



UNIVERSITEIT VAN PRETORIA
UNIVERSITY OF PRETORIA
YUNIBESITHI YA PRETORIA

Faculty of Natural and Agricultural Sciences

Fakulteit Natuur- en Landbouwetenskappe
Lefapha la Disaense tša Tlhago le Temo

BSc (Culinary Science)

Culinary science is a broad-based discipline that combines food chemistry, microbiology, culinary art and food product development, and lends itself to innovation and entrepreneurship. The practical training includes the characterisation of various food ingredients and their utilisation in recipe development. The research component focuses on understanding the functional properties of various food types and their application in the food service industry.

This degree is for those who are not only interested in creating food that tastes and looks great, but also want to understand why food tastes and looks the way it does.

Any candidate wishing to pursue a career in the culinary science stream requires not only technical ability, but also has to be an analytical problem solver who pays attention to detail.

What makes this programme unique?

This degree offers a seamless integration of culinary art and science to equip future graduates with a degree embedded in science and technology and tailored to changing culinary trends.

Which companies employ our graduates?

Research institutions, food processing companies (McCain, Enterprise, BRM Foods, Mondelez), flavour houses (McComick, Firmenich), the food service industry (Famous Brands), Leading retailers (Woolworths, Pick n Pay, Checkers), government institutions and various institutions of higher learning.

What career opportunities exist for graduates?

Culinary scientists, culinologists, sensory analysts, food researchers, food product developers, food service managers, safety and quality assurers, food production managers, entrepreneurs and food legislation experts.



'I was very excited when I heard about the BSc (Culinary Science) programme. I enrolled because it offers a perfect mix between food and science, which are two of my major passions. I really enjoy my course because it includes cooking and recipe development, but does not neglect the science behind what happens to the food on the molecular level. The BSc (Culinary Science) degree opens the door to many careers in the food industry, but my dream job is to be a flavour scientist.'

- **Danae Bezuidenhout: BSc (Culinary Science) graduate**



'This degree combines the creativity of culinary arts with the rationality of food science and through my studies I have obtained a unique scientific view of food service management. Over the past four years I have realised the importance of consumer satisfaction to both food service managers and food technologists. I believe that my degree will open many doors for me in the future, notably in my main field of interest, which is recipe development. I enjoy applying my specific scientific knowledge while experimenting with food.'

- **Christine Janik: BSc (Culinary Science) graduate**

Programme	Minimum requirements for NSC and IEB for 2022			
	Achievement level			APS
	English Home Language or English First Additional Language	Mathematics	Physical Sciences	
BSc (Culinary Science) [4 years] Closing dates: SA - 30 September Non-SA - 31 August	5	5	5	32