



University of Pretoria Yearbook 2019

Food service management 420 (VDB 420)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module content	The professional food service manager's roles, responsibilities and characteristics. Contemporary leadership and management styles in food service systems. Professionalism and ethics. Advanced food service systems and production management techniques and training facilitation. Marketing of food services.
Module credits	21.00
Programmes	BConSci Food Retail Management BConSci Hospitality Management BSc Culinary Science
Prerequisites	VDB 321 GS and ABV 320
Contact time	3 lectures per week, 1 practical per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Semester 1

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 each student to familiarise himself or herself 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.