



University of Pretoria Yearbook 2017

Basic food preparation 121 (VDS 121)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	6.00
Programmes	BDietetics BConSci Food Retail Management BConSci Hospitality Management BSc Culinary Science BSc Extended programme - Biological and Agricultural Sciences
Service modules	Faculty of Health Sciences
Prerequisites	VDS 111
Contact time	1 practical per week, 1 lecture 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: Principles and practices of food preparation and cooking techniques. Mise en place, weighing and measurement techniques, equipment and terminology as applied in food preparation. Basic food quality control.
Module 2: Food preparation basics of the following: starches and cereals

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