

# University of Pretoria Yearbook 2017

## Basic food preparation 121 (VDS 121)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	6.00
<b>Programmes</b>	<a href="#">BDietetics</a> <a href="#">BConSci Food Retail Management</a> <a href="#">BConSci Hospitality Management</a> <a href="#">BSc Culinary Science</a> <a href="#">BSc Extended programme - Biological and Agricultural Sciences</a>
<b>Service modules</b>	Faculty of Health Sciences
<b>Prerequisites</b>	VDS 111
<b>Contact time</b>	1 practical per week, 1 lecture per week
<b>Language of tuition</b>	Afrikaans and English is used in one class
<b>Academic organisation</b>	Consumer Science
<b>Period of presentation</b>	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

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