

University of Pretoria Yearbook 2016

BConsumer Science Foods: Retail Management (02130114)

Duration of study 4 years

Total credits 523

Admission requirements

- In order to register NSC/IEB/Cambridge candidates must comply with the minimum requirements for degree studies as well as the minimum requirements for the relevant study programme.
- Life Orientation is excluded in the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the provisional admission of prospective students.
- Final admission is based on the Grade 12 results.

Minimum requirements for 2016								
Achievement level								
Afrikaans or English				Mathematics				APS
NSC/IEB	HIGCSE	AS-Level	A-Level	NSC/IEB	HIGCSE	AS-Level	A-Level	
5	3	C	C	4	3	D	D	28

Candidates who do not comply with the minimum admission requirements may be considered for admission to the BConsumer Science study programme based on the results of the NBT. Please note: No extended programme is offered in BConsumer Science.

Other programme-specific information

Students may enrol for AIM 111 and AIM 121 instead of AIM 101 (the same content presented over 2 semesters). Students who do not qualify for STK 110 must register for STK 113 and STK 123.

Promotion to next study year

A student who did not pass all the prescribed modules of a particular year of study, has to register for the outstanding modules first. With the approval of the head of the department, modules of the following year of study may be taken in advance only if no timetable clashes occur; all the requirements and prerequisites have been met and not more than a specified number of credits per semester are taken. The credits of the semester of which modules are repeated, are taken as a guideline for the calculation of the number of modules permitted.

- A student registers for the second year when at least 80% of the first-year module credits have been passed.



- b. A student registers for the third year when at least 85% of the module credits of the previous years have been passed.
- c. A student registers for the fourth year when at least 95% of the module credits of the previous years have been passed.

Practical/clinical/internship information

OPI 400 (Experiential training in industry): During the first to fourth years of study students must complete a total of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year, according to requirements as determined by the head of department. These credits must be successfully completed together with a complete portfolio before the degree will be conferred. Please note: Various practical and industry-interaction activities support the theoretical component of VDS 417 & VDS 427, VDS 413 and FST 412 and take place after hours to develop practical and industry skills.

Pass with distinction

A student obtains his or her degree with distinction if a weighted average of at least 75% is obtained in the following modules:

A combination equivalent to six semester modules:

Marketing research 314 and Strategic marketing 321

Food service management 420

Consumer food research 310

Food safety and hygiene 354

Recipe development and standardisation 413

Consumer aspects of food 417

Food retailing and visual merchandising of food 427

Food research project 480



Curriculum: Year 1

Minimum credits: 126

Programme-specific information

Minimum credits:

Fundamental = 12 credits

Core = 116 credits

Additional information:

Students who do not qualify for AIM 102 must register for AIM 111 and AIM 121.

Students who do not qualify for STK 113 must register for STK 113 and STK 123.

Fundamental modules

[Academic information management 111](#) (AIM 111) - Credits: 4.00

[Academic information management 121](#) (AIM 121) - Credits: 4.00

[Language and study skills 110](#) (LST 110) - Credits: 6.00

[Academic orientation 102](#) (UPO 102) - Credits: 0.00

[Academic information management 102](#) (AIM 102) - Credits: 6.00

Core modules

[Principles of marketing management 110](#) (BEM 110) - Credits: 10.00

[Economics 110](#) (EKN 110) - Credits: 10.00

[Economics 120](#) (EKN 120) - Credits: 10.00

[Financial accounting 111](#) (FRK 111) - Credits: 10.00

[Financial accounting 121](#) (FRK 121) - Credits: 12.00

[Design principles 111](#) (OBG 111) - Credits: 7.00

[Business management 114](#) (OBS 114) - Credits: 10.00

[Business management 124](#) (OBS 124) - Credits: 10.00

[Statistics 110](#) (STK 110) - Credits: 13.00

[Statistics 113](#) (STK 113) - Credits: 11.00

[Statistics 123](#) (STK 123) - Credits: 12.00

[Basic food preparation 111](#) (VDS 111) - Credits: 6.00

[Basic food preparation 121](#) (VDS 121) - Credits: 6.00

[Marketing applications 122](#) (BEM 122) - Credits: 10.00



Curriculum: Year 2

Minimum credits: 131

Programme-specific information

Minimum credits:

Core = 127 credits

Additional information:

Core modules

Business law 210 (BER 210) - Credits: 16.00

Business law 220 (BER 220) - Credits: 16.00

Physiology 110 (FSG 110) - Credits: 6.00

Physiology 120 (FSG 120) - Credits: 6.00

Business management 210 (OBS 210) - Credits: 16.00

Food commodities and preparation 210 (VDS 210) - Credits: 18.00

Food commodities and preparation 221 (VDS 221) - Credits: 18.00

Informatics 281 (INF 281) - Credits: 3.00

Consumer behaviour 212 (BEM 212) - Credits: 16.00

Integrated brand communications 224 (BEM 224) - Credits: 16.00



Curriculum: Year 3

Minimum credits: 135

Programme-specific information

Minimum credits:

Core = 135 credits

Additional information:

Core modules

[Labour relations 320](#) (ABV 320) - Credits: 20.00

[Marketing management 321](#) (BEM 321) - Credits: 20.00

[Nutrition 311](#) (VDG 311) - Credits: 17.00

[Nutrition during life cycle 321](#) (VDG 321) - Credits: 17.00

[Consumer food research 310](#) (VDS 310) - Credits: 21.00

[Food safety and hygiene 354](#) (VDS 354) - Credits: 12.00

[Marketing research 314](#) (BEM 314) - Credits: 20.00

[Aesthetics: Product, consumer and environment 320](#) (EST 320) - Credits: 8.00



Curriculum: Final year

Minimum credits: 131

Programme-specific information

Minimum credits:

Core = 131 credits

Additional information:

Core modules

[Sensory evaluation 412](#) (FST 412) - Credits: 10.00

[Food service management 420](#) (VDB 420) - Credits: 21.00

[Recipe development and standardisation 413](#) (VDS 413) - Credits: 30.00

[Experiential training in industry 400](#) (OPI 400) - Credits: 5.00

[Consumer aspects of food 417](#) (VDS 417) - Credits: 15.00

[Food retailing and visual merchandising of food 427](#) (VDS 427) - Credits: 17.00

[Food research project 480](#) (VNP 480) - Credits: 28.00

[Food research project 480](#) (VNP 480) - Credits: 28.00

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.