

# University of Pretoria Yearbook 2019

## Culinary art 424 (VDS 424)

**Qualification** Undergraduate

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

**Module credits** 22.00

**Programmes** [BConSci Hospitality Management](#)  
[BSc Culinary Science](#)

**Prerequisites** VDS 414

**Contact time** 2 practicals per week, 2 lectures per week

**Language of tuition** Afrikaans and English are used in one class

**Department** Consumer and Food Sciences

**Period of presentation** Semester 2

### Module content

Advanced food preparation and presentation techniques. Event planning and banqueting for Hospitality Management students and a culinary science project application for Culinary Science students.

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