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# University of Pretoria Yearbook 2022

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## Culinary art 414 (VDS 414)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	22.00
<b>NQF Level</b>	08
<b>Programmes</b>	<a href="#">BConSci (Hospitality Management)</a> <a href="#">BSc (Culinary Science)</a>
<b>Prerequisites</b>	VDS 322
<b>Contact time</b>	2 lectures per week, 2 practicals per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Consumer and Food Sciences
<b>Period of presentation</b>	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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