

# University of Pretoria Yearbook 2016

## Food commodities and preparation 210 (VDS 210)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	18.00
<b>Programmes</b>	<a href="#">BDietetics Dietetics</a> <a href="#">BConsumer Science Foods: Retail Management</a> <a href="#">BConsumer Science Hospitality Management</a> <a href="#">BSc Food Management (4 years)</a>
<b>Service modules</b>	Faculty of Health Sciences
<b>Prerequisites</b>	VDS 121
<b>Contact time</b>	1 practical per week, 3 lectures per week
<b>Language of tuition</b>	Double Medium
<b>Academic organisation</b>	Consumer Science
<b>Period of presentation</b>	Semester 1

### Module content

Module 1: The study of different food systems with regard to food preparation. Physical and chemical properties and the influence of the composition in food preparation.

Module 2: Food preparation basics of the following: soups and sauces, fruit and vegetables; salads; frozen desserts; gelatine.

Module 3: Origin and development of food habits; Factors influencing habits and choice; Dynamics of food habits. Influence of religion on food habits. Food habits of different ethnic groups.

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