

University of Pretoria Yearbook 2017

Food commodities and preparation 221 (VDS 221)

Qualification Undergraduate

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

Module credits 18.00

Programmes [BDietetics](#)

[BConSci Food Retail Management](#)

[BConSci Hospitality Management](#)

[BSc Culinary Science](#)

Service modules Faculty of Health Sciences

Prerequisites VDS 210

Contact time 3 lectures per week, 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

Module 1: The study of different food systems with regard to food preparation. Physical and chemical properties and the influence of the composition in food preparation.

Module 2: Food preparation basics of the following: meat; poultry; fish, legumes, eggs and milk, baked products (whole spectrum); leavening agents.

Module 3: The influence of culture on cuisines. Study of the cuisines of selected African, European and Eastern countries.

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