



University of Pretoria Yearbook 2018

Food commodities and preparation 210 (VDS 210)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module content	<p>Module 1: The study of different food systems with regard to food preparation. Physical and chemical properties and the influence of the composition in food preparation.</p> <p>Module 2: Food preparation basics of the following: soups and sauces, fruit and vegetables; salads; frozen desserts; gelatine.</p> <p>Module 3: Origin and development of food habits; Factors influencing habits and choice; Dynamics of food habits. Influence of religion on food habits. Food habits of different ethnic groups.</p>
Module credits	18.00
Programmes	BDietetics BConSci Food Retail Management BConSci Hospitality Management BSc Culinary Science
Service modules	Faculty of Health Sciences
Prerequisites	VDS 121
Contact time	1 practical 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

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