



University of Pretoria Yearbook 2017

Experiential training in industry 400 (OPI 400)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	5.00
Programmes	BConSci Food Retail Management BConSci Hospitality Management BSc Culinary Science
Prerequisites	Documentation of work experience as required for years 1-3
Contact time	1 practical per week
Language of tuition	Afrikaans and English is used in one class
Academic organisation	Consumer Science
Period of presentation	Semester 2

Module content

During the first to fourth years of study students must complete a total of 600 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. . This is equal to 3 weeks x40 hours (120 hours) per year for the first to third year and 6 weeks x 40 hours in the fourth year to include event management, according to requirements as determined by the head of department. These "credits" include evidence of experiential training, service learning and community engagement during the four years of the degree programme and must be successfully completed together with a complete portfolio before the degree will be conferred. Please note: Various practical and industry- interaction activities support the theoretical component of VDS 322, 413, 414, 417, 424, 427, FST 412 and TBE 311 (as applicable to the respective Consumer Science programmes) and take place after hours to develop practical and industry skills,

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