



---

# University of Pretoria Yearbook 2020

---

## Basic food preparation and food preparation techniques 231 (VDS 231)

|                               |   |
|-------------------------------|---|
| <b>Qualification</b>          | Undergraduate   |
| <b>Faculty</b>                | <a href="#">Faculty of Natural and Agricultural Sciences</a>          |
| <b>Module credits</b>         | 12.00   |
| <b>Programmes</b>             | <a href="#">BDietetics</a>  |
| <b>Prerequisites</b>          | No prerequisites.   |
| <b>Contact time</b>           | 1 discussion class per week, 1 lecture per week, 1 practical per week |
| <b>Language of tuition</b>    | Module is presented in English  |
| <b>Department</b>             | Consumer and Food Sciences  |
| <b>Period of presentation</b> | Semester 1  |

### Module content

Basic food preparation and food preparation techniques.

---

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. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.