

# University of Pretoria Yearbook 2018

## Food service management 420 (VDB 420)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	21.00
<b>Programmes</b>	<a href="#">BConSci Food Retail Management</a> <a href="#">BConSci Hospitality Management</a> <a href="#">BSc Culinary Science</a>
<b>Prerequisites</b>	VDB 321 GS and ABV 320
<b>Contact time</b>	1 practical per week, 3 lectures per week
<b>Language of tuition</b>	Afrikaans and English are used in one class
<b>Department</b>	Consumer Science
<b>Period of presentation</b>	Semester 1

### Module content

The professional food service manager's roles, responsibilities and characteristics. Contemporary leadership and management styles in food service systems. Professionalism and ethics. Advanced food service systems and production management techniques and training facilitation. Marketing of food services.

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