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# University of Pretoria Yearbook 2019

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## Large-scale food production and restaurant management 322 (VDS 322)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	31.00
<b>Programmes</b>	<a href="#">BDietetics</a> <a href="#">BConSci Hospitality Management</a> <a href="#">BSc Culinary Science</a>
<b>Service modules</b>	Faculty of Health Sciences
<b>Prerequisites</b>	VDS 210 and VDS 221
<b>Contact time</b>	3 lectures per week, 3 practicals per week
<b>Language of tuition</b>	Afrikaans and English are used in one class
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	Semester 2

### Module content

Module 1: Restaurant management. Table setting, table serving, wine service, food and wine pairing, beverage management

Module 2: Menu planning for different food service systems and styles of food service.

Module 3: Large scale food procurement, consumption and storage.

Practical work: Principles of large-scale food preparation and the practical application thereof in a practical restaurant situation. Recipe formats and adjustment applicable to large-scale food preparation. Work scheduling and the practical exposure to the use of large scale catering equipment in a real life situation.

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