



# University of Pretoria Yearbook 2022

## BSc (Culinary Science) (02133320)

**Department** Consumer and Food Sciences

**Minimum duration of study** 4 years

**Total credits** 560

**NQF level** 08

**SAQA ID** 83940

## Admission requirements

### Important information for all prospective students for 2022

- The admission requirements apply to students who apply for admission to the University of Pretoria with a **National Senior Certificate (NSC) and Independent Examination Board (IEB) qualifications.**
- **Applicants with qualifications other than the abovementioned** should refer to:
  - **Brochure:** Undergraduate Programme Information 2022: Qualifications other than the NSC and IEB, available at [click here](#).
- **Citizens from countries other than South Africa (applicants who are not South African citizens)** should also refer to:
  - **Brochure:** Newcomer's Guide 2021, available at [click here](#).
  - **Website:** [click here](#).
- **School of Tomorrow (SOT), Accelerated Christian Education (ACE) and General Education Development Test (GED):** The University of Pretoria no longer accepts qualifications awarded by these institutions.
- **National Certificate (Vocational) (NCV) Level 4:** The University of Pretoria may consider NCV candidates, provided they meet the exemption for bachelor's status criteria and the programme requirements.

### Transferring students

A transferring student is a student who, at the time of application for a degree programme at the University of Pretoria (UP) –

- is a registered student at another tertiary institution, **or** was previously registered at another tertiary institution and did not complete the programme enrolled for at that institution, and is not currently enrolled at a tertiary institution, **or** has completed studies at another tertiary institution, but is not currently enrolled at a tertiary institution, **or** has started with tertiary studies at UP, then moved to another tertiary institution and wants to be readmitted at UP.

A transferring student will be considered for admission based on

- an NSC or equivalent qualification with exemption to bachelor's or diploma studies (whichever is applicable); **and** meeting the minimum faculty-specific subject requirements at NSC or tertiary level; **or** having completed a higher certificate at a tertiary institution with faculty-specific subjects/modules passed (equal to or more than 50%), as well as complying with faculty rules on admission;



- previous academic performance (must have passed all modules registered for up to the closing date of application ) or as per faculty regulation/promotion requirements;
- a certificate of good conduct.

**Note:** Students who have been dismissed at the previous institution due to poor academic performance, will not be considered for admission to UP.

### Returning students

A returning student is a student who, at the time of application for a degree programme –

- is a registered student at UP, and wants to transfer to another degree at UP, **or** was previously registered at UP and did not complete the programme enrolled for, and did not enrol at another tertiary institution in the meantime (including students who applied for leave of absence), **or** has completed studies at UP, but is not currently enrolled or was not enrolled at another tertiary institution after graduation.

A returning student will be considered for admission based on

- an NSC or equivalent qualification with exemption to bachelor’s or diploma studies (whichever is applicable); **and** meeting the minimum faculty-specific subject requirements at NSC or tertiary level; **or** previous academic performance (should have a cumulative weighted average of at least 50% for the programme enrolled for);
- having applied for and was granted leave of absence.

**Note:** Students who have been excluded/dismissed from a faculty due to poor academic performance may be considered for admission to another programme at UP. The Admissions Committee may consider such students if they were not dismissed more than twice. Only ONE transfer between UP faculties will be allowed, and a maximum of two (2) transfers within a faculty.

### Important faculty-specific information on undergraduate programmes for 2022

- 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 have a certificate that is deemed by the University to be equivalent to the required National Senior Certificate (NSC) 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 when calculating the Admission Point Score (APS).
- Grade 11 results are used for the conditional admission of prospective students. Final admission is based on the final NSC/IEB results.

University of Pretoria website: [click here](#)

#### Minimum requirements

##### Achievement level

##### English Home

##### Language or

##### English First

##### Additional

##### Language

NSC/IEB

5

##### Mathematics

NSC/IEB

5

##### Physical Sciences

NSC/IEB

5

##### APS

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Candidates who do not comply with the minimum admission requirements for BSc (Culinary Science), may be considered for admission to the BSc – Extended programme – Biological and Agricultural Sciences, which requires



an additional year of study. Students who are placed in the BSc – Extended programme – Biological and Agricultural Sciences will take a minimum of five years to complete the BSc (Culinary Science) programme.

### **BSc - Extended Programme - Biological and Agricultural Sciences**

#### **Minimum requirements**

#### **Achievement level**

#### **English Home**

#### **Language or**

#### **English First**

#### **Additional**

#### **Language**

NSC/IEB

4

#### **Mathematics**

NSC/IEB

4

#### **Physical Sciences**

NSC/IEB

4

#### **APS**

**26**

#### **Note:**

\*The BSc – Extended programmes are not available for students who meet all the requirements for the corresponding mainstream programme.

\*Please note that only students who apply in their final NSC or equivalent qualification year will be considered for admission into any of the BSc – Extended programmes.

## **Other programme-specific information**

### **1.1 Requirements for specific modules**

A candidate who:

- does not qualify for STK 110, must enrol for STK 113 and STK 123;
- registers for Mathematical Statistics (WST) and Statistics (STK) modules must take note that WST and STK modules, except for STK 281, may not be taken simultaneously in a programme; a student must take one and only one of the following options:
  - WST 111, WST 121, WST 212, WST 211, WST 221, WST 311, WST 312, WST 322, WST 321, and STK 353  
or
  - WST 111, WST 121, WST 212, WST 211, WST 221, WST 311, WST 312, WST 322, STK320, STK353.  
or
  - STK 110, STK 122, STK 210, STK 220, WST 212, STK 310, STK 320, STK 353.
- registers for a module presented by another faculty must take note of the timetable clashes, prerequisites for that module, subminimum required in examination papers, supplementary examinations, etc.

### **1.2 Fundamental modules**

- It is compulsory for all new first-year students to satisfactorily complete the Academic orientation (UPO 102) and to take Academic information management modules (AIM 111 and AIM 121) and Language and study skills (LST 110). Please see curricula for details.
- Students who intend to apply for admission to MBChB or BChD in the second semester, when places become available in those programmes, may be permitted to register for up to 80 module credits and 4 core modules in the first semester during the first year provided that they obtained a final mark of no less than 70% for Grade 12 Mathematics and achieved an APS of 34 or more in the NSC.



## Promotion to next study year

A student will be promoted to the following year of study if he or she passed 100 credits of the prescribed credits for a year of study, unless the Dean on the recommendation of the relevant head of department decides otherwise. A student who does not comply with the requirements for promotion to the following year of study, retains the credit for the modules already passed and may be admitted by the Dean, on recommendation of the relevant head of department, to modules of the following year of study to a maximum of 48 credits, provided that it will fit in with both the lecture and examination timetable.

### **General promotion requirements in the faculty**

All students whose academic progress is not acceptable can be suspended from further studies.

- A student who is excluded from further studies in terms of the stipulations of the abovementioned regulations, will be notified in writing by the Dean or Admissions Committee at the end of the relevant semester.
- A student who has been excluded from further studies may apply in writing to the Admissions Committee of the Faculty of Natural and Agricultural Sciences for re-admission.
- Should the student be re-admitted by the Admissions Committee, strict conditions will be set which the student must comply with in order to proceed with his/her studies.
- Should the student not be re-admitted to further studies by the Admissions Committee, he/she will be informed in writing.
- Students who are not re-admitted by the Admissions Committee have the right to appeal to the Senate Appeals Committee.
- Any decision taken by the Senate Appeals Committee is final.

## 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 414 & VDS 424, VDS 413 and FST 413 and take place after hours to develop practical and industry skills.



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## Curriculum: Year 1

### Minimum credits: 136

Fundamental = 14 credits

Core = 122 credits

### Fundamental modules

Academic information management 111 (AIM 111) - Credits: 4.00

Academic information management 121 (AIM 121) - Credits: 4.00

Language and study skills 110 (LST 110) - Credits: 6.00

Academic orientation 102 (UPO 102) - Credits: 0.00

### Core modules

Marketing management 120 (BEM 120) - Credits: 10.00

Biometry 120 (BME 120) - Credits: 16.00

General chemistry 117 (CMY 117) - Credits: 16.00

General chemistry 127 (CMY 127) - Credits: 16.00

Physiology 110 (FSG 110) - Credits: 6.00

Physiology 120 (FSG 120) - Credits: 6.00

Introduction to microbiology 161 (MBY 161) - Credits: 8.00

Molecular and cell biology 111 (MLB 111) - Credits: 16.00

Basic food preparation 111 (VDS 111) - Credits: 6.00

Basic food preparation 121 (VDS 121) - Credits: 6.00

Mathematics 134 (WTW 134) - Credits: 16.00



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## Curriculum: Year 2

**Minimum credits: 144**

### Core modules

Introduction to proteins and enzymes 251 (BCM 251) - Credits: 12.00

Carbohydrate metabolism 252 (BCM 252) - Credits: 12.00

Introductory biochemistry 257 (BCM 257) - Credits: 12.00

Lipid and nitrogen metabolism 261 (BCM 261) - Credits: 12.00

Consumer behaviour 212 (BEM 212) - Credits: 16.00

Principles of food processing and preservation 260 (FST 260) - Credits: 12.00

Bacteriology 251 (MBY 251) - Credits: 12.00

Food microbiology 262 (MBY 262) - Credits: 12.00

Consumer facilitation 222 (VBF 222) - Credits: 8.00

Food commodities and preparation 210 (VDS 210) - Credits: 18.00

Food commodities and preparation 221 (VDS 221) - Credits: 18.00



## Curriculum: Year 3

**Minimum credits: 140**

### Core modules

Food chemistry 351 (FST 351) - Credits: 18.00

Food chemistry (2) 352 (FST 352) - Credits: 18.00

Food service management 321 (VDB 321) - Credits: 18.00

Nutrition (Capita Selecta from HNT 210) 310 (VDG 310) - Credits: 17.00

Nutrition (Capita Selecta from HNT 220) 320 (VDG 320) - Credits: 17.00

Consumer food research 310 (VDS 310) - Credits: 21.00

Large-scale food production and restaurant management 322 (VDS 322) - Credits: 31.00



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## Curriculum: Final year

**Minimum credits: 140**

**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 414 & VDS 424, VDS 413 and FST 413 and take place after hours to develop practical and industry skills.

### Core modules

[Sensory evaluation 412 \(FST 412\)](#) - Credits: 10.00

[Experiential training in industry 400 \(OPI 400\)](#) - Credits: 5.00

[Research project 400 \(VBR 400\)](#) - Credits: 30.00

[Food service management 420 \(VDB 420\)](#) - Credits: 21.00

[Recipe development and standardisation 413 \(VDS 413\)](#) - Credits: 30.00

[Culinary art 414 \(VDS 414\)](#) - Credits: 22.00

[Culinary art 424 \(VDS 424\)](#) - Credits: 22.00

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The regulations and rules for the degrees published here are subject to change and may be amended after the publication of this information.

The [General Academic Regulations \(G Regulations\)](#) and [General Student Rules](#) apply to all faculties and registered students of the University, as well as all prospective students who have accepted an offer of a place at the University of Pretoria. On registering for a programme, the student bears the responsibility of ensuring that they familiarise themselves with the General Academic Regulations applicable to their registration, as well as the relevant faculty-specific and programme-specific regulations and information as stipulated in the relevant yearbook. Ignorance concerning these regulations will not be accepted as an excuse for any transgression, or basis for an exception to any of the aforementioned regulations.