

University of Pretoria Yearbook 2020

Recipe development and standardisation 413 (VDS 413)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	30.00
Programmes	BConSci Food Retail Management BConSci Hospitality Management BSc Culinary Science
Prerequisites	VDS 310 or VDS 322
Contact time	2 practicals 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 1

Module content

Recipe development process. Development of appropriate recipes and food products for a given situation. Standardisation of recipes. Food styling and food photography. The UN sustainable development goals #3; 8; 9; 11 and 12 are addressed during the theory components and practical sessions. Projects are focused on identifying not only critical areas of concern but also possible mitigating strategies thus encouraging innovation to achieve good health and well-being, responsible industry consumption, production community engagement and economic growth.

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