



University of Pretoria Yearbook 2016

Large-scale food production and restaurant management 322 (VDS 322)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module content	Module 1: Restaurant management. Table setting, table serving, wine service, food and wine pairing, beverage management Module 2: Menu planning for different food service systems and styles of food service. Module 3: Large scale food procurement, consumption and storage. Practical work: Principles of large-scale food preparation and the practical application thereof in a practical restaurant situation. Recipe formats and adjustment applicable to large-scale food preparation. Work scheduling and the practical exposure to the use of large scale catering equipment in a real life situation.
Module credits	31.00
Programmes	BDietetics Dietetics BConsumer Science Hospitality Management BSc Food Management (4 years)
Service modules	Faculty of Health Sciences
Prerequisites	VDS 210 and VDS 221
Contact time	3 lectures per week, 3 practicals per week
Language of tuition	Double Medium
Academic organisation	Consumer Science
Period of presentation	Semester 2

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