

# University of Pretoria Yearbook 2017

## Food commodities and preparation 221 (VDS 221)

**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 210

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

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

**Academic organisation** Consumer Science

**Period of presentation** Semester 2

### 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: meat; poultry; fish, legumes, eggs and milk, baked products (whole spectrum); leavening agents.

Module 3: The influence of culture on cuisines. Study of the cuisines of selected African, European and Eastern countries.

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