University of Pretoria Yearbook 2019

BSc Culinary Science (02133320)

Minimum duration of study	4 years
Total credits	558

Admission requirements

- The following persons will be considered for admission: a candidate who is in possession of a certificate that is deemed by the University to be equivalent to the required Grade 12 certificate with university endorsement, a candidate who is a graduate from another tertiary institution or has been granted the status of a graduate of such an institution, and a candidate who is a graduate of another faculty at the University of Pretoria.
- Life Orientation is excluded in the calculation of the Admission Point Score (APS).
- Grade 11 results are used for the conditional admission of prospective students. Final admission is based on the Grade 12 results.

Minimum requirements Achievement level English Home Language or English First Additional Language		**Mathematics**		**Physical Science**		**APS**
NSC/IEB	AS Level	NSC/IEB	AS Level	NSC/IEB	AS Level	
5	C	5	C	5	C	**30**

* Cambridge A level candidates who obtained at least a D in the required subjects, will be considered for admission. International Baccalaureate (IB) HL candidates who obtained at least a 4 in the required subjects, will be considered for admission.

Candidates who do not comply with the minimum admission requirements for BSc (Culinary Science), may be considered for admission to the BSc – Extended programme for the Biological and Agricultural Sciences. The BSc – Extended programme takes one year longer to complete.

BSc Extended Programme for the Biological and Agricultural Sciences

Minimum requirements Achievement level English Home Language or English First Additional Language		**Mathematics**		**Physical Science**		**APS**
NSC/IEB	AS Level	NSC/IEB	AS Level	NSC/IEB	AS Level	
4	D	4	D	4	D	**24**

Other programme-specific information

A student must pass all the minimum prescribed and elective module credits as set out at the end of each year within a programme as well as the total required credits to comply with the particular degree programme. Please refer to the curricula of the respective programmes. At least 144 credits must be obtained at 300-/400-level, or otherwise as indicated by curriculum. The minimum module credits needed to comply with degree requirements is set out at the end of each study programme. Subject to the programmes as indicated a maximum of 150 credits will be recognised at 100-level. A student may, in consultation with the relevant head of department and subject to the permission by the Dean, select or replace prescribed module credits not indicated in BSc three-year study programmes to the equivalent of a maximum of 36 module credits.

It is important that the total number of prescribed module credits is completed during the course of the study programme. The Dean may, on the recommendation of the relevant head of department, approve deviations in this regard. Subject to the programmes as indicated in the respective curricula, a student may not register for more than 75 module credits per semester at first-year level subject to permission by the Dean. A student may be permitted to register for up to 80 module credits in a the first semester during the first year provided that he or she obtained a final mark of no less than 70% for grade 12 Mathematics and achieved an APS of 34 or more in the NSC.

Students who are already in possession of a bachelor's degree, will not receive credit for modules of which the content overlap with modules from the degree that was already conferred. Credits will not be considered for more than half the credits passed previously for an uncompleted degree. No credits at the final-year or 300- and 400-level will be granted.

The Dean may, on the recommendation of the programme manager, approve deviations with regard to the composition of the study programme.

Please note: Where elective modules are not specified, these may be chosen from any modules appearing in the list of modules.

It remains the student's responsibility to acertain, prior to registration, whether they comply with the prerequisites of the modules they want to register for.

The prerequisites are listed in the Alphabetical list of modules.

Promotion to next study year

A student will be promoted to the following year of study if he or she passed 100 credits of the prescribed credits for a year of study, unless the Dean on the recommendation of the relevant head of department decides otherwise. A student who does not comply with the requirements for promotion to the following year of study, retains the credit for the modules already passed and may be admitted by the Dean, on recommendation of the relevant head of department, to modules of the following year of study to a maximum of 48 credits, provided that it will fit in with both the lecture and examination timetable.

General promotion requirements in the faculty
All students whose academic progress is not acceptable can be suspended from further studies.

- A student who is excluded from further studies in terms of the stipulations of the abovementioned regulations, will be notified in writing by the Dean or Admissions Committee at the end of the relevant semester.
- A student who has been excluded from further studies may apply in writing to the Admissions Committee of the

Faculty of Natural and Agricultural Sciences for re-admission.

- Should the student be re-admitted by the Admissions Committee, strict conditions will be set which the student must comply with in order to proceed with his/her studies.
- Should the student not be re-admitted to further studies by the Admissions Committee, he/she will be informed in writing.
- Students who are not re-admitted by the Admissions Committee have the right to appeal to the Senior Appeals Committee.
- Any decision taken by the Senior Appeals Committee is final.

Practical/clinical/internship information

OPI 400 (Experiential training in industry): During the first to fourth years of study, students must complete a total of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year, according to requirements as determine by the head of department. These “credits” include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred.
Please note: Various practical and industry interaction activities support the theoretical component of VDS 414 & VDS 424, VDS 413 and FST 413 and take place after hours to develop practical and industry skills.

Pass with distinction

A student obtains his or her degree with distinction if a weighted average of at least 75% is obtained in the following modules:

Recipe development and standardisation 413

Consumer aspects of food 417

Food research project 480

Food service management 420

Food science and technology 413

Curriculum: Year 1

Minimum credits: 134

Minimum credits: 134

Core = 122 credits

Fundamental = 12

Note: Students who do not qualify for AIM 102 must register for AIM 111 and AIM 121.

Fundamental modules

Academic information management 102 (AIM 102) - Credits: 6.00
Academic information management 111 (AIM 111) - Credits: 4.00
Academic information management 121 (AIM 121) - Credits: 4.00
Language and study skills 110 (LST 110) - Credits: 6.00
Academic orientation 102 (UPO 102) - Credits: 0.00

Core modules

Marketing Management 120 (BEM 120) - Credits: 10.00
Biometry 120 (BME 120) - Credits: 16.00
General chemistry 117 (CMY 117) - Credits: 16.00
General chemistry 127 (CMY 127) - Credits: 16.00
Physiology 110 (FSG 110) - Credits: 6.00
Physiology 120 (FSG 120) - Credits: 6.00
Introduction to microbiology 161 (MBY 161) - Credits: 8.00
Molecular and cell biology 111 (MLB 111) - Credits: 16.00
Basic food preparation 111 (VDS 111) - Credits: 6.00
Basic food preparation 121 (VDS 121) - Credits: 6.00
Mathematics 134 (WTW 134) - Credits: 16.00

Curriculum: Year 2

Minimum credits: 144

Minimum credits:

Core = 144

Core modules

Introduction to proteins and enzymes 251 (BCM 251) - Credits: 12.00
Carbohydrate metabolism 252 (BCM 252) - Credits: 12.00
Lipid and nitrogen metabolism 261 (BCM 261) - Credits: 12.00
Biochemical principles of nutrition and toxicology 262 (BCM 262) - Credits: 12.00
Consumer behaviour 212 (BEM 212) - Credits: 16.00
Principles of food processing and preservation 260 (FST 260) - Credits: 12.00
Bacteriology 251 (MBY 251) - Credits: 12.00
Food microbiology 262 (MBY 262) - Credits: 12.00
Consumer facilitation 222 (VBF 222) - Credits: 8.00
Food commodities and preparation 210 (VDS 210) - Credits: 18.00
Food commodities and preparation 221 (VDS 221) - Credits: 18.00

Curriculum: Year 3

Minimum credits: 140

Minimum credits:

Core = 140

Core modules

Food chemistry 351 (FST 351) - Credits: 18.00
Food chemistry (2) 352 (FST 352) - Credits: 18.00
Food service management 321 (VDB 321) - Credits: 18.00
Nutrition 311 (VDG 311) - Credits: 17.00
Nutrition during life cycle 321 (VDG 321) - Credits: 17.00
Consumer food research 310 (VDS 310) - Credits: 21.00
Large-scale food production and restaurant management 322 (VDS 322) - Credits: 31.00

Curriculum: Final year

Minimum credits: 140

Minimum credits:

Core = 140 credits

Additional information:

OPI 400 (Experiential training in industry): During the first to fourth years of study, students must complete a total of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year, according to requirements as determine by the head of department. These “credits” include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred. Please note: Various practical and industry interaction activities support the theoretical component of VDS 414 & VDS 424, VDS 413 and FST 413 and take place after hours to develop practical and industry skills.

Core modules

Sensory evaluation 412 (FST 412) - Credits: 10.00
Experiential training in industry 400 (OPI 400) - Credits: 5.00
Research project 400 (VBR 400) - Credits: 30.00
Food service management 420 (VDB 420) - Credits: 21.00
Recipe development and standardisation 413 (VDS 413) - Credits: 30.00
Culinary art 414 (VDS 414) - Credits: 22.00
Culinary art 424 (VDS 424) - Credits: 22.00