

# University of Pretoria Yearbook 2022

## Food service management 321 (VDB 321)

**Qualification** Undergraduate

**Faculty** [Faculty of Natural and Agricultural Sciences](#)

**Module credits** 18.00

**NQF Level** 07

**Programmes** [BDietetics](#)

[BConSci \(Hospitality Management\)](#)

[BSc \(Culinary Science\)](#)

**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** Module is presented in English

**Department** Consumer and Food Sciences

**Period of presentation** Semester 2

### 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.

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