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# University of Pretoria Yearbook 2018

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## Food service management 321 (VDB 321)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	18.00
<b>Programmes</b>	<a href="#">BDietetics</a> <a href="#">BConSci Hospitality Management</a> <a href="#">BSc Culinary Science</a>
<b>Service modules</b>	Faculty of Health Sciences
<b>Prerequisites</b>	Natural and Agricultural Sciences students: VDS 322 #
<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 2

### Module content

Planning and layout of food service units for different food service systems. Equipment for food services. Factors influencing the choice and purchasing of equipment for different food service units. Hygiene and safety in food services. management in food service systems. Financial management in food services.

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