

University of Pretoria Yearbook 2021

BConSci Hospitality Management (02130109)

Department Consumer and Food Sciences

Minimum duration of study 4 years

Total credits 534

NQF level 08

Admission requirements

- The closing date is an administrative admission guideline for non-selection programmes. Once a non-selection programme is full and has reached the institutional targets, then that programme will be closed for further admissions, irrespective of the closing date. However, if the institutional targets have not been met by the closing date, then that programme will remain open for admissions until the institutional targets are met.
- The following persons will be considered for admission: candidates who are in possession of a certificate that is deemed by the University to be equivalent to the required National Senior Certificate with university endorsement, candidates who are graduates from another tertiary institution or have been granted the status of a graduate of such an institution, and candidates who are graduates of another faculty at the University of Pretoria.
- Life Orientation is excluded from 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 Grade 12 results.
- Please note that the Faculty does not accept GED and School of Tomorrow qualifications for entry into our programmes.

Transferring students

Candidates previously registered at UP or at another university

The faculty's Admissions Committee considers applications of candidates who have already completed the final NSC or equivalent qualification examination and/or were previously registered at UP or another university, on grounds of their final NSC or equivalent qualification results as well as academic merit.

Candidates previously registered at a FET college or a university of technology

The faculty's Admissions Committee considers the application of these candidates on the grounds of their final NSC or equivalent qualification results as well as academic merit.

Qualifications from countries other than South Africa

- Citizens from countries other than South Africa and South African citizens with foreign qualifications must comply with all the other admission requirements and the prerequisites for subjects/modules.
- In addition to meeting the admission requirements, admission is based on the performance in the **TOEFL, IELTS or SAT**, if required.
- Candidates must have completed the National Senior Certificate with admission to degree studies or a certificate of conditional exemption on the basis of a candidate's foreign qualifications, the so-called "Immigrant" or "Foreign Conditional Exemption". The only condition for the "Foreign Conditional Exemption"

that is accepted is: 'completion of the degree course'. The exemption certificate is obtainable from Universities South Africa (USAf). Detailed information is available on the website at [click here](#).

University of Pretoria website: [click here](#)

Minimum requirements

Achievement level

English Home Language or English First Additional Language

NSC/IEB	AS Level	NSC/IEB	AS Level
5	C	4	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 student registers for the second year when at least 80% of the first-year module credits have been passed.
- A student registers for the third year when at least 85% of the module credits of the previous years have been passed.
- 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: 133

Core = 119

Fundamental = 14

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

Fundamental modules

Academic information management 111 (AIM 111) - Credits: 4.00

Academic information management 121 (AIM 121) - Credits: 4.00

Language and study skills 110 (LST 110) - Credits: 6.00

Academic orientation 102 (UPO 102) - Credits: 0.00

Core modules

Marketing management 120 (BEM 120) - Credits: 10.00

Economics 110 (EKN 110) - Credits: 10.00

Economics 120 (EKN 120) - Credits: 10.00

Financial accounting 111 (FRK 111) - Credits: 10.00

Financial accounting 122 (FRK 122) - Credits: 12.00

Physiology 110 (FSG 110) - Credits: 6.00

Physiology 120 (FSG 120) - Credits: 6.00

Informatics 183 (INF 183) - Credits: 3.00

Design principles 111 (OBG 111) - Credits: 7.00

Business management 114 (OBS 114) - Credits: 10.00

Business management 124 (OBS 124) - Credits: 10.00

Statistics 110 (STK 110) - Credits: 13.00

Basic food preparation 111 (VDS 111) - Credits: 6.00

Basic food preparation 121 (VDS 121) - Credits: 6.00



Curriculum: Year 2

Minimum credits: 128

Core modules

Labour relations 320 (ABV 320) - Credits: 20.00

Consumer behaviour 212 (BEM 212) - Credits: 16.00

Business law 210 (BER 210) - Credits: 16.00

Business management 210 (OBS 210) - Credits: 16.00

Business management 220 (OBS 220) - Credits: 16.00

Consumer facilitation 222 (VBF 222) - Credits: 8.00

Food commodities and preparation 210 (VDS 210) - Credits: 18.00

Food commodities and preparation 221 (VDS 221) - Credits: 18.00



Curriculum: Year 3

Minimum credits: 143

Core modules

Marketing research 314 (BEM 314) - Credits: 20.00

Aesthetics: Product, consumer and environment 320 (EST 320) - Credits: 8.00

Food service management 321 (VDB 321) - Credits: 18.00

Nutrition (Capita Selecta from HNT 210) 310 (VDG 310) - Credits: 17.00

Nutrition (Capita Selecta from HNT 220) 320 (VDG 320) - Credits: 17.00

Large-scale food production and restaurant management 322 (VDS 322) - Credits: 31.00

Food safety and hygiene 354 (VDS 354) - Credits: 12.00

Hospitality management 310 (VHM 310) - Credits: 20.00



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 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.

Core modules

[Experiential training in industry 400](#) (OPI 400) - Credits: 5.00

[Research project 400](#) (VBR 400) - Credits: 30.00

[Food service management 420](#) (VDB 420) - Credits: 21.00

[Recipe development and standardisation 413](#) (VDS 413) - Credits: 30.00

[Culinary art 414](#) (VDS 414) - Credits: 22.00

[Culinary art 424](#) (VDS 424) - Credits: 22.00

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.