

Faculty of Natural and Agricultural Sciences

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

BSc (Culinary Science)



Make today matter

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.



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.

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.

'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 study programme 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

Minimum admission requirements

William damission requirements							
	Minimum requirements for NSC/IEB for 2024						
Programme	Achievement level						
	English Home Language or English First Additional Language	Mathematics	Physical Sciences	APS			
BSc (Culinary Science) [4 years]	5	5	5	32			

Email nas.undergradhelp@up.ac.za | Tel +27 (0)12 420 2983

Disclaimer: Refer to the faculty brochure at www.up.ac.za/programmes > Undergraduate



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Minimum requirements for qualifications **other than** the National Senior Certificate (NSC) and the Independent Examination Board (IEB)

	Minimum requirements for 2024									
				Achievement level						
		SE #	AS Level A Level IB				R			
					A3 Level	A Level			-	
Programmes	Compulsory subjects	IGCSE LGCSE BGCSE SGCSE O Level NSSC OL CGCE UCE NECO WAEC ZIMSEC	UK England Wales Northern Ireland	HIGCSE NSSC HL	GCE CIE NSSC AS	GCE CIE CGCE UACE WAEC ZIMSEC	IB SL	IB HL	KOMBI ABITUR	KCSE
		These qualifications will be considered for conditional admission only.								
BSc (Biochemistry)										
BSc (Biological Sciences)]						4 4 4 4			
BSc (Biotechnology)]		4 4	3 3 3 3		E E E		3 3 3 3	60-69% 60-69% 60-69% 60-69%	
BSc (Ecology)	-									
BSc (Zoology)										
BSc (Entomology)										
BSc (Genetics)										
BSc (Human Genetics)										
BSc (Human Physiology)										
BSc (Human Physiology, Genetics and Psychology)		C C C			C C C					
BSc (Medical Sciences)										
BSc (Microbiology)	English									B B B
BSc (Plant Science)	English Mathematics									
BSc (Chemistry)	Physics		4							
BSc (Physics)	Chemistry		4							
BSc (Geography and Environmental Sciences)	-									
BSc (Geoinformatics)*	-									
BSc (Geology)	-									
BSc (Meteorology)	_									
BSc (Engineering and Environmental Geology)*	-									
BSc (Culinary Science) BSc (Food Science)	-									
BSc (Nutrition)	-									
BSC (Nutrition) BSCAgric (Agricultural Economics and Agribusiness Management)										
BScAgric (Animal Science)]									
BScAgric (Plant Pathology)]									
BScAgric (Applied Plant and Soil Sciences)	1									
BSc (Actuarial and Financial Mathematics)	English Mathematics	C A	4 7	3 1	C A	E C	4 6	3 5	60-69% 80-100%	B A
BSc (Mathematics)	English	-	4	2			A	2	60.60%	Г.
BSc (Applied Mathematics)	English Mathematics	C B	4 5	3 2	C B	E D	4 5	3 4	60-69% 70-79%	B B+
BSc (Mathematical Statistics)	acciiiades								1.0,5,0	
BConSci (Clothing: Retail Management)	English Mathematics		4 3	3	C D	E E	4 2	3 2	60-69%	B C+
BConSci (Food: Retail Management)*									50-59%	
BConSci (Hospitality Management)*									30-39%	
BSc – Extended programme – Biological and Agricultural Sciences	English Mathematics	D D D	3 3 3	3 3 3	D D D	E E E	2 2 2	2 2 2	50-59% 50-59%	C+ C+ C+
BSc – Extended programme – Physical Sciences	Physics Chemistry	D	3	3	D	E	2	2	50-59% 50-59%	C+
BSc – Extended programme – Mathematical Sciences	English Mathematics	D C	3 4	3 3	D C	E E	2 4	2 3	50-59% 60-69%	C+ B

[#] Only English with at least a C symbol on this level can be considered for final admission. All other subject requirements per faculty must be on the A and/or AS Level for final admission before registration—refer to subject requirements in the table above.

^{*} Possible name change.