



Diploma in Consumer Sciences in Food and Nutrition
NQF 6
SAQA ID: 110205

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 (Diploma in Consumer Sciences in Food & Nutrition)

NATIONAL SENIOR CERTIFICATE (NSC) (01 January 2009) NSC DIPLOMA ENTRY		SENIOR CERTIFICATE (SC) (PRE 2009) Senior Certificate (SC) OR equivalent qualification with:			NATIONAL CERTIFICATE (VOCATIONAL) (NCV) (National Certificate Vocational (NCV) Level 4)	
Compulsory Subjects	NSC Rating Code	Compulsory Subjects	H G	SG	Compulsory Subjects	Mark
English Home OR	3	English	E	C	English	50%
English (First additional)	4					
Mathematics	3	Mathematics	E	C	Mathematics	50%
Mathematics Literacy	4	Physical Science OR	E	C	Mathematics Literacy	60%
Accounting OR Business Studies OR Consumer Studies OR Life Sciences OR Physical Science	3	Biology	E	C	AND three of the following vocational subjects: <ul style="list-style-type: none"> • Food Preparation, • Hospitality Services, • Hospitality Generics, • Marketing, • Management and Hospitality, • Finance Economics and Accounting, • Process Plant Operations, • Physical Science, • Process Technology, • Process Chemistry 	60%
And three 20 credit subjects	3					

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

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 respective Head of Department by a Senate approved admission assessment comprising of a DUT Standardised Assessment Test for Access and Placement (SATAP), Academic Literacies (AI) & English for Academic Purposes (EAP) and/or an appropriate subject or programme specific written assessment designed and marked by the relevant Department; and
- (b) 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
- (c) 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

Tuition Fees

To assist you with your planning, the 2020 fees have been indicated. An increase for next year to accommodate the inflation rate can be expected.

Please Note: DUT cannot be held liable for the fees in this brochure as the 2021 fees are not yet final.

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				
Name of the Module	Subject Code	HEQSF Level	SAQA Credits	2020 Fees
Semester 1				
Nutrition IA	NUT1101	5	8	R2 950
Food Production & Service Operations IA	FPSO101	5	8	R2 950
Food: Science and Practice IA	FSCPI01	5	16	R5 000
Food Communication	FOCO101	5	8	R2 950
Cornerstone 101	CSTN101	5	12	R2 530
Information and Computer Technology Literacy Skills IGE	ICTL101	5	8	R1 950
Total				R18 330
Semester 2				
Nutrition IB	NUT1102	5	8	R2 950
Food Production & Service Operations IB	FPSO102	5	8	R2 950
Food: Science and Practice IB	FSCPI02	5	20	R5 000
Applied Sciences I	APSC101	5	8	R2 000
Consumer Behaviour I	COBE101	5	8	R2 950
Applied Science and Wellness (EFGE Elective)	ASWL101	5	12	R3 110
Introduction to Applied Sciences (FGE Elective)	IASCI01	5	12	R3 110
Total				R18 960
TOTAL CREDITS SEMESTER 1&2			124	

Second Year Curriculum				
Name of the Module	Subject Code	HEQSF Level	SAQA Credits	2020 Fees
Semester 1				
Food: Science and Practice II A	FSCP 201	6	16	R5 000
Nutrition II A	NUTI 201	6	8	R2 950
Food Production & Service Operations IIA	FPSO 201	6	16	R5 100
Food Microbiology I	FOMI 101	5	8	R2 000
Reflections on Quantitative Thinking (IGE)	RQTH 101	5	8	R1 800
Values in the Workplace (IGE)	VWKP 101	5	8	R2 080
Leadership (IGE Elective)	LDSH 101	5	8	R1 950
Applied Science and wellness (FGE Elective)	ASWL 101	5	12	R3 110
Introduction to Applied Sciences (FGE Elective)	IASC 101	5	12	R3 110
Total				R19 960/ R20 240/ R20 110
Semester 2				
Food: Science and Practice IIB	FSCP 202	6	20	R5 000
Nutrition IIB	NUTI 202	6	12	R2 950
Food Production & Service Operations IIB	FPSO 202	6	16	R5 000
Food Retail Operation I	FREO101	5	8	R2 000
Food Quality Assurance I	FQUA 101	6	8	R2 000
Total				R18 330
TOTAL CREDITS SEMESTER 1&2			132	

Third Year Curriculum				
Name of the Module	Subject Code	HEQSF Level	SAQA Credits	2020 Fees
Semester 1				
Food: Science and Practice IIIA	FSCP 301	6	24	R5 000
Nutrition IIIA	NUTI 301	6	12	R2 950
Food Production & Service Operations IIIA	FPSO 301	6	16	R4 000
IGE III World of work	WVRK101	5	8	R1 800
Role of Applied Science in Society (Elective)	RASS101	6	12	R2 880
Applied Science for Sustainable Development (Elective)	ASSD101	6	12	R2 880
Community Development & Engagement (Elective)	ASCE101	6	12	R3 110
Total				R16 630/ R16 860
Semester 2				
Food: Science and Practice IIIB	FSCP 302	6	16	R5 000
Nutrition IIIB	NUTI 302	6	8	R2 950
Food Production & Service Operations IIIB	FPSO 302	6	8	R2 950
Food and Nutrition Practice II	FANP 202	6	8	R2 000
Food and Nutrition Project II	FAPR 202	6	8	R2 000
Total				R14 900
TOTAL CREDITS SEMESTER 1&2			120	

Application

Applicants who wish to enrol for the programme must apply through the CAO system by no later than 30 November of the previous year.

Application Forms:

Central Applications Office (CAO)
Private Bag X06
Dalbridge 4014

Tel: (031) 2684444

Fax: (031) 2682244

OR

Apply online on <http://www.cao.ac.za>

CAO Code: DU-D-DFN

Closing Date for applications: 30 November 2020

For Further Information:

Contact the 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

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 2931/2557/2054.

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