BConsumer Science Hospitality Management (02130115)

Duration of study	4 years
Total credits	564

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. 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 600 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 x40 hours (120 hours) per year for the first to third year and 6 weeks x 40 hours in the fourth year to include event management, according to requirements as determine d 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 TBE 220, 310 and VDS 322,VDS 414 & 424 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

Tourism management 310

Food research project 480

Large-scale food production and restaurant management 322

Recipe development and standardisation 413

Culinary art 414, 424

Food service management 420

Curriculum: Year 1

Minimum credits: 138

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
Physiology 110 (FSG 110) - Credits: 6.00
Physiology 120 (FSG 120) - Credits: 6.00
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: 138

Core modules

Labour relations 320 (ABV 320) - Credits: 20.00
Business law 210 (BER 210) - Credits: 16.00
Business management 210 (OBS 210) - Credits: 16.00
Business management 220 (OBS 220) - Credits: 16.00
Food commodities and preparation 210 (VDS 210) - Credits: 18.00
Food commodities and preparation 221 (VDS 221) - Credits: 18.00
Consumer behaviour 212 (BEM 212) - Credits: 16.00

Curriculum: Year 3

Minimum credits: 143

Core modules

Food service management 321 (VDB 321) - Credits: 18.00
Nutrition 311 (VDG 311) - Credits: 17.00
Nutrition during life cycle 321 (VDG 321) - Credits: 17.00
Large-scale food production and restaurant management 322 (VDS 322) - Credits: 31.00
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: 145

Core modules

Food service management 420 (VDB 420) - Credits: 21.00
Recipe development and standardisation 413 (VDS 413) - Credits: 30.00
Culinary art 414 (VDS 414) - Credits: 28.00
Culinary art 424 (VDS 424) - Credits: 28.00
Experiential training in industry 400 (OPI 400) - Credits: 5.00
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.