

# University of Pretoria Yearbook 2017

## Food commodities and preparation 210 (VDS 210)

**Qualification** Undergraduate

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

**Module credits** 18.00

**Programmes** [BDietetics](#)

[BConSci Food Retail Management](#)

[BConSci Hospitality Management](#)

[BSc Culinary Science](#)

**Service modules** Faculty of Health Sciences

**Prerequisites** VDS 121

**Contact time** 1 practical per week, 3 lectures per week

**Language of tuition** Afrikaans and English is used in one class

**Academic organisation** Consumer Science

**Period of presentation** Semester 1

### Module content

Module 1: The study of different food systems with regard to food preparation. Physical and chemical properties and the influence of the composition in food preparation.

Module 2: Food preparation basics of the following: soups and sauces, fruit and vegetables; salads; frozen desserts; gelatine.

Module 3: Origin and development of food habits; Factors influencing habits and choice; Dynamics of food habits. Influence of religion on food habits. Food habits of different ethnic groups.

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