



# University of Pretoria Yearbook 2025

## BSc (Food Management) *Culinary Science* (02133321)

**Department** Consumer and Food Sciences

**Minimum duration of study** 4 years

**Total credits** 543

**NQF level** 08

### Admission requirements

#### Important information for all prospective students for 2025

The admission requirements below apply to all who apply for admission to the University of Pretoria with a **National Senior Certificate (NSC) and Independent Examination Board (IEB) qualifications**. [Click here](#) for this Faculty Brochure.

Minimum requirements			
Achievement level			
English Home Language or English First Additional Language	Mathematics	Physical Sciences	APS
NSC/IEB	NSC/IEB	NSC/IEB	
5	5	5	<b>32</b>

Life Orientation is excluded when calculating the APS.

Applicants currently in Grade 12 must apply with their final Grade 11 (or equivalent) results.

Applicants who have completed Grade 12 must apply with their final NSC or equivalent qualification results.

Please note that meeting the minimum academic requirements does not guarantee admission.

Successful candidates will be notified once admitted or conditionally admitted.

Unsuccessful candidates will be notified after 30 June.

Applicants should check their application status regularly on the UP Student Portal at [click here](#).

**Applicants with qualifications other than the abovementioned** should refer to the International undergraduate prospectus 2025: Applicants with a school leaving certificate not issued by Umalusi (South Africa), available at [click here](#).

**International students:** [Click here](#).

#### Transferring students

A transferring student is a student who, at the time of applying at the University of Pretoria (UP) is/was a registered student at another tertiary institution. A transferring student will be considered for admission based



on NSC or equivalent qualification and previous academic performance. Students who have been dismissed from other institutions due to poor academic performance will not be considered for admission to UP.

**Closing dates:** Same as above.

### **Returning students**

A returning student is a student who, at the time of application for a degree programme is/was a registered student at UP, and wants to transfer to another degree at UP. A returning student will be considered for admission based on NSC or equivalent qualification and previous academic performance.

#### **Note:**

- Students who have been excluded/dismissed from a faculty due to poor academic performance may be considered for admission to another programme at UP, as per faculty-specific requirements.
- Only ONE transfer between UP faculties and TWO transfers within a faculty will be allowed.
- Admission of returning students will always depend on the faculty concerned and the availability of space in the programmes for which they apply.

### **Closing date for applications from returning students**

Unless capacity allows for an extension of the closing date, applications from returning students must be submitted before the end of August via your UP Student Centre.

## **Other programme-specific information**

### **1.1 Requirements for specific modules**

A candidate who:

- a. does not qualify for STK 110, must enrol for STK 113 and STK 123;
- b. registers for Mathematical Statistics (WST) and Statistics (STK) modules must take note that WST and STK modules, except for STK 281, may not be taken simultaneously in a programme; a student must take one and only one of the following options:
  - WST 111, WST 121, WST 212, WST 211, WST 221, WST 311, WST 312, WST 322, WST 321, and STK 353  
or
  - WST 111, WST 121, WST 212, WST 211, WST 221, WST 311, WST 312, WST 322, STK 320, STK 353.  
or
  - STK 110, STC 122, STK 210, STK 220, WST 212, STK 310, STK 320, STK 353.
- c. registers for a module presented by another faculty must take note of the timetable clashes, prerequisites for that module, subminimum required in examination papers, supplementary examinations, etc.

### **1.2 Fundamental modules**

- a. It is compulsory for all new first-year students to satisfactorily complete the Academic orientation (UPO 102) and to take Academic information management modules (AIM 111 and AIM 121) and Language and study skills (LST 110). Please see curricula for details.
- b. Students who intend to apply for admission to MBChB or BChD in the second semester, when places become available in those programmes, may be permitted to register for up to 80 module credits and 4 core modules in the first semester during the first year provided that they obtained a final mark of no less than 70% for Grade 12 Mathematics and achieved an APS of 34 or more in the NSC.



## Promotion to next study year

A student will be promoted to the following year of study if he or she passed 100 credits of the prescribed credits for a year of study, unless the Dean on the recommendation of the relevant head of department decides otherwise. A student who does not comply with the requirements for promotion to the following year of study, retains the credit for the modules already passed and may be admitted by the Dean, on recommendation of the relevant head of department, to modules of the following year of study to a maximum of 48 credits, provided that it will fit in with both the lecture and examination timetable.

### General promotion requirements in the faculty

All students whose academic progress is not acceptable can be suspended from further studies.

- A student who is excluded from further studies in terms of the stipulations of the abovementioned regulations, will be notified in writing by the Dean or Admissions Committee at the end of the relevant semester.
- A student who has been excluded from further studies may apply in writing to the Admissions Committee of the Faculty of Natural and Agricultural Sciences for re-admission.
- Should the student be re-admitted by the Admissions Committee, strict conditions will be set which the student must comply with in order to proceed with his/her studies.
- Should the student not be re-admitted to further studies by the Admissions Committee, he/she will be informed in writing.
- Students who are not re-admitted by the Admissions Committee have the right to appeal to the Senate Appeals Committee.
- Any decision taken by the Senate Appeals Committee is final.

## Practical/clinical/internship information

OPI 400 (Experiential training in industry): During the first to fourth years of study, students must complete a total of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year, according to requirements as determined by the head of department. These “credits” include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred.

Please note: Various practical and industry interaction activities support the theoretical component of VDS 414 & VDS 424, VDS 413 and FST 413 and take place after hours to develop practical and industry skills.



## Curriculum: Year 1

### Minimum credits: 136

Fundamental = 14 credits

Core = 122 credits

Electives = 16 credits

Students who wish to continue with an MSc degree in Food Science must take PHY 131.

### Fundamental modules

[Academic information management 111](#) (AIM 111) - Credits: 4.00

[Academic information management 121](#) (AIM 121) - Credits: 4.00

[Language and study skills 110](#) (LST 110) - Credits: 6.00

[Academic orientation 102](#) (UPO 102) - Credits: 0.00

### Core modules

[Marketing management 120](#) (BEM 120) - Credits: 10.00

[Biometry 120](#) (BME 120) - Credits: 16.00

[General chemistry 117](#) (CMY 117) - Credits: 16.00

[General chemistry 127](#) (CMY 127) - Credits: 16.00

[Physiology 110](#) (FSG 110) - Credits: 6.00

[Physiology 120](#) (FSG 120) - Credits: 6.00

[Introduction to microbiology 161](#) (MBY 161) - Credits: 8.00

[Molecular and cell biology 111](#) (MLB 111) - Credits: 16.00

[Basic food preparation 111](#) (VDS 111) - Credits: 6.00

[Basic food preparation 121](#) (VDS 121) - Credits: 6.00

[Mathematics 134](#) (WTW 134) - Credits: 16.00

### Elective modules

[Physics for biology students 131](#) (PHY 131) - Credits: 16.00



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## Curriculum: Year 2

**Minimum credits: 136**

### Core modules

Introduction to proteins and enzymes 251 (BCM 251) - Credits: 12.00

Carbohydrate metabolism 252 (BCM 252) - Credits: 12.00

Introductory biochemistry 257 (BCM 257) - Credits: 12.00

Lipid and nitrogen metabolism 261 (BCM 261) - Credits: 12.00

Consumer behaviour 212 (BEM 212) - Credits: 16.00

Principles of food processing and preservation 260 (FST 260) - Credits: 12.00

Bacteriology 251 (MBY 251) - Credits: 12.00

Food microbiology 262 (MBY 262) - Credits: 12.00

Consumer facilitation 222 (VBF 222) - Credits: 8.00

Food commodities and preparation 210 (VDS 210) - Credits: 18.00

Food commodities and preparation 221 (VDS 221) - Credits: 18.00



## Curriculum: Year 3

**Minimum credits: 124**

### Core modules

Food chemistry 351 (FST 351) - Credits: 18.00

Food chemistry (2) 352 (FST 352) - Credits: 18.00

Food service management 321 (VDB 321) - Credits: 18.00

Nutrition (Capita Selecta from HNT 210) 310 (VDG 310) - Credits: 17.00

Nutrition (Capita Selecta from HNT 220) 320 (VDG 320) - Credits: 17.00

Consumer food research 310 (VDS 310) - Credits: 21.00

Large-scale food production and restaurant management 322 (VDS 322) - Credits: 31.00



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## Curriculum: Final year

**Minimum credits: 147**

### **Additional information:**

OPI 400 (Experiential training in industry): During the first to fourth years of study, students must complete a total of 480 hours experiential training in the industry to develop practical and occupational skills, participate in community engagement and provide service learning. This is equal to 3 weeks x 40 hours (120 hours) per year, according to requirements as determined by the head of department. These “credits” include evidence of experiential training, service learning and community engagement during the four years of the study programme and must be successfully completed together with a complete portfolio before the degree will be conferred.

Please note: Various practical and industry interaction activities support the theoretical component of VDS 414 & VDS 424, VDS 413 and FST 413 and take place after hours to develop practical and industry skills.

### **Core modules**

[Sensory evaluation 412 \(FST 412\)](#) - Credits: 10.00

[Experiential training in industry 400 \(OPI 400\)](#) - Credits: 5.00

[Research project 400 \(VBR 400\)](#) - Credits: 30.00

[Food service management 420 \(VDB 420\)](#) - Credits: 21.00

[Recipe development and standardisation 413 \(VDS 413\)](#) - Credits: 30.00

[Consumer aspects of food 417 \(VDS 417\)](#) - Credits: 15.00

[Culinary art 424 \(VDS 424\)](#) - Credits: 22.00

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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.