

University of Pretoria Yearbook 2020

Experiential training in industry 400 (OPI 400)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	5.00
Programmes	BConSci Food Retail Management
	BConSci Hospitality Management
	BSc Culinary Science
Prerequisites	Documentation of work experience as required for years 1-3
Contact time	1 practical per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Semester 2

Module content

During the first to fourth years of study students must complete a total of 600 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 x40 hours (120 hours) per year for the first to third year and 6 weeks x40 hours in the fourth year, including the following:

• event management for Hospitality Management students, according to requirements as determined by the head of department;

or

• a culinary science project application for Culinary Science students, according to requirements as determined by the head of department.

These 'credits' comprise 50 learning hours and the balance of the hours include work-related experience evidence of experiential training, service learning and community engagement during the four years of the degree 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 322, 413, 414, 417, 424, 427 and FST 412 (as applicable to the respective Consumer Science programmes) and take place after hours to develop practical and industry skills.

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 students to familiarise themselves well with these regulations as well as with the information contained in the General Rules section.



