, the ingredients used by these cultures and how to utilise these ingredients and substituting ingredients with local alternatives.

Food commodities and preparation 221 (VDS 221)

Module credits	18.00
NQF Level	06
Service modules	Faculty of Health Sciences
Prerequisites	VDS 210
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 2

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: meat; poultry; fish, legumes, eggs and milk, baked products (whole spectrum); leavening agents.
Module 3: The influence of culture on cuisines. Study of the cuisines of selected African, European and Eastern countries.
All modules encompass sustainable food preparation practices through the principles of waste management, including the utilising and minimization of food waste and portion control. Sustainability is addressed by the food practices of local ethnic cultures, the ingredients used by these cultures and how to utilise these ingredients and substituting ingredients with local alternatives.

Curriculum: Year 3

Minimum credits: 135

Core modules

Labour relations 320 (ABV 320)

Module credits	20.00
NQF Level	07
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	No prerequisites.
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Human Resource Management
Period of presentation	Semester 2

Module content

The theoretical basis of Labour Relations
In this section the basic concepts, historical context and theoretical approaches to the field of labour relations will be discussed. The institutional framework in which labour relations operates, will be addressed with particular emphasis on the structural mechanisms and institutional processes. The service relationship that forms the basis of labour relations practices, will also be analysed.
Labour Relations practice
In this section students are taught the conceptual and practical skills related to practice aspects such as handling of grievances, disciplining, retrenchments, collective bargaining, industrial action and dispute resolution.

Marketing research 314 (BEM 314)

Module credits	20.00
NQF Level	07
Service modules	Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	BEM 120 and STK 110 GS
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Marketing Management
Period of presentation	Semester 1

Module content

The role of marketing research, the process of marketing research, interpretation of secondary research, qualitative research, survey research, observation, measurement and attitude scaling, questionnaire design, sampling design and sampling procedures, basic data analysis, descriptive statistical analysis, interpretation and reporting of results, research report writing.

Marketing management 321 (BEM 321)

Module credits	20.00
NQF Level	07
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	BEM 120
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Marketing Management
Period of presentation	Semester 2

Module content

Strategic issues in marketing, strategic marketing, strategic analysis (market analysis, customer analysis, competitor analysis and internal analysis), market strategies (competitive strategies, strategies in the product life cycle and relationship building strategies) and strategy implementation and control.

Aesthetics: Product, consumer and environment 320 (EST 320)

Module credits	8.00
NQF Level	07
Prerequisites	OBG 111
Contact time	2 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

Introduction to aesthetics. The interaction between environment and consumers' aesthetic experience. Visual merchandising: basic components; tools and techniques; planning in clothing, interior and foods retail settings. Visual merchandising planning. Use of sustainable strategies in visual merchandising planning in clothing, interior and foods retail settings. This module addresses UN sustainable development goals: 8 (decent work and economic growth), 9 (industry innovation and infrastructure) and 12 (responsible consumption and production).

Nutrition (Capita Selecta from HNT 210) 310 (VDG 310)

Module credits	17.00

NQF Level	07
Prerequisites	No prerequisites.
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

The study of nutrients and water regarding their chemical composition, characteristics, basic digestion, absorption, metabolism, functions, food sources and symptoms of deficiency and toxicity. Energy metabolism. Dietary recommendations and guidelines, dietary guides and meal planning. The use and application of food composition tables in dietary analysis.

Nutrition (Capita Selecta from HNT 220) 320 (VDG 320)

Module credits	17.00
NQF Level	07
Prerequisites	No prerequisites.
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 2

Module content

The role of nutrition in the life cycle: Prevention of lifestyle related diseases such as osteoporosis, cancer, coronary heart disease, tooth decay. Protein energy malnutrition and obesity.

Consumer food research 310 (VDS 310)

Module credits	21.00
NQF Level	07
Prerequisites	VDS 221
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

Planning executing and reporting consumer food research. Food preservation and evaluation techniques. Experiments in food, emphasizing ingredient function and standard preparation methods. Application of experimental methods through which the chemical and physical reactions of food to different food handling, preparation and preservation techniques are illustrated. Quality evaluation and consumer orientated sensory evaluation of food products.

Food safety and hygiene 354 (VDS 354)

Module credits	12.00
NQF Level	07
Prerequisites	No prerequisites.
Contact time	1 practical per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 2

Module content

Module 1: General anatomy and morphology of bacteria, viruses and fungi. Basic nutritional requirements of micro-organisms and the effect of environmental factors on microbiological growth. Food decay, food poisoning and preservation of food by micro-organisms. Basic principles involved in disinfections, sterilization and control of microbes; techniques of microbial repression: sterilization by using heat, radiation, filtration, chemicals decimation of numbers.
Module 2: Food safety approached from retail, commercial and institutional angles. Safety issues surrounding food. Principles of food safety and food hygiene; good manufacturing practices; HACCP and risk analysis; employee health, hygiene and safety; Consumer rights and protection; occupational health and safety; health and food safety legislation in South Africa.

Curriculum: Final year

Minimum credits: 128

Additional information:
OPI 400 (Experiential training in industry): During the first to fourth years of study students must complete a total of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year, according to requirements as determined by the head of department. These credits include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred.
Please note: Various practical and industry-interaction activities support the theoretical component of VDS 417 & VDS 427, VDS 413 and FST 412 and take place after hours to develop practical and industry skills.

Core modules

Sensory evaluation 412 (FST 412)

Module credits	10.00
NQF Level	08
Prerequisites	FST 260, FST 351 and FST 352 or permission from the HOD.
Contact time	12 discussion classes, 6 practicals per semester
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

Principles and applications of sensory evaluation. Types of panels, tests and test conditions and their functions. Selection and training of panellists for descriptive sensory evaluation. Instrumental sensory quality measurements. Statistical analysis and interpretation of data. Practicals: Practical aspects and execution of sensory evaluation techniques, analysis and interpretation of data. Instrumental sensory quality measurements.

Experiential training in industry 400 (OPI 400)

Module credits	5.00
NQF Level	08
Prerequisites	Documentation of work experience as required for years 1-3
Contact time	1 practical per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Semester 2

Module content

During the first to fourth years of study students must complete a total of 600 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x40 hours (120 hours) per year for the first to third year and 6 weeks x 40 hours in the fourth year, including the following:

- event management for Hospitality Management students, according to requirements as determined by the head of department;

or

- a culinary science project application for Culinary Science students, according to requirements as determined by the head of department.

These 'credits' comprise 50 learning hours and the balance of the hours include work-related experience evidence of experiential training, service learning and community engagement during the four years of the degree programme and must be successfully completed together with a complete portfolio before the degree will be conferred.

Please note: Various practical and industry-interaction activities support the theoretical component of VDS 322, 413, 414, 417, 424, 427 and FST 412 (as applicable to the respective Consumer Science programmes) and take place after hours to develop practical and industry skills.

Research project 400 (VBR 400)

Module credits	30.00
NQF Level	08
Prerequisites	BEM 314 and Final-year status
Contact time	1 lecture per week, 1 practical per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Year

Module content

Research methodology. Planning, executing and reporting a research project in clothing retail management; food retail management, hospitality management or culinary science.

Food service management 420 (VDB 420)

Module credits	21.00
NQF Level	08
Prerequisites	VDB 321 GS and ABV 320
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Semester 2

Module content

The professional food service manager's roles, responsibilities and characteristics. Contemporary leadership and management styles in food service systems. Professionalism and ethics. Advanced food service systems and production management techniques and training facilitation. Marketing of food services.
All lectures and practical discussion sessions focus on the role of food service management in addressing the UN Sustainable Development Goal #12 to promote sustainable consumption and production patterns. The practical components of presenting a workshop and setting up a small business encourages innovation and entrepreneurial growth and sustainability, thereby addressing the UN Sustainable Development Goal #8 to promote full and productive employment and economic growth.

Recipe development and standardisation 413 (VDS 413)

Module credits	30.00
NQF Level	08
Prerequisites	VDS 310 or VDS 322
Contact time	2 practicals per week, 3 lectures per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	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.
The UN sustainable development goals #3; 8; 9; 11 and 12 are addressed during the theory components and practical sessions. Projects are focused on identifying not only critical areas of concern but also possible mitigating strategies thus encouraging innovation to achieve good health and well-being, responsible industry consumption, production community engagement and economic growth.

Consumer aspects of food 417 (VDS 417)

Module credits	15.00
NQF Level	08
Prerequisites	BEM 212
Contact time	3 lectures per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

Role playing factors relating to consumer behaviour, food procurement and consumption. The introduction of the 2011 Consumer protection act and food labelling laws. Consumer education in relation to consumers' social responsibility. The UN sustainable development goal #12 is addressed in this subject. Projects are focused on consumer education, responsible consumer consumption and household production as well as community engagement.

Food retailing and visual merchandising of food 427 (VDS 427)

Module credits	17.00
NQF Level	08
Prerequisites	VDS 417
Contact time	1 lecture per week, 1 practical per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Semester 2

Module content

A South African perspective on food retail management with a focus on how general logistics throughout the supply chain is implemented with the South African consumer in mind. Aspects of food retailing with regard to display, presentation and shop layout as applied to food products are accentuated. This includes a practical application of the principles in visual merchandising of food and food retailing in the food industry. The UN sustainable development goal #12 is addressed during the theory components and practical sessions. Projects are focused on identifying not only critical areas of concern across the supply chain with possible mitigating strategies (thus encouraging responsible industry consumption, production) but also the adoption of innovative marketing strategies/ visual merchandising that educate consumers in terms of more sustainable consumption and production.

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