

University of Pretoria Yearbook 2016

Food commodities and preparation 221 (VDS 221)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	18.00
Programmes	BDietetics Dietetics BConsumer Science Foods: Retail Management BConsumer Science Hospitality Management BSc Food Management (4 years)
Service modules	Faculty of Health Sciences
Prerequisites	VDS 210
Contact time	3 lectures per week, 1 practical per week
Language of tuition	Double Medium
Academic organisation	Consumer Science
Period of presentation	Semester 2

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: meat; poultry; fish, legumes, eggs and milk, baked products (whole spectrum); leavening agents.

Module 3: The influence of culture on cuisines. Study of the cuisines of selected African, European and Eastern countries.

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