



University of Pretoria Yearbook 2016

Basic food preparation 111 (VDS 111)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
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
Module credits	6.00
Programmes	BDietetics Dietetics BConsumer Science Foods: Retail Management BConsumer Science Hospitality Management BSc Food Management (4 years)
Service modules	Faculty of Health Sciences
Prerequisites	No prerequisites.
Contact time	1 lecture per week, 0.5 practical per week, 1 discussion class per week
Language of tuition	Double Medium
Academic organisation	Consumer Science
Period of presentation	Semester 1

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