



# University of Pretoria Yearbook 2016

## Basic food preparation 111 (VDS 111)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	6.00
<b>Programmes</b>	<a href="#">BDietetics Dietetics</a> <a href="#">BConsumer Science Foods: Retail Management</a> <a href="#">BConsumer Science Hospitality Management</a> <a href="#">BSc Food Management (4 years)</a>
<b>Service modules</b>	Faculty of Health Sciences
<b>Prerequisites</b>	No prerequisites.
<b>Contact time</b>	1 lecture per week, 0.5 practical per week, 1 discussion class per week
<b>Language of tuition</b>	Double Medium
<b>Academic organisation</b>	Consumer Science
<b>Period of presentation</b>	Semester 1

### Module content

Module 1: Basic food preparation and food preparation techniques. Mise en place, weighing and measurement techniques, equipment and terminology as applied in food preparation. History of the foodservice industry and contemporary chefs. Basic food quality control.

Module 2: Food preparation basics of the following: stocks, soups and sauces

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