

University of Pretoria Yearbook 2018

Recipe development and standardisation 413 (VDS 413)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	30.00
Programmes	BConSci Food Retail Management BConSci Hospitality Management BSc Culinary Science
Prerequisites	VDS 310 or VDS 322
Contact time	2 practicals per week, 3 lectures per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer Science
Period of presentation	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.

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