

## 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
- Service orientated
- Personality suited to both team and individual work
- Confident nature
- Ability to relate well to people

#### 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 quality assurance. Food Production: Food Production Managers.

In food retail, graduates can fill positions in food buying, food product management, and delicatessen management, fresh product development and brand development, Fresh Food, Delicatessen and Bakery Managers. Food Service Operation: Food Service Supervisor and managers in Food Provision companies.

In the media as: cookery assistant and assistant food journalist.

#### Explanation of Points scale:

symbol	Senior Certificate	
	Higher Grade	Standard Grade
A	8	6
B	7	5
C	6	4
D	5	3
E	4	2
F	3	1

%	NSC Level	Points
90-100	7	8
80-89%	7	7
70-79%	6	6
60-69%	5	5
50-59%	4	4
40-49%	3	3
30-39%	2	2
20-29%	1	1

#### Entry Requirements

DEPARTMENTAL NSC REQUIREMENTS		DEPARTMENTAL SENIOR CERTIFICATE REQUIREMENTS		
NSC Diploma Entry		A Senior Certificate or equivalent qualification.		
Compulsory Subjects	NSC Rating Code	Compulsory Subjects	HG	SG
English (home) <b>OR</b> English (1st additional)	3 4	English 1st language English 2nd language	E	C
Mathematics <b>OR</b>	3	Physical Science or Biology	E	C
Maths Literacy	4	Mathematics	E	C
Accounting <b>OR</b> Business Studies <b>OR</b> Consumer Studies <b>OR</b> Life Sciences <b>OR</b> Physical Science	3			
Plus three 20 credit subject	3			

**OR**

#### NCV level 4 entry requirements:

With English and Maths at (50%) /Maths Literacy at (60%) AND three of the following vocational subjects:

Food Preparation, 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:

- 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 respective Head of Department by a Senate approved admission assessment comprising of a DUT Standardised Assessment Test for Access and Placement (SATAP), Academic Literacies (Al) & English for Academic Purposes (EAP) and/or an appropriate subject or programme specific written assessment designed and marked by the relevant Department; and
- The relevant Faculty Board shall be satisfied that the person's standard of communication skills, ability to study successfully and/or work experience are such that the person, in the opinion of the relevant Faculty Board, should be able to complete the proposed instructional

programme successfully. If required, the communication skills and study skills should be tested; and

- The person's application for admission in terms of work experience, age and maturity is approved prior to registration.

**Applicants intending to gain admission through 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 entrance requirements, applicants will be required to pass suitability and selection tests. Every registered students will be required to have:

- 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.
- 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.

### Faculty General Education I: 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 their applications to everyday life.

### **Second Year Curriculum**

#### **Semester One**

##### **Food: Science and Practice II A**

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 of selected foods.

##### **Nutrition IIB**

Extend nutritional knowledge in: preparation of meals/ menu planning for individuals with various lifestyle diseases.

##### **Food Production & Service Operations IIB**

Practical experience to apply food and nutrition knowledge. To 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 IIIA**

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 IIIB**

Financial principles. Work within an organizations culture.

### Institutional General Education III

- **World of work**  
Work related competencies and values.
- **Faculty General Education III: Student to select one module**
- **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-DFN

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](http://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](http://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 2931/2557/2054.



CAREER INFORMATION

**DIPLOMA IN  
CONSUMER SCIENCE:  
FOOD & NUTRITION**

**1 JANUARY - 31 DECEMBER**

**2020**

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