



University of Pretoria Yearbook 2016

Basic food preparation 121 (VDS 121)

Qualification Undergraduate

Faculty [Faculty of Natural and Agricultural Sciences](#)

Module credits 6.00

Programmes [BDietetics Dietetics](#)

[BConsumer Science Foods: Retail Management](#)

[BConsumer Science Hospitality Management](#)

[BSc Extended programme - Biological and Agricultural Sciences](#)

[BSc Food Management \(4 years\)](#)

Service modules Faculty of Health Sciences

Prerequisites VDS 111

Contact time 1 practical per week, 1 lecture per week

Language of tuition Double Medium

Academic organisation Consumer Science

Period of presentation 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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