

University of Pretoria Yearbook 2017

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

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	31.00
Programmes	BDietetics BConSci Hospitality Management BSc Culinary Science
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	Afrikaans and English is used in one class
Academic organisation	Consumer Science
Period of presentation	Semester 2

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.

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.