

## University of Pretoria Yearbook 2016

# Recipe development and standardisation 413 (VDS 413)

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| <b>Qualification</b>          | Undergraduate   |
| <b>Faculty</b>                | <a href="#">Faculty of Natural and Agricultural Sciences</a>  |
| <b>Module credits</b>         | 30.00   |
| <b>Programmes</b>             | <a href="#">BConsumer Science Foods: Retail Management</a><br><a href="#">BConsumer Science Hospitality Management</a><br><a href="#">BSc Food Management (4 years)</a> |
| <b>Prerequisites</b>          | VDS 310 or VDS 322  |
| <b>Contact time</b>           | 3 lectures per week, 2 practicals per week  |
| <b>Language of tuition</b>    | Double Medium   |
| <b>Academic organisation</b>  | Consumer Science  |
| <b>Period of presentation</b> | Semester 1  |

### Module content

Recipe development process. Development of appropriate recipes and food products for a given situation. Standardisation of recipes. Food styling and food photography.

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