



University of Pretoria Yearbook 2016

Basic food preparation 111 (VDS 111)

Qualification Undergraduate

Faculty [Faculty of Natural and Agricultural Sciences](#)

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

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

The information published here is subject to change and may be amended after the publication of this information. The [General Regulations \(G Regulations\)](#) apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the [General Rules](#) section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.