



University of Pretoria Yearbook 2022

Basic food preparation 111 (VDS 111)

Qualification Undergraduate

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

Module credits 6.00

NQF Level 05

Programmes [BConSci \(Food Retail Management\)](#)

[BConSci \(Hospitality Management\)](#)

[BSc \(Culinary Science\)](#)

Service modules Faculty of Health Sciences

Prerequisites No prerequisites.

Contact time 0.5 practical per week, 1 discussion class per week, 1 lecture per week

Language of tuition Module is presented in English

Department Consumer and Food Sciences

Period of presentation Semester 1

Module content

Module 1: Basic food preparation and food preparation techniques. Mise en place, weighing and measurement techniques, equipment and terminology as applied in food preparation. History of the foodservice industry and contemporary chefs. Basic food quality control.

Module 2: Food preparation basics of the following: stocks, soups and sauces

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