



University of Pretoria Yearbook 2022

Basic food preparation 121 (VDS 121)

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 \(Culinary Science\)](#)

[BSc extended programme - Biological and Agricultural Sciences](#)

Service modules Faculty of Health Sciences

Prerequisites VDS 111

Contact time 1 lecture per week, 1 practical per week

Language of tuition Module is presented in English

Department Consumer and Food Sciences

Period of presentation Semester 2

Module content

Module 1: Principles and practices of food preparation and cooking techniques. Mise en place, weighing and measurement techniques, equipment and terminology as applied in food preparation. Basic food quality control.

Module 2: Food preparation basics of the following: starches and cereals

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