



University of Pretoria Yearbook 2020

Food service management 420 (VDB 420)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	21.00
Programmes	BConSci Food Retail Management BConSci Hospitality Management BSc Culinary Science
Prerequisites	VDB 321 GS and ABV 320
Contact time	1 practical per week, 3 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

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.

All lectures and practical discussion sessions focus on the role of food service management in addressing the UN Sustainable Development Goal #12 to promote sustainable consumption and production patterns. The practical components of presenting a workshop and setting up a small business encourages innovation and entrepreneurial growth and sustainability, thereby addressing the UN Sustainable Development Goal #8 to promote full and productive employment and economic growth.

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