BConSci Hospitality Management

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- BConSci Hospitality Management

Hospitality management seeks to prepare students for employment with leading food companies, master chefs working in top kitchens and other experts in the food and hospitality industry. Graduates will not only learn to create exceptional dishes, but will also be involved in culinary art, food product development, recipe development, food styling, large-scale food production, restaurant management and events management. Various marketing and business modules are also included in the programme. To fit into the vibrant, innovative and creative hospitality world, candidates must be team players who are curious by nature and service oriented, and have a passion for food and the hospitality industry. If you have boundless patience, perseverance and creativity, this degree is perfect for you.

Students are introduced to every aspect of the hospitality and tourism industries through hands-on training and site visits, and are exposed to guest speakers from local and international industries. They are also required to complete experiential training/internships, which allow them the opportunity to familiarise themselves with the workplace and gain first-hand experience of the real-world hospitality industry.

This degree is unique as it combines science, creativity, art and business management practices to create a practical hands-on experience that provides students with many possible work opportunities to choose from after graduating. In South Africa, this programme is one of only a few hospitality degrees that is still being offered in a traditional university setting.

Hospitality Management graduates pursue managerial positions such as accommodation managers, catering managers, conference centre managers, events managers, hotel managers, fast food managers, game and lodge managers, restaurant managers (both back- and front-of-house) and public house managers.

This degree also opens up many work opportunities in the culinary world, including chef, food stylist, food photographer, sommelier, menu engineer, recipe and product developer, product marketer, food safety consultant, improvement specialist, culinary idea conceptualisation specialist and entrepreneur. Many graduates also choose to become academics or teachers.

For more information, please consult the Faculty webpage.

Career Opportunities

Graduates can be employed as food and beverage mangers, food service managers, culinary specialists, events coordinators, entrepreneurs, food product and menu developers, food journalists, food safety and quality assurance managers, and food stylists.

Programme Code

02130109

Closing Dates

- **SA** – 31/08/2022
- **Non-SA** – 31/08/2022

Admission Requirements

Important information for all prospective students for 2023

The admission requirements below apply to all who apply for admission to the University of Pretoria with a **National Senior Certificate (NSC) and Independent Examination Board (IEB) qualifications. [Click here](#) for this Faculty Brochure.**

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

Life Orientation is excluded when calculating the APS.

You will be considered for final admission to degree studies if space allows, and if you have a National Senior Certificate (NSC) or equivalent qualification with admission to bachelor's degree studies, and comply with the minimum subject requirements as well as the APS requirements of your chosen

programme.

Applicants with qualifications other than the abovementioned should refer to the Brochure: Undergraduate Programme Information 2023: Qualifications other than the NSC and IEB, available at click here.

International students: Click here.

Transferring students

A transferring student is a student who, at the time of applying at the University of Pretoria (UP) is/was a registered student at another tertiary institution. A transferring student will be considered for admission based on NSC or equivalent qualification and previous academic performance. Students who have been dismissed from other institutions due to poor academic performance will not be considered for admission to UP.

Closing dates: Same as above.

Returning students

A returning student is a student who, at the time of application for a degree programme is/was a registered student at UP, and wants to transfer to another degree at UP. A returning student will be considered for admission based on NSC or equivalent qualification and previous academic performance.

Note:

- Students who have been excluded/dismissed from a faculty due to poor academic performance may be considered for admission to another programme at UP, as per faculty-specific requirements.
- Only ONE transfer between UP faculties and TWO transfers within a faculty will be allowed.
- Admission of returning students will always depend on the faculty concerned and the availability of space in the programmes for which they apply.

Closing date for applications from returning students

Unless capacity allows for an extension of the closing date, applications from returning students must be submitted before the end of August via your UP Student Centre.

Minimum duration of study

4 years, full-time

Faculty Notes

All modules will only be presented in English, as English is the language of tuition, communication and correspondence at the University of Pretoria.

Faculty Yearbooks: click here.

The University of Pretoria has decided not to set a specific closing date for applications to non-selection programmes for 2023. Applications will close when the available study spaces are filled (**close on availability of space**). Once the available number of study places for a specific programme are filled, no further applications for that particular programme will be considered. All applicants are therefore strongly advised and encouraged to submit their applications as soon as possible after 1 April 2022 and to check the application site (UP Student Portal) regularly.

The Faculty of Natural and Agricultural Sciences is home to more than 6 500 undergraduate and postgraduate students. The Faculty presents degrees in fields ranging from the proverbial A to Z – from actuaries to zoologists, and consists of 13 departments.

All degree programmes are designed to develop problem-solving individuals who can easily adapt to changing circumstances and take the lead in their chosen fields of specialisation. The qualifications awarded are of world-class and provide access to a multitude of career opportunities for dynamic and creative people. According to the latest Times Higher Education World University Rankings the University has achieved new world rankings in Physical Sciences, a discipline which features strongly in NAS and also maintains excellent positions on the ISI Web of Science (WOS) field rankings in Plant and Animal Sciences, Agricultural Sciences, and Environment and Ecology Sciences.

In the Faculty of Natural and Agricultural Sciences, we strive to continuously improve our high impact research and significantly address the national shortage of PhD graduates that respond to global and local challenges.

- **Disclaimer:** *This publication contains information about regulations and programmes of the University of Pretoria. Amendments to or updating of the information may be effected from time to time without prior notification. The accuracy, correctness or validity of the information contained here is therefore not guaranteed by the University at any given time and is always subject to verification. The user is kindly requested to verify the correctness of the information with the University at all times. Failure to do so will not give rise to any claim or action of any nature against the University by any party whatsoever.*

Enquiries about the programme

[Click Here](#)

How to apply

Note: Also consult General Rules and Information on the Yearbook website for additional information.

Disclaimer: Due to the continuous restructuring of the Faculty and this website, some of the information displayed here may not fully reflect the most recent developments in the Faculty. Any discrepancies that are experienced may be taken up with Student Administration of the Faculty.