



University of Pretoria Yearbook 2018

Basic food preparation 121 (VDS 121)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
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
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

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