

University of Pretoria Yearbook 2022

Culinary art 414 (VDS 414)

Qualification Undergraduate

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

Module credits 22.00

NQF Level 08

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

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

Prerequisites VDS 322

Contact time 2 lectures per week, 2 practicals per week

Language of tuition Module is presented in English

Department Consumer and Food Sciences

Period of presentation Semester 1

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

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