



University of Pretoria Yearbook 2016

Basic food preparation 121 (VDS 121)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	6.00
Programmes	BDietetics Dietetics BConsumer Science Foods: Retail Management BConsumer Science Hospitality Management BSc Extended programme - Biological and Agricultural Sciences BSc Food Management (4 years)
Service modules	Faculty of Health Sciences
Prerequisites	VDS 111
Contact time	1 practical per week, 1 lecture per week
Language of tuition	Double Medium
Academic organisation	Consumer Science
Period of presentation	Semester 2

Module content

Module 1: Principles and practices of food preparation and cooking techniques. Mise en place, weighing and measurement techniques, equipment and terminology as applied in food preparation. Basic food quality control.
Module 2: Food preparation basics of the following: starches and cereals

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