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# University of Pretoria Yearbook 2017

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## Culinary art 424 (VDS 424)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	22.00
<b>Programmes</b>	<a href="#">BConSci Hospitality Management</a> <a href="#">BSc Culinary Science</a>
<b>Prerequisites</b>	VDS 414
<b>Contact time</b>	2 practicals per week, 2 lectures 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 2

### Module content

Advanced food preparation and presentation techniques. Event planning and banqueting.

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