



University of Pretoria Yearbook 2021

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

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	31.00
NQF Level	07
Programmes	BConSci Hospitality Management BSc Culinary Science
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	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 2

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.

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.