



University of Pretoria Yearbook 2016

Consumer food research 310 (VDS 310)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module content	Planning executing and reporting consumer food research. Food preservation and evaluation techniques. Experiments in food, emphasizing ingredient function and standard preparation methods. Application of experimental methods through which the chemical and physical reactions of food to different food handling, preparation and preservation techniques are illustrated. Quality evaluation and consumer orientated sensory evaluation of food products.
Module credits	21.00
Programmes	BConsumer Science Foods: Retail Management BSc Food Management (4 years)
Prerequisites	VDS 221
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Double Medium
Academic organisation	Consumer Science
Period of presentation	Semester 1

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 each student to familiarise himself or herself 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.