



University of Pretoria Yearbook 2020

BConSci Hospitality Management (02130109)

NQF level	08
Minimum duration of study	4 years
Total credits	532

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

NSC/IEB
5

AS Level
C

Mathematics

NSC/IEB
4

AS Level
D

APS

28

* 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.

Promotion to next study year

A student who did not pass all the prescribed modules of a particular year of study, has to register for the outstanding modules first. With the approval of the head of the department, modules of the following year of study may be taken in advance only if no timetable clashes occur; all the requirements and prerequisites have been met and not more than a specified number of credits per semester are taken. The credits of the semester of which modules are repeated, are taken as a guideline for the calculation of the number of modules permitted.

- a. A student registers for the second year when at least 80% of the first-year module credits have been passed.
- b. A student registers for the third year when at least 85% of the module credits of the previous years have been passed.
- c. A student registers for the fourth year when at least 95% of the module credits of the previous years have been passed.



Practical/clinical/internship information

OPI 400 (Experiential training in industry): 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 x 40 hours (120 hours) per year for the first to third year and 6 weeks x 40 hours in the fourth year to include event management, according to requirements as determined 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 TBE 220, 310 and VDS 322, VDS 414 & 424 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:

A combination equivalent to six semester modules

- Tourism management 310
- Food research project 480
- Large-scale food production and restaurant management 322
- Recipe development and standardisation 413
- Culinary art 414, 424
- Food service management 420



Curriculum: Year 1

Minimum credits: 131

Core = 119

Fundamental = 12

Additional information:

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

Students who do not qualify for STK 110 must register for STK 113 and STK 123.

Fundamental modules

Academic information management 102 (AIM 102)

Module content:

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology. Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

Module credits 6.00

Service modules

Faculty of Education
Faculty of Economic and Management Sciences
Faculty of Humanities
Faculty of Law
Faculty of Health Sciences
Faculty of Natural and Agricultural Sciences
Faculty of Theology and Religion
Faculty of Veterinary Science

Prerequisites No prerequisites.

Contact time 2 lectures per week

Language of tuition Module is presented in English

Department Information Science

Period of presentation Semester 2

Academic information management 111 (AIM 111)

Module content:

Find, evaluate, process, manage and present information resources for academic purposes using appropriate technology.

Module credits 4.00



Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Economic and Management Sciences Faculty of Humanities Faculty of Law Faculty of Health Sciences Faculty of Natural and Agricultural Sciences Faculty of Theology and Religion
Prerequisites	No prerequisites.
Contact time	2 lectures per week
Language of tuition	Module is presented in English
Department	Information Science
Period of presentation	Semester 1

Academic information management 121 (AIM 121)

Module content:

Apply effective search strategies in different technological environments. Demonstrate the ethical and fair use of information resources. Integrate 21st-century communications into the management of academic information.

Module credits 4.00

Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Economic and Management Sciences Faculty of Humanities Faculty of Law Faculty of Health Sciences Faculty of Natural and Agricultural Sciences Faculty of Theology and Religion Faculty of Veterinary Science
Prerequisites	No prerequisites.
Contact time	2 lectures per week
Language of tuition	Module is presented in English
Department	Informatics
Period of presentation	Semester 2

Language and study skills 110 (LST 110)

Module content:

The module aims to equip students with the ability to cope with the reading and writing demands of scientific disciplines.

Module credits 6.00



Service modules	Faculty of Natural and Agricultural Sciences Faculty of Veterinary Science
Prerequisites	No prerequisites.
Contact time	2 lectures per week
Language of tuition	Module is presented in English
Department	Unit for Academic Literacy
Period of presentation	Semester 1

Academic orientation 102 (UPO 102)

Module credits	0.00
Language of tuition	Module is presented in English
Department	Natural and Agricultural Sciences Deans Office
Period of presentation	Year

Core modules

Marketing management 120 (BEM 120)

Module content:

This module provides an overview of the fundamentals of marketing by considering the exchange process, customer value, marketing research and the development of a marketing plan. It also addresses the marketing mix elements with specific focus on the seven service marketing elements namely the service product, physical evidence, people, process, distribution, pricing and integrated marketing communication.

Module credits	10.00
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Humanities Faculty of Natural and Agricultural Sciences
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Marketing Management
Period of presentation	Semester 2

Economics 110 (EKN 110)

Module content:

This module deals with the core principles of economics. A distinction between macroeconomics and microeconomics is made. A discussion of the market system and circular flow of goods, services and money is followed by a section dealing with microeconomic principles, including demand and supply analysis, consumer



behaviour and utility maximisation, production and the costs thereof, and the different market models and firm behaviour. Labour market institutions and issues, wage determination, as well as income inequality and poverty are also addressed. A section of money, banking, interest rates and monetary policy concludes the course.

Module credits	10.00
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	No prerequisites.
Contact time	1 discussion class per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Economics
Period of presentation	Semester 1

Economics 120 (EKN 120)

Module content:

This module deals with the core principles of economics, especially macroeconomic measurement the private and public sectors of the South African economy receive attention, while basic macroeconomic relationships and the measurement of domestic output and national income are discussed. Aggregate demand and supply analysis stands core to this course which is also used to introduce students to the analysis of economic growth, unemployment and inflation. The microeconomics of government is addressed in a separate section, followed by a section on international economics, focusing on international trade, exchange rates and the balance of payments. The economics of developing countries and South Africa in the global economy conclude the course.

Module credits	10.00
Service modules	Faculty of Engineering, Built Environment and Information Technology Faculty of Education Faculty of Humanities Faculty of Natural and Agricultural Sciences
Prerequisites	EKN 110 GS or EKN 113 GS and at least 4 (50-59%) in Mathematics in the Grade 12 examination or 60% in STK 113 and concurrently registered for STK 123
Contact time	1 discussion class per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Economics
Period of presentation	Semester 2

Financial accounting 111 (FRK 111)

Module content:

The nature and function of accounting; the development of accounting; financial position; financial result; the



recording process; processing of accounting data; treatment of VAT; elementary income statement and balance sheet; flow of documents; accounting systems; introduction to internal control and internal control measures; bank reconciliations; control accounts; adjustments; financial statements of a sole proprietorship; the accounting framework.

Module credits 10.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Law
Faculty of Natural and Agricultural Sciences

Prerequisites No prerequisites.

Contact time 4 lectures per week

Language of tuition Module is presented in English

Department Accounting

Period of presentation Semester 1

Financial accounting 122 (FRK 122)

Module content:

Budgeting, payroll accounting, taxation – income tax and an introduction to other types of taxes, credit and the new Credit Act, insurance, accounting for inventories (focus on inventory and the accounting entries, not calculations), interpretation of financial statements.

Module credits 12.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Law
Faculty of Natural and Agricultural Sciences

Prerequisites FRK 111 GS or FRK 133, FRK 143

Contact time 4 lectures per week

Language of tuition Module is presented in English

Department Accounting

Period of presentation Semester 2

Physiology 110 (FSG 110)

Module content:

Introduction (terminology and anatomical orientation); chemical principles; cytology and histology; neuro-physiology and the senses; haematology and body fluids; cardiovascular system.

Module credits 6.00

Service modules Faculty of Humanities
Faculty of Natural and Agricultural Sciences



Prerequisites	No prerequisites.
Contact time	3 lectures per week
Language of tuition	Module is presented in English
Department	Physiology
Period of presentation	Semester 1

Physiology 120 (FSG 120)

Module content:

Respiratory system; nutrition; digestion and metabolism; kidneys and acid-base equilibrium; endocrinology; reproduction physiology and reproduction; skin and body temperatures.

Module credits 6.00

Service modules Faculty of Humanities
Faculty of Natural and Agricultural Sciences

Prerequisites FSG 110

Contact time 3 lectures per week

Language of tuition Module is presented in English

Department Physiology

Period of presentation Semester 2

Informatics 183 (INF 183)

Module content:

Computer processing of accounting information.

Module credits 3.00

Prerequisites No prerequisites.

Contact time 1 practical per week

Language of tuition Module is presented in English

Department Informatics

Period of presentation Year

Design principles 111 (OBG 111)

Module content:

An introduction to the elements and principles of design as is applicable to interior and clothing design and food preparation. Colour theory.

Module credits 7.00



Prerequisites	No prerequisites.
Contact time	1 lecture per week, 1 practical per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Business management 114 (OBS 114)

Module content:

The entrepreneurial mind-set; managers and managing; values, attitudes, emotions, and culture: the manager as a person; ethics and social responsibility; decision making; leadership and responsible leadership; effective groups and teams; managing organizational structure and culture inclusive of the different functions of a generic organisation and how they interact (marketing; finance; operations; human resources and general management); contextualising Sustainable Development Goals (SDG) in each of the topics.

Module credits 10.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Humanities
Faculty of Natural and Agricultural Sciences

Prerequisites May not be included in the same curriculum as OBS 155

Contact time 3 lectures per week

Language of tuition Module is presented in English

Department Business Management

Period of presentation Semester 1

Business management 124 (OBS 124)

Module content:

Value chain management: functional strategies for competitive advantage; human resource management; managing diverse employees in a multicultural environment; motivation and performance; using advanced information technology to increase performance; production and operations management; financial management; corporate entrepreneurship.

Module credits 10.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Humanities
Faculty of Natural and Agricultural Sciences

Prerequisites Admission to the examination in OBS 114

Contact time 3 lectures per week



Language of tuition Module is presented in English

Department Business Management

Period of presentation Semester 2

Statistics 110 (STK 110)

Module content:

Descriptive statistics:

Sampling and the collection of data; frequency distributions and graphical representations. Descriptive measures of location and dispersion.

Probability and inference:

Introductory probability theory and theoretical distributions. Sampling distributions. Estimation theory and hypothesis testing of sampling averages and proportions (one and two-sample cases). Supporting mathematical concepts. Statistical concepts are demonstrated and interpreted through practical coding and simulation within a data science framework.

Module credits 13.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Humanities
Faculty of Natural and Agricultural Sciences

Prerequisites At least 5 (60-69%) in Mathematics in the Grade 12 examination. Candidates who do not qualify for STK 110 must register for STK 113 and STK 123

Contact time 1 practical per week, 1 tutorial per week, 3 lectures per week

Language of tuition Module is presented in English

Department Statistics

Period of presentation Semester 1

Basic food preparation 111 (VDS 111)

Module content:

Module 1: Basic food preparation and food preparation techniques. Mise en place, weighing and measurement techniques, equipment and terminology as applied in food preparation. History of the foodservice industry and contemporary chefs. Basic food quality control.

Module 2: Food preparation basics of the following: stocks, soups and sauces

Module credits 6.00

Service modules Faculty of Health Sciences

Prerequisites No prerequisites.

Contact time 0.5 practical per week, 1 discussion class per week, 1 lecture per week

Language of tuition Module is presented in English



Department	Consumer and Food Sciences
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Period of presentation	Semester 1
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Basic food preparation 121 (VDS 121)

Module content:

Module 1: Principles and practices of food preparation and cooking techniques. Mise en place, weighing and measurement techniques, equipment and terminology as applied in food preparation. Basic food quality control.
Module 2: Food preparation basics of the following: starches and cereals

Module credits	6.00
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Service modules	Faculty of Health Sciences
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Prerequisites	VDS 111
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Contact time	1 lecture per week, 1 practical per week
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Language of tuition	Module is presented in English
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Department	Consumer and Food Sciences
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Period of presentation	Semester 2
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Curriculum: Year 2

Minimum credits: 128

Core modules

Labour relations 320 (ABV 320)

Module content:

The theoretical basis of Labour Relations

In this section the basic concepts, historical context and theoretical approaches to the field of labour relations will be discussed. The institutional framework in which labour relations operates, will be addressed with particular emphasis on the structural mechanisms and institutional processes. The service relationship that forms the basis of labour relations practices, will also be analysed.

Labour Relations practice

In this section students are taught the conceptual and practical skills related to practice aspects such as handling of grievances, disciplining, retrenchments, collective bargaining, industrial action and dispute resolution.

Module credits 20.00

Service modules

Faculty of Engineering, Built Environment and Information Technology
Faculty of Humanities
Faculty of Natural and Agricultural Sciences

Prerequisites

No prerequisites.

Contact time

3 lectures per week

Language of tuition

Module is presented in English

Department

Human Resource Management

Period of presentation

Semester 2

Consumer behaviour 212 (BEM 212)

Module content:

Internal and external influencing factors of consumer behaviour, the consumer's decision process and application fields of consumer behaviour, consumerisms and social responsibility, buying behaviour of consumers in both product and service related industries, consumer psychology and the influence thereof on buying behaviour, psychology of pricing, influencing factors in consumer buying behaviour, the impact of various forms of marketing communication on buying behaviour.

Module credits 16.00

Service modules

Faculty of Engineering, Built Environment and Information Technology
Faculty of Humanities
Faculty of Natural and Agricultural Sciences

Prerequisites

BEM 120 GS

Contact time

3 lectures per week

Language of tuition

Module is presented in English



Department Marketing Management

Period of presentation Semester 1

Business law 210 (BER 210)

Module content:

Basic principles of law of contract. Law of sales, credit agreements, lease.

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Economic and Management Sciences
Faculty of Natural and Agricultural Sciences

Prerequisites No prerequisites.

Contact time 1 discussion class per week, 2 lectures per week

Language of tuition Module is presented in English

Department Mercantile Law

Period of presentation Semester 1

Business management 210 (OBS 210)

Module content:

Logistics management

The role of logistics in an enterprise; definition and scope of customer service; electronic and other logistics information systems; inventory management; materials management with special reference to Japanese systems; management of the supply chain. Methods of transport and transport costs; types and costs of warehousing; electronic aids in materials handling; cost and price determination of purchases; organising for logistics management; methods for improving logistics performance.

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Natural and Agricultural Sciences

Prerequisites OBS 114 or 124 with admission to the examination in the other

Language of tuition Module is presented in English

Department Business Management

Period of presentation Semester 1

Business management 220 (OBS 220)

Module content:

Project management and negotiations:



Introduction Project management concepts; needs identification; the project, the project manager and the project team; types of project organisations; project communication and documentation. Planning and control: planning, scheduling and schedule control of projects; resource considerations and allocations; cost planning and performance evaluation.

Negotiation and collective bargaining: The nature of negotiation; preparation for negotiation; negotiating for purposes of climate creation; persuasive communication; handling conflict and aggression; specialised negotiation and collective bargaining in the South African context.

Module credits 16.00

Service modules Faculty of Engineering, Built Environment and Information Technology
Faculty of Education
Faculty of Natural and Agricultural Sciences

Prerequisites OBS 114 or 124 with admission to the examination in the other. Students from other Faculties are required to have 50% for Mathematics in Grade 12.

Contact time 3 lectures per week

Language of tuition Module is presented in English

Department Business Management

Period of presentation Semester 2

Consumer facilitation 222 (VBF 222)

Module content:

Consumer decision making (determinants of informed, responsible consumer decisions, complexity of consumer decisions), consumer satisfaction, consumer socialisation (consumer education; development of consumer skills); consumerism (consumer protection) and consumer complaint behaviour. Gender issues in consumer decision-making, expenditure patterns of the diverse South African consumer market and globalisation. The UN sustainable development goals #5 and 12 are addressed in this module and all projects are focused on responsible consumption behaviour.

Module credits 8.00

Contact time 1 lecture per week

Language of tuition Module is presented in English

Department Consumer and Food Sciences

Period of presentation Semester 2

Food commodities and preparation 210 (VDS 210)

Module content:

Module 1: The study of different food systems with regard to food preparation. Physical and chemical properties and the influence of the composition in food preparation.

Module 2: Food preparation basics of the following: soups and sauces, fruit and vegetables; salads; frozen desserts; gelatine.

Module 3: Origin and development of food habits; Factors influencing habits and choice; Dynamics of food habits.



Influence of religion on food habits. Food habits of different ethnic groups.

All modules encompass sustainable food preparation practices through the principles of waste management, including the utilising and minimization of food waste and portion control. Sustainability is addressed by the food practices of local ethnic cultures, the ingredients used by these cultures and how to utilise these ingredients and substituting ingredients with local alternatives.

Module credits	18.00
Service modules	Faculty of Health Sciences
Prerequisites	VDS 121
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Food commodities and preparation 221 (VDS 221)

Module content:

Module 1: The study of different food systems with regard to food preparation. Physical and chemical properties and the influence of the composition in food preparation.

Module 2: Food preparation basics of the following: meat; poultry; fish, legumes, eggs and milk, baked products (whole spectrum); leavening agents.

Module 3: The influence of culture on cuisines. Study of the cuisines of selected African, European and Eastern countries.

All modules encompass sustainable food preparation practices through the principles of waste management, including the utilising and minimization of food waste and portion control. Sustainability is addressed by the food practices of local ethnic cultures, the ingredients used by these cultures and how to utilise these ingredients and substituting ingredients with local alternatives.

Module credits	18.00
Service modules	Faculty of Health Sciences
Prerequisites	VDS 210
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 2



Curriculum: Year 3

Minimum credits: 143

Core modules

Marketing research 314 (BEM 314)

Module content:

The role of marketing research, the process of marketing research, interpretation of secondary research, qualitative research, survey research, observation, measurement and attitude scaling, questionnaire design, sampling design and sampling procedures, basic data analysis, descriptive statistical analysis, interpretation and reporting of results, research report writing.

Module credits 20.00

Service modules Faculty of Humanities
Faculty of Natural and Agricultural Sciences

Prerequisites BEM 120 and STK 110 GS

Contact time 3 lectures per week

Language of tuition Module is presented in English

Department Marketing Management

Period of presentation Semester 1

Aesthetics: Product, consumer and environment 320 (EST 320)

Module content:

Introduction to aesthetics. The interaction between environment and consumers' aesthetic experience. Visual merchandising: basic components; tools and techniques; planning in clothing, interior and foods retail settings. Visual merchandising planning. Use of sustainable strategies in visual merchandising planning in clothing, interior and foods retail settings. This module addresses UN sustainable development goals: 8 (decent work and economic growth), 9 (industry innovation and infrastructure) and 12 (responsible consumption and production).

Module credits 8.00

Prerequisites OBG 111

Contact time 2 lectures per week

Language of tuition Afrikaans and English are used in one class

Department Consumer and Food Sciences

Period of presentation Semester 1

Tourism and hospitality management 311 (TBE 311)

Module content:

This module introduces tourism management from a systems perspective, covering tourism demand and supply



as well as the functional and physical links between demand and supply. The environment in which tourism operates is also presented. The sectors within the tourism industry are introduced and special attention is given to hospitality management where the operational and management functions of the "guest cycle" are covered. The policies, principles and procedures relating to the financial operations and management in hospitality establishments are also discussed in this module.

Module credits	20.00
Prerequisites	No prerequisites.
Language of tuition	Module is presented in English
Department	Marketing Management
Period of presentation	Semester 1 or Semester 2

Food service management 321 (VDB 321)

Module content:

Planning and layout of food service units for different food service systems. Equipment for food services. Factors influencing the choice and purchasing of equipment for different food service units. Hygiene and safety in food services. management in food service systems. Financial management in food services.

Module credits	18.00
Service modules	Faculty of Health Sciences
Prerequisites	Natural and Agricultural Sciences students: VDS 322 #
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

Nutrition (Capita Selecta from HNT 210) 310 (VDG 310)

Module content:

The study of nutrients and water regarding their chemical composition, characteristics, basic digestion, absorption, metabolism, functions, food sources and symptoms of deficiency and toxicity. Energy metabolism. Dietary recommendations and guidelines, dietary guides and meal planning. The use and application of food composition tables in dietary analysis.

Module credits	17.00
Prerequisites	No prerequisites.
Contact time	1 practical per week, 3 lectures per week
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1



Nutrition (Capita Selecta from HNT 220) 320 (VDG 320)

Module content:

The role of nutrition in the life cycle: Prevention of lifestyle related diseases such as osteoporosis, cancer, coronary heart disease, tooth decay. Protein energy malnutrition and obesity.

Module credits 17.00

Prerequisites No prerequisites.

Contact time 1 practical per week, 3 lectures per week

Language of tuition Module is presented in English

Department Consumer and Food Sciences

Period of presentation Semester 2

Large-scale food production and restaurant management 322 (VDS 322)

Module content:

Module 1: Restaurant management. Table setting, table serving, wine service, food and wine pairing, beverage management.

Module 2: Menu planning for different food service systems and styles of food service.

Module 3: Large scale food procurement, consumption and storage.

Practical work: Principles of large-scale food preparation and the practical application thereof in a practical restaurant situation. Recipe formats and adjustment applicable to large-scale food preparation. Work scheduling and the practical exposure to the use of large scale catering equipment in a real life situation.

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 initiatives to achieve good health and well-being, responsible industry consumption, production community engagement and economic growth.

Module credits 31.00

Service modules Faculty of Health Sciences

Prerequisites VDS 210 and VDS 221

Contact time 3 lectures per week, 3 practicals per week

Language of tuition Afrikaans and English are used in one class

Department Consumer and Food Sciences

Period of presentation Semester 2

Food safety and hygiene 354 (VDS 354)

Module content:

Module 1: General anatomy and morphology of bacteria, viruses and fungi. Basic nutritional requirements of micro-organisms and the effect of environmental factors on microbiological growth. Food decay, food poisoning and preservation of food by micro-organisms. Basic principles involved in disinfections, sterilization and control



of microbes; techniques of microbial repression: sterilization by using heat, radiation, filtration, chemicals decimation of numbers.

Module 2: Food safety approached from retail, commercial and institutional angles. Safety issues surrounding food. Principles of food safety and food hygiene; good manufacturing practices; HACCP and risk analysis; employee health, hygiene and safety; Consumer rights and protection; occupational health and safety; health and food safety legislation in South Africa.

Module credits	12.00
Prerequisites	No prerequisites.
Contact time	1 practical per week, 2 lectures per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Semester 2



Curriculum: Final year

Minimum credits: 130

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 x40 hours (120 hours) per year for the first to third year and 6 weeks x 40 hours in the fourth year to include event management, according to requirements as determined 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 TBE 220, 310 and VDS 322, VDS 414 & 424 and take place after hours to develop practical and industry skills.

Core modules

Experiential training in industry 400 (OPI 400)

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 x 40 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.

Module credits 5.00

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



Research project 400 (VBR 400)

Module content:

Research methodology. Planning, executing and reporting a research project in clothing retail management; food retail management, hospitality management or culinary science.

Module credits	30.00
Prerequisites	BEM 314 and Final-year status
Contact time	1 lecture per week, 1 practical per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Year

Food service management 420 (VDB 420)

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
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

Recipe development and standardisation 413 (VDS 413)

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.

Module credits	30.00
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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

Culinary art 414 (VDS 414)

Module content:

Advanced food preparation and presentation techniques. Event planning and banqueting for Hospitality Management students and a culinary science project application for Culinary Science students

Module credits	22.00
Prerequisites	VDS 322
Contact time	2 lectures per week, 2 practicals per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Culinary art 424 (VDS 424)

Module content:

Advanced food preparation and presentation techniques. Event planning and banqueting for Hospitality Management students and a culinary science project application for Culinary Science students.

Module credits	22.00
Prerequisites	VDS 414
Contact time	2 lectures per week, 2 practicals per week
Language of tuition	Afrikaans and English are used in one class
Department	Consumer and Food Sciences
Period of presentation	Semester 2

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 each student to familiarise himself or herself 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.