

University of Pretoria Yearbook 2017

BConSci Food Retail Management (02130108)

Duration of study 4 years

Total credits 512

Admission requirements

- The following persons will be considered for admission: a candidate who is in possession of a certificate that is deemed by the University to be equivalent to the required Grade 12 certificate with university endorsement; a candidate who is a graduate from another tertiary institution or has been granted the status of a graduate of such an institution; and a candidate who is a graduate of another faculty at the University of Pretoria.
- Life Orientation is excluded in the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the provisional admission of prospective students. Final admission is based on the Grade 12 results.

Minimum requirements								
Achievement level								
Afrikaans or English				Mathematics				APS
NSC/IEB	HIGCSE	AS-Level	A-Level	NSC/IEB	HIGCSE	AS-Level	A-Level	
5	3	C	C	4	3	D	D	28

Promotion to next study year

A student who did not pass all the prescribed modules of a particular year of study, has to register for the outstanding modules first. With the approval of the head of the department, modules of the following year of study may be taken in advance only if no timetable clashes occur; all the requirements and prerequisites have been met and not more than a specified number of credits per semester are taken. The credits of the semester of which modules are repeated, are taken as a guideline for the calculation of the number of modules permitted.

- A student registers for the second year when at least 80% of the first-year module credits have been passed.
- A student registers for the third year when at least 85% of the module credits of the previous years have been passed.
- A student registers for the fourth year when at least 95% of the module credits of the previous years have been passed.

Practical/clinical/internship information

OPI 400 (Experiential training in industry): During the first to fourth years of study students must complete a total

of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year, according to requirements as determined by the head of department. These credits include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred. Please note: Various practical and industry-interaction activities support the theoretical component of VDS 417 & VDS 427, VDS 413 and FST 412 and take place after hours to develop practical and industry skills.

Pass with distinction

A student obtains his or her degree with distinction if a weighted average of at least 75% is obtained in the following modules:

A combination equivalent to six semester modules:

- Marketing research 314 and Strategic marketing 321
- Food service management 420
- Consumer food research 310
- Food safety and hygiene 354
- Recipe development and standardisation 413
- Consumer aspects of food 417
- Food retailing and visual merchandising of food 427
- Food research project 480

Curriculum: Year 1

Minimum credits: 128

Minimum credits:

Fundamental = 12

Core = 116 credits

Additional information:

Students who do not qualify for AIM 102 must register for AIM 111 and AIM 121.

Students who do not qualify for STK 110 must register for STK 113 and STK 123.

Fundamental modules

Academic information management 111 (AIM 111) - Credits: 4.00

Academic information management 121 (AIM 121) - Credits: 4.00

Language and study skills 110 (LST 110) - Credits: 6.00

Academic orientation 102 (UPO 102) - Credits: 0.00

Academic information management 102 (AIM 102) - Credits: 6.00

Core modules

Marketing Management 120 (BEM 120) - Credits: 10.00

Economics 110 (EKN 110) - Credits: 10.00

Financial accounting 111 (FRK 111) - Credits: 10.00

Physiology 110 (FSG 110) - Credits: 6.00

Physiology 120 (FSG 120) - Credits: 6.00

Design principles 111 (OBG 111) - Credits: 7.00

Business management 114 (OBS 114) - Credits: 10.00

Business management 124 (OBS 124) - Credits: 10.00

Statistics 110 (STK 110) - Credits: 13.00

Basic food preparation 111 (VDS 111) - Credits: 6.00

Financial accounting 122 (FRK 122) - Credits: 12.00

Basic food preparation 121 (VDS 121) - Credits: 6.00



Curriculum: Year 2

Minimum credits: 127

Minimum credits:

Core = 127

Core modules

Business law 210 (BER 210) - Credits: 16.00

Business law 220 (BER 220) - Credits: 16.00

Business management 210 (OBS 210) - Credits: 16.00

Food commodities and preparation 210 (VDS 210) - Credits: 18.00

Food commodities and preparation 221 (VDS 221) - Credits: 18.00

Informatics 281 (INF 281) - Credits: 3.00

Consumer behaviour 212 (BEM 212) - Credits: 16.00

Integrated brand communications 224 (BEM 224) - Credits: 16.00

Consumer facilitation 222 (VBF 222) - Credits: 8.00



Curriculum: Year 3

Minimum credits: 135

Minimum credits:

Core = 135

Core modules

[Labour relations 320](#) (ABV 320) - Credits: 20.00

[Marketing management 321](#) (BEM 321) - Credits: 20.00

[Nutrition 311](#) (VDG 311) - Credits: 17.00

[Nutrition during life cycle 321](#) (VDG 321) - Credits: 17.00

[Consumer food research 310](#) (VDS 310) - Credits: 21.00

[Food safety and hygiene 354](#) (VDS 354) - Credits: 12.00

[Marketing research 314](#) (BEM 314) - Credits: 20.00

[Aesthetics: Product, consumer and environment 320](#) (EST 320) - Credits: 8.00

Curriculum: Final year

Minimum credits: 131

Minimum credits:

Core = 131

Additional information:

OPI 400 (Experiential training in industry): During the first to fourth years of study students must complete a total of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year, according to requirements as determined by the head of department. These credits include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred. Please note: Various practical and industry-interaction activities support the theoretical component of VDS 417 & VDS 427, VDS 413 and FST 412 and take place after hours to develop practical and industry skills.

Core modules

[Sensory evaluation 412](#) (FST 412) - Credits: 10.00

[Food service management 420](#) (VDB 420) - Credits: 21.00

[Recipe development and standardisation 413](#) (VDS 413) - Credits: 30.00

[Experiential training in industry 400](#) (OPI 400) - Credits: 5.00

[Consumer aspects of food 417](#) (VDS 417) - Credits: 15.00

[Food retailing and visual merchandising of food 427](#) (VDS 427) - Credits: 17.00

[Research project 400](#) (VBR 400) - Credits: 30.00

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.