

## Consumer Science Undergraduate Programmes

We offer consumer science degrees in three specialisation fields – Clothing Retail, Food Retail, and Hospitality. These degrees do not only focus on providing students with sound subject knowledge and skills, but also include various marketing and business management modules to prepare them to function in their respective industries.

The unique structure of these four-year, full-time programmes address consumer, industry and community needs such as sustainable production practices, product development, consumer behaviour and decision-making, and consumer well-being.

## BSc Undergraduate Programmes

We excel in many areas, e.g., the pioneering of cross-disciplinary research to help solve South Africa's critical food and nutrition challenges as part of the national Centre of Excellence in Food Security and the University's Institute for Food Nutrition and Well-being.

Graduates with Culinary Science, Food Science and Nutrition degrees are eligible for registration as Natural Scientists with the South African Council of Natural Scientific Professions (SACNASP). The BSc Nutrition graduates can also register with the Nutrition Society of South Africa.

## Postgraduate Studies

The Department has a strong research culture and attracts postgraduate students from all over the country and the rest of Africa. Students completing a three-year BSc degree with a 60% average may enrol for Honours which can be followed by a Masters and subsequently a PhD degree.

Students who have completed a four-year degree with a 60% average can directly apply for a Masters degree. After completion of a Masters degree, a student may register for a PhD.

### Department of Consumer and Food Sciences

We provide relevant, world-class education and training of future leaders in Consumer Science, Food Science and Nutrition. The standards of our programmes are benchmarked internationally and prepare students for economically satisfying careers.

Our students are provided with ample opportunities to gain exposure to the respective industries during practical training sessions, visits to industry, attending conferences, events, mentorship programmes, and participating in competitions. Community involvement and industry collaboration are emphasised throughout all the programmes.

We are very proud of our internationally recognised postgraduate programme. The postgraduate programme attracts graduates from South Africa and elsewhere, and our research gets published in high impact journals.

Local and international industry and research partners include: USAID Africa Research Programme, SANBio/BioFISA II, WWF, CSIR, Africa-Australia Universities Network, Iowa State University, Centre of Excellence in Food Security, International Crops Research Institute for the Semi-Arid Tropics (ICRISAT), Tiger Brands, Nestle, Kenwood and key South African food and clothing retailers as well as prominent hospitality role players.



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Department of Consumer and Food Sciences



### BConSci (Clothing Retail Management) 4 years



**Admission requirements: APS 28, Mathematics**

Clothing Retail Management combines clothing construction, product development, design principles, aesthetics, fashion forecasting, textiles, retail and merchandising management with various marketing and business modules; to prepare students for the exciting and ever-changing textile and clothing industry. Students are required to do experiential training/internships within the industry to give them first-hand exposure to various areas of the textile and clothing industry.

Graduates are typically employed in positions such as: clothing buyers and planners, brand managers, product developers, fashion designers, fashion marketers, social media content managers, quality assurance managers, sourcing coordinators, textile technologists, visual merchandisers, pattern technologists and entrepreneurs.

### BConSci (Food Retail Management) 4 years



**Admission requirements: APS 28, Mathematics**

Food Retail Management covers the entire food supply chain, from farm to fork, in one programme. This programme focuses on incorporating modules consisting of basic food preparation, food service management, nutrition, food safety and hygiene, recipe development and standardisation, consumer aspects of foods, food retail and visual merchandising of food, including various marketing and business modules.

Students are exposed to every aspect of the food retail industry through on-site visits, guest speakers from the industry and experiential training/internships. Food retail graduates pursue managerial positions as: brand or sales managers, store managers, food and beverage buyers and planners, food stylists, food product marketers, food product category managers, visual merchandisers and entrepreneurs.

### BConSci (Hospitality Management) 4 years



**Admission requirements: APS 28, Mathematics**

Hospitality Management, ultimately, seek to team up with top food companies, master chefs from kitchens in world renowned hotels and other experts in the food and hospitality industry. Graduates will not only learn to create exceptional dishes, but will also be involved in culinary art, food product development, recipe development, food styling, largescale food production, restaurant management and events management modules combined with various marketing and business modules.

Hospitality management graduates are employed in positions such as food and beverage managers, food safety and quality assurance managers, food product and menu developers, banqueting managers, event coordinators, catering and restaurant managers, food journalists, food stylists, entrepreneurs and food service managers.

## Undergraduate Programmes offered at the Department of Consumer and Food Sciences

### BSc (Food Science) 3 years



**Admission requirements: APS 32, Mathematics, Physical Science**

Food scientists are concerned with the chemical composition, structure and nutritional value of foods. They monitor chemical, physical and biological changes that occur in foods during processing, preservation and storage.

Food scientists develop and supply foods that comply with the ever-changing demands of modern consumers by developing food products and supplements to meet the specialised nutrition and health needs of specific consumer groups.

Typical positions for food scientists are food and nutrition analysts, food risk investigators, quality and safety assurance managers, food chemists, food microbiologists and biotechnologists, packaging and shelf-life specialists, safety auditors, product and process development managers, structure designing of food, technical sales and marketing advisors and sensory scientists or food bio-scientists (for example brewers or flavourists) in the food, agro-processing and related industries.

### BSc (Culinary Science) 4 years



**Admission requirements: APS 32, Mathematics, Physical Science**

Culinary Science is a broad-based discipline that combines food chemistry, microbiology, culinary art and food product development, lending 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 and their application in the food service industry. It is the only degree of its kind in South Africa as well as Africa and compares well to culinary degrees that are offered at other universities globally.

Career opportunities for graduates in Culinary Science exist in foodservice and retail environments where they are employed as 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.

### BSc (Nutrition) 4 years



**Admission requirements: APS 32, Mathematics, Physical Science**

BSc Nutrition is an exciting and diverse programme jointly presented by the Departments of Consumer and Food Sciences (Faculty of Natural and Agricultural Sciences) and Human Nutrition (Faculty of Health Sciences). This is a unique programme involving the study of concepts from various disciplines including food chemistry and food composition, biochemistry, physiology and human nutrition, that will allow a graduate to become a nutritional scientist. The need for graduates with training in nutritional sciences is driven by the worldwide recognition of the fact that food does not only meet basic nutritional needs, but also plays a key role in the promotion and maintenance of long-term good health.

Nutritional scientists can contribute in alleviating malnutrition in collaboration with food scientists, consumer scientists and health professionals. Their involvement in research, food product development, food fortification, feeding programmes or implementation of nutrition labelling legislation can contribute to the development, promotion and distribution of nutritious foods. Career opportunities exist in food or related industries (such as pharmaceutical and food manufacturing companies), research institutes, NGO's or government departments.