Career Information
Diploma in Consumer Sciences in Food and Nutrition
Location: Steve Biko Campus (S9, Level 3)

Purpose of the Programme
Graduates will be able to display competences in the integration and application of scientific-based food and nutrition theoretical and practical knowledge and culinary skills in food production, food retail and food service; with the aim of improving consumer well-being. Demonstrate a working knowledge of food and nutrition legislation to ensure quality, hygiene and safety of food. Demonstrate effective communication skills including using information technology to a variety of audiences. Apply managerial principles in the operation of food production, food service and food retail; Act as a responsible, productive and critical citizen and maintain a professional code of conduct and work ethic.

The Qualities required of you for this Programme:
- Keen interest in food preparation and nutrition
- Creative and innovative ability
- Ability to communicate effectively at all levels, verbally and in writing
- Sense of responsibility and accountability
- Self-motivator
- Basic science ability
- Ability to relate well to people
- Personal attributes suited to both team and individual work
- Maturity
- Sense of responsibility and accountability
- Conduct and work ethic.

Career opportunities
Employment opportunities are in a variety of roles, eg:
- In food companies as customer development consultant in sales; product development; recipe development; fresh produce development; technology; innovation chefs; consumer affairs consultant; in food safety and brand development, Fresh Food, Delicatessen and Bakery Managers.
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- In the media as: cookery assistant and assistant food journalist.
- Provision companies.
- Food Service Operation: Food Service Supervisor and managers in Food development; recipe development; fresh produce development.

Food and Nutrition Career Information
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Entry Requirements

<table>
<thead>
<tr>
<th>Entry Requirements</th>
<th>DEPARTMENTAL NSF REQUIREMENTS</th>
<th>DEPARTMENTAL SENIOR CERTIFICATE REQUIREMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>NSF Diploma Entry</td>
<td>A Senior Certificate or equivalent qualification.</td>
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Compulsory Subjects

<table>
<thead>
<tr>
<th>Subject</th>
<th>Rating Code</th>
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<tbody>
<tr>
<td>English (home) OR English (1st addition)</td>
<td>3</td>
</tr>
<tr>
<td>Mathematics</td>
<td>4</td>
</tr>
<tr>
<td>Accounting OR Business Studies OR Consumer Studies OR Life Sciences OR Physical Science</td>
<td>3</td>
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Plus three 20 credit subject

NCV level 4 entry requirements:
With English and Maths at (50%) /Maths Literacy at (60%) AND three of the following vocational subjects:
Food Production, Hospitality Services, Hospitality Generics, Marketing, Management and Hospitality, Finance Economics and Accounting, Process Plant Operations, Physical Science, Process Technology, Process Chemistry at 60% OR
Admission Requirement based upon Work Experience, Age and Maturity
For admission to entry level diploma and certificate studies:
A person may, subject to such requirements as the Senate may determine, be admitted to the Institution even if such a person is not in a possession of a National Senior Certificate, Senior Certificate or an equivalent certificate, provided that:
(a) The person shall have reached the age of 23 in the first year of registration and shall have at least:
- three years’ appropriate work experience; and/or
- capacity for the proposed instructional programme, which shall be assessed at the discretion of the relevant Department by a Faculty Board, should be able to complete the proposed instructional programme successfully. If required, the communication skills and study skills should be tested; and
(b) The person’s application for admission in terms of work experience, age and maturity must submit their applications at least four months before commencement of the academic year inclusive of the date of scheduling writing a requisite eligibility assessment.

Additional Entry Requirements:
In addition to the basic entry requirements, applicants will be required to pass suitability and selection tests. Every registered students will be required to have:
1. A Hepatitis vaccination at DUT which will be paid for by the Department of Food & Nutrition. Alternatively proof of having had a Hepatitis vaccination must be provided.
2. A prescribed chef’s uniform and equipment kit which is for the student’s account.

Tuition Fees
Please note: Fees are not yet finalised, please contact Department.

NB: For semester programmes there would be a single registration for semester 1 and semester 2 at the beginning of each academic year.

First Year Curriculum:

Semester One
Nutrition IA
Nutritional knowledge for meal preparation, meal/menu planning to prevent nutrition and lifestyle related diseases of consumers and communities.

Food Production & Service Operations IA
Large scale food production, menu planning and service operations.

Food: Science and Practice IA
Food ingredient knowledge appropriate to food preparation techniques.

Food Communication I
Communication skills in the workplace.

Cornerstone 101
Awareness of self and society, critical and engaged citizenry, specific communicative practices.

Institutional General Education I:
- Information and Computer Technology Literacy skills
  For effective and innovative use of information and communication technologies.

Semester Two
Nutrition IB
The relationship between nutrients found in food and their influence on the human body.

Food Production & Service Operations IB
Large scale food production, menu planning and service operations in the food industry.

Food: Science and Practice IB
To provide the student with food ingredient knowledge that will form a foundation to appropriate food preparation techniques.

Applied Sciences I
General and organic chemistry for food and nutrition industry (practicals included).

Consumer Behavior I
Consumer Protection Act related to food and nutrition. Factors influencing consumer behaviour and the decision making process. Marketing a product.
Second Year Curriculum  
Semester One  
**Food: Science and Practice IIA**  
Chemical composition, structure, characteristics, culinary techniques, food processing methods of selected foods, legislation of food.

**Nutrition II A**  
Extend nutritional knowledge in preparation of meals/ menu planning for individuals in different stages of the lifecycle.

**Food Production & Service Operations IIA**  
Practical experience to apply food and nutrition knowledge. Execute and manage food and beverage service.

**Food Microbiology I**  
Interrelationships of microorganisms with foods with respect to food safety, food spoilage and food preparation.

**Institutional General Education II: Student to select one module**  
- **Reflections on Quantitative Thinking**  
  Reflective thinking practices quantitative methods are used and evaluated.
- **Values in the Workplace**  
  Awareness of personal beliefs, values, and attitudes. Knowledgeable of values, gender, sexual orientation, socioeconomic status, and disability. To developing social responsibility.
- **Leadership**  
  Understand and take ethical leadership in a variety of contexts, including within the institution.

**Faculty General Education II: Student to select one module**  
- **Applied Science and wellness**  
  Promote general health by examining diet and exercise trends.
- **Introduction to Applied Sciences**  
  Applied Science concepts and principles and applications to everyday life.

Semester Two  
**Food: Science and Practice IIB**  
Chemical composition, structure, characteristics and culinary techniques, food processing methods of selected foods, legislation of food.

**Nutrition II B**  
Extend nutritional knowledge in preparation of meals/ menu planning for individuals in different stages of the lifecycle.

**Food Production & Service Operations IIB**  
Practical experience to apply food and nutrition knowledge. Execute and manage food and beverage service.

**Food Retail Operation I**  
The dynamic food retail industry. Differentiate types of food retailers, competitive and promotional environment, organisational structures.

**Food Quality Assurance I**  
Principles, practices and legislation governing food safety and quality.

**Third Year Curriculum  
Semester One  
Food: Science and Practice IIIA**  
Research and recipe development to fresh food products for target end user.

**Nutrition III A**  
Address key issues in public health to prevent nutrition related disorders in SA through sustainable improvements in food and nutrition systems.

**Food Production & Service Operations IIIA**  
Financial principles. Work within an organization's culture.

**Institutional General Education III**  
- **World of work**  
  Work related competencies and values.
- **Role of Applied Science in Society**  
  Impact of applied sciences on society.
- **Applied Science for Sustainable Development**  
  Key challenges of sustainable development within Kwa-Zulu Natal and SADC and applied sciences addressing them.
- **Community Development & Engagement**  
  Awareness of problems, engage in socially valuable action and critically reflect.

Semester Two  
**Food: Science and Practice IIIB**  
Builds on the scientific based knowledge and culinary skills acquired in earlier modules; to enable students to plan and present international and indigenous food products to a target audience.

**Nutrition IIIB**  
Evaluate nutrition claims made by the media, food manufacturers; interpret food labels, consumer education.

**Food Production & Service Operations IIIB**  
Management principles, production, retail and service of food. Entrepreneurial food business.

**Food and Nutrition Practice II**  
Human behaviour to function effectively in workplace as individual or in a team.

**Food and Nutrition Project II**  
Research based project in food & nutrition environments.

FOR FURTHER INFORMATION  
Department of Food and Nutrition Consumer Sciences  
Durban University of Technology  
P O Box 1334 DURBAN 4000  
Tel: (031) 373 2322 Fax: (031) 373 2795

**APPLICATION FORMS**  
Contact the Central Applications Office (CAO)  
CAO Code: Dip. – DU-D-FPN  
Address letters to:  
Central Applications Office Private Bag X06  
Dalbridge 4014  
Tel: (031) 2684444 Fax: (031) 2684422  
Apply online: http://www.cao.ac.za

**Closing Date for applications:** 30 September 2019

**Financial Aid**  
For Financial Aid application for a DUT programme please apply online at www.nsfas.org.za or call the NSFAS call centre on 0860 067 327.

For an explanation on how to fill out the application form, please go to www.nsfas.org.za or contact the call centre on the number above.

Please note that completing a form does not guarantee Financial Aid. For further assistance, please consult the Department of Financial Aid and Scholarships on (031)373 2931/2557/2554.

This leaflet is for information purposes only and is not binding on the Durban University of Technology.