University of Pretoria Yearbook 2020

BConSci Hospitality Management (02130109)

Minimum duration of study	4 years
Total credits	532
NQF level	08

Admission requirements

- The following persons will be considered for admission: a candidate who is in possession of a certificate that is deemed by the University to be equivalent to the required Grade 12 certificate with university endorsement, a candidate who is a graduate from another tertiary institution or has been granted the status of a graduate of such an institution, and a candidate who is a graduate of another faculty at the University of Pretoria.
- Life Orientation is excluded in the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the conditional admission of prospective students. Final admission is based on the Grade 12 results.

Minimum requirements				
Achievement level				
English Home Language or English First Additional Language		**Mathematics**		**APS**
NSC/IEB	AS Level	NSC/IEB	AS Level	
5	C	4	D	**28**

* Cambridge A level candidates who obtained at least a D in the required subjects, will be considered for admission. International Baccalaureate (IB) HL candidates who obtained at least a 4 in the required subjects, will be considered for admission.

Promotion to next study year

A student who did not pass all the prescribed modules of a particular year of study, has to register for the outstanding modules first. With the approval of the head of the department, modules of the following year of study may be taken in advance only if no timetable clashes occur; all the requirements and prerequisites have been met and not more than a specified number of credits per semester are taken. The credits of the semester of which modules are repeated, are taken as a guideline for the calculation of the number of modules permitted.

a. A student registers for the second year when at least 80% of the first-year module credits have been passed.
b. A student registers for the third year when at least 85% of the module credits of the previous years have been passed.
c. A student registers for the fourth year when at least 95% of the module credits of the previous years have been passed.

Practical/clinical/internship information

OPI 400 (Experiential training in industry): During the first to fourth years of study students must complete a total of 600 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year for the first to third year and 6 weeks x 40 hours in the fourth year to include event management, according to requirements as determined by the head of department. These credits include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred. Please note: Various practical and industry interaction activities support the theoretical component of TBE 220, 310 and VDS 322,VDS 414 & 424 and take place after hours to develop practical and industry skills.

Pass with distinction

A student obtains his or her degree with distinction if a weighted average of at least 75% is obtained in the following modules:
A combination equivalent to six semester modules

- Tourism management 310
- Food research project 480
- Large-scale food production and restaurant management 322
- Recipe development and standardisation 413
- Culinary art 414, 424
- Food service management 420

Curriculum: Year 1

Minimum credits: 131

Core = 119

Fundamental = 12

Additional information:
Students who do not qualify for AIM 102 must register for AIM 111 and AIM 121.
Students who do not qualify for STK 110 must register for STK 113 and STK 123.

Fundamental modules

Academic information management 102 (AIM 102) - Credits: 6.00
Academic information management 111 (AIM 111) - Credits: 4.00
Academic information management 121 (AIM 121) - Credits: 4.00
Language and study skills 110 (LST 110) - Credits: 6.00
Academic orientation 102 (UPO 102) - Credits: 0.00

Core modules

Marketing management 120 (BEM 120) - Credits: 10.00
Economics 110 (EKN 110) - Credits: 10.00
Economics 120 (EKN 120) - Credits: 10.00
Financial accounting 111 (FRK 111) - Credits: 10.00
Financial accounting 122 (FRK 122) - Credits: 12.00
Physiology 110 (FSG 110) - Credits: 6.00
Physiology 120 (FSG 120) - Credits: 6.00
Informatics 183 (INF 183) - Credits: 3.00
Design principles 111 (OBG 111) - Credits: 7.00
Business management 114 (OBS 114) - Credits: 10.00
Business management 124 (OBS 124) - Credits: 10.00
Statistics 110 (STK 110) - Credits: 13.00
Basic food preparation 111 (VDS 111) - Credits: 6.00
Basic food preparation 121 (VDS 121) - Credits: 6.00

Curriculum: Year 2

Minimum credits: 128

Core modules

Labour relations 320 (ABV 320) - Credits: 20.00
Consumer behaviour 212 (BEM 212) - Credits: 16.00
Business law 210 (BER 210) - Credits: 16.00
Business management 210 (OBS 210) - Credits: 16.00
Business management 220 (OBS 220) - Credits: 16.00
Consumer facilitation 222 (VBF 222) - Credits: 8.00
Food commodities and preparation 210 (VDS 210) - Credits: 18.00
Food commodities and preparation 221 (VDS 221) - Credits: 18.00

Curriculum: Year 3

Minimum credits: 143

Core modules

Marketing research 314 (BEM 314) - Credits: 20.00
Aesthetics: Product, consumer and environment 320 (EST 320) - Credits: 8.00
Tourism and hospitality management 311 (TBE 311) - Credits: 20.00
Food service management 321 (VDB 321) - Credits: 18.00
Nutrition (Capita Selecta from HNT 210) 310 (VDG 310) - Credits: 17.00
Nutrition (Capita Selecta from HNT 220) 320 (VDG 320) - Credits: 17.00
Large-scale food production and restaurant management 322 (VDS 322) - Credits: 31.00
Food safety and hygiene 354 (VDS 354) - Credits: 12.00

Curriculum: Final year

Minimum credits: 130

Additional information:

OPI 400 (Experiential training in industry): During the first to fourth years of study students must complete a total of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x40 hours (120 hours) per year for the first to third year and 6 weeks x 40 hours in the fourth year to include event management, according to requirements as determined by the head of department. These credits include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred. Please note: Various practical and industry interaction activities support the theoretical component of TBE 220, 310 and VDS 322,VDS 414 & 424 and take place after hours to develop practical and industry skills.

Core modules

Experiential training in industry 400 (OPI 400) - Credits: 5.00
Research project 400 (VBR 400) - Credits: 30.00
Food service management 420 (VDB 420) - Credits: 21.00
Recipe development and standardisation 413 (VDS 413) - Credits: 30.00
Culinary art 414 (VDS 414) - Credits: 22.00
Culinary art 424 (VDS 424) - Credits: 22.00

The information published here is subject to change and may be amended after the publication of this information. The General Regulations (G Regulations) apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the General Rules section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.