



University of Pretoria Yearbook 2020

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. All lectures and practical discussion sessions focus on the role of food service management in addressing the UN Sustainable Development Goal #12 to promote sustainable consumption and production patterns. The practical components of presenting a workshop and setting up a small business encourages innovation and entrepreneurial growth and sustainability, thereby addressing the UN Sustainable Development Goal #8 to promote full and productive employment and economic growth.

Module credits 21.00

Programmes [BConSci Food Retail Management](#)

[BConSci Hospitality Management](#)

[BSc Culinary Science](#)

Prerequisites VDB 321 GS and ABV 320

Contact time 1 practical per week, 3 lectures per week

Language of tuition Afrikaans and English are used in one class

Department Consumer and Food Sciences

Period of presentation Semester 2

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