

# University of Pretoria Yearbook 2018

## 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 lecture per week, 1 practical per week

**Language of tuition** Afrikaans and English are used in one class

**Department** 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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