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# University of Pretoria Yearbook 2025

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## Large-scale food production and restaurant management 322 (VDS 322)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	31.00
<b>NQF Level</b>	07
<b>Programmes</b>	<a href="#">Bachelor of Consumer Science Hospitality Management [BConSci]</a> <a href="#">BSc (Food Management) Culinary Science</a>
<b>Service modules</b>	Faculty of Health Sciences
<b>Prerequisites</b>	VDS 210 and VDS 221
<b>Contact time</b>	3 lectures per week, 3 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 2

### Module content

Module 1: Restaurant management. Table setting, table serving, wine service, food and wine pairing, beverage management.

Module 2: Menu planning for different food service systems and styles of food service.

Module 3: Large scale food procurement, consumption and storage.

Practical work: Principles of large-scale food preparation and the practical application thereof in a practical restaurant situation. Recipe formats and adjustment applicable to large-scale food preparation. Work scheduling and the practical exposure to the use of large scale catering equipment in a real life situation.

The UN sustainable development goals #3; 8; 9; 11 and 12 are addressed during the theory components and practical sessions. Projects are focused on identifying not only critical areas of concern but also possible mitigating strategies thus encouraging initiatives to achieve good health and well-being, responsible industry consumption, production community engagement and economic growth.

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### General Academic Regulations and Student Rules

The [General Academic Regulations \(G Regulations\)](#) and [General Student Rules](#) apply to all faculties and registered students of the University, as well as all prospective students who have accepted an offer of a place at the University of Pretoria. On registering for a programme, the student bears the responsibility of ensuring that they familiarise themselves with the General Academic Regulations applicable to their registration, as well as the



relevant faculty-specific and programme-specific regulations and information as stipulated in the relevant yearbook. Ignorance concerning these regulations will not be accepted as an excuse for any transgression, or basis for an exception to any of the aforementioned regulations. The G Regulations are updated annually and may be amended after the publication of this information.

#### **Regulations, degree requirements and information**

The faculty regulations, information on and requirements for the degrees published here are subject to change and may be amended after the publication of this information.

#### **University of Pretoria Programme Qualification Mix (PQM) verification project**

The higher education sector has undergone an extensive alignment to the Higher Education Qualification Sub-Framework (HEQSF) across all institutions in South Africa. In order to comply with the HEQSF, all institutions are legally required to participate in a national initiative led by regulatory bodies such as the Department of Higher Education and Training (DHET), the Council on Higher Education (CHE), and the South African Qualifications Authority (SAQA). The University of Pretoria is presently engaged in an ongoing effort to align its qualifications and programmes with the HEQSF criteria. Current and prospective students should take note that changes to UP qualification and programme names, may occur as a result of the HEQSF initiative. Students are advised to contact their faculties if they have any questions.