

## University of Pretoria Yearbook 2017

# Recipe development and standardisation 413 (VDS 413)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	30.00
<b>Programmes</b>	<a href="#">BConSci Food Retail Management</a> <a href="#">BConSci Hospitality Management</a> <a href="#">BSc Culinary Science</a>
<b>Prerequisites</b>	VDS 310 or VDS 322
<b>Contact time</b>	3 lectures per week, 2 practicals per week
<b>Language of tuition</b>	Afrikaans and English is used in one class
<b>Academic organisation</b>	Consumer Science
<b>Period of presentation</b>	Semester 1

### Module content

Recipe development process. Development of appropriate recipes and food products for a given situation. Standardisation of recipes. Food styling and food photography.

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.