



 **DUT**
DURBAN
UNIVERSITY OF
TECHNOLOGY

 **FACULTY OF
APPLIED
SCIENCES**

2019 HANDBOOK

FOOD & NUTRITION CONSUMER SCIENCES

HANDBOOK FOR 2019

FACULTY OF APPLIED SCIENCES

DEPARTMENT of FOOD AND NUTRITION: CONSUMER SCIENCES

IMPORTANT NOTICES

Your registration is in accordance with all current rules of the Institution. If, for whatever reason, you do not register consecutively for every year/semester of your programme, your existing registration contract with the Institution will cease. Your re-registration anytime thereafter will be at the discretion of the institution and, if permitted, will be in accordance with the rules applicable at that time.

The rules in this departmental handbook must be read in conjunction with the General Rules (G Rules) contained in the DUT General Handbook for Students as well as the relevant Study Guides.

With respect to an appeal, your attention is specifically drawn to Rules GI(8) and (9), and to the process of dealing with student's issues.

STRATEGIC DIRECTION (Strategic Plan 2.0 July 2017- December 2019)

FACULTY OF APPLIED SCIENCES

[Educate. Engage. Innovate.]

VISION

Leading innovation through science and technology

MISSION STATEMENT

Educate students

Generate new scientific knowledge

Engage communities

VALUES

1. **Accountability:** We take ownership of all activities, resources and tasks required of us. We deliver on our promises and responsibilities.
2. **Integrity:** We adhere to moral standards and principles. We are transparent and consistent in all our actions, and lead by example.
3. **Dedication:** We are committed to achieving our goals and expectations.
4. **Professionalism:** We operate within clear boundaries with respect to our code of conduct.
5. **People Oriented:** We are committed to sustaining the morale and holistic development of staff and student. We value diversity in all forms.

DEPARTMENT OF FOOD AND NUTRITION

VISION

A preferred provider of employable, innovative and socially responsible food and nutrition graduates

MISSION STATEMENT

To facilitate student centred learning and applied research

In the science of food and nutrition

To serve society.

VALUES

1. Passion and dedication
2. Excellence and professionalism
3. Teamwork and fun
4. Honesty and Integrity
5. Personal and professional development
6. Social responsibility

CONTENTS

	Page
1. DEPARTMENTAL & FACULTY CONTACT DETAILS	1
2. DEPARTMENTAL STAFF	2
3. QUALIFICATIONS OFFERED BY THE DEPARTMENT	3
4. NATIONAL DIPLOMA: CONSUMER SCIENCE: FOOD AND NUTRITION (NDCSF2)	3
4.1 Programme Structure	4
4.2 Programme Information	4
4.2.1 Academic Integrity	4
4.2.2 Code of Conduct for Students	4
4.2.3 Attendance	4
4.2.4 Work Integrated Learning (WIL)	5
4.2.5 Assessment and Moderation	5
4.2.6 Employment Opportunities	5
4.3 Programme Rules	6
4.3.1 Minimum Admission Requirements	6
4.3.2 Selection Criteria	7
4.3.3 Pass Requirements	8
4.3.4 Re-registration Rules	8
4.3.5 Exclusion Rules	8
4.3.6 Interruption of Studies	9
4.3.7 Work Integrated Learning Rules	9
4.3.8 Code of Conduct	9
4.3.9 Attendance and Assessment	9
4.3.10 Health and Safety	10
4.3.11 Registration with SAAFoST and SACA	10
5. NATIONAL DIPLOMA: CONSUMER SCIENCE: FOOD AND NUTRITION (EXTENDED CURRICULUM) (NDCFF2)	11
5.1 Programme Structure	11
5.2 Programme Information	11
5.3 Programme Rules	12
5.3.1 Minimum Admission Requirements	12
5.3.2 Selection Criteria	12
5.3.3 Pass Requirements	12
5.3.4 Re-registration Rules	12
5.3.5 Exclusion Rules	12
5.3.6 Interruption of Studies	12
5.3.7 Work Integrated Learning Rules	12
5.3.8 Code of Conduct	12
5.3.9 Attendance and Assessment	12

5.3.10	Health and Safety	12
5.3.11	Registration with SAAFoST and SACA	12
6.	BACHELOR OF TECHNOLOGY: CONSUMER SCIENCE: FOOD AND NUTRITION (BTCSEI)	13
6.1	Programme Structure	13
6.2	Programme Information	13
6.3	Programme Rules	13
6.3.1	Minimum Admission Requirements	13
6.3.2	Selection Criteria	13
6.3.3	Pass Requirements	13
6.3.4	Re-registration Rules	13
6.3.5	Exclusion Rules	13
6.3.6	Interruption of Studies	14
7.	MASTER OF APPLIED SCIENCE IN FOOD AND NUTRITION (MSFNTI)	14
8.	DOCTOR OF PHILOSOPHY IN FOOD AND NUTRITION (DRFDNT)	14
9.	SERVICED SUBJECTS	15
10.	SHORT COURSES	15
11.	SUBJECT CONTENT:	15
11.1	N Dip: Consumer Science: Food and Nutrition	15
11.2	B Tech: Consumer Science: Food and Nutrition	21
12.	ANNEXURE - NDCSF2 and NDCFF2 comparison	23

I. DEPARTMENTAL & FACULTY CONTACT DETAILS

All departmental queries to:

Secretary:

Tel No:

Fax No:

Location of Department:

Miss Nxolo Blose

(031) 373 2322

(031) 373 2795

S9 Level 3, Room 304, Steve Biko Campus

All Faculty queries to:

Faculty Officer:

General Enquiries No:

Facsimile No:

Email:

Location:

Ms G Shackelford

031 373 2506

031 373 2175

dutfas@dut.ac.za

Block S4 Level 3, Steve Biko Campus

Faculty Assistant:

General Enquiries No:

Facsimile No:

Email:

Location:

Mr S Masuku

031 373 3036

031 373 2175

spha@dut.ac.za

Block S4 Level 3, Steve Biko Campus

Executive Dean:

Executive Dean's Secretary:

Telephone No:

Facsimile No:

Email:

Location:

Prof S Singh

Mrs N Naidoo

031 373 2720

031 373 2724

dutfas@dut.ac.za

Between Block S6 and S7, Level 4,
Steve Biko Campus

2. DEPARTMENTAL STAFF

Head of Department

Prof Carin Napier, DTech: Food Service Management (Nutrition) (VUT)

Senior Lecturers

Dr Ashika Naicker, PhD: Nutrition (NWU)

Dr Heleen Grobbelaar, PhD: Food and Nutrition (DUT)

Lecturers

Ms Sue Vermeer, MappSci: Food and Nutrition (DUT)

Ms Anjellah Reddy, BTech: Food & Beverage Mgt (DIT)

Ms Evonne Singh, MEd (UKZN)

Ms Onwaba Makanjana, MTech: Food & Beverage Mgt (VUT)

Vacant post

Administrative Staff

Senior Technician

Ms Jane Visagie, HDE: Home Economics (DOK)

Technician

Ms Phindile Nzama, MappSci: Food and Nutrition (DUT)

Laboratory Assistants

Ms Camilla Govender, BTech: Consumer Science: Food and Nutrition (DUT)

Ms Monica Lindiwe Nxumalo

Mr Jabu Chiya, NDip: Food and Beverage Management (TN)

Vacant post

3. DEPARTMENTAL INFORMATION

3.1 QUALIFICATIONS OFFERED BY THE DEPARTMENT

The following programmes are offered in this department:

Qualification	Qualification Code	Important Dates	SAQA NLRD ID
ND: Consumer Science: Food and Nutrition	NDCSF2	From January 2010	66412
ND: Consumer Science: Food and Nutrition (ECP)	NDCFF2	From January 2010	66412
BTECH: Consumer Science: Food and Nutrition	BTCSEI	From January 1996	66409
Masters of Applied Science in Food and Nutrition	MSFNTI	From January 2015	96786
Doctor of Philosophy in Food and Nutrition	DPFNTI	From January 2015	97059

4. NATIONAL DIPLOMA: CONSUMER SCIENCE: FOOD AND NUTRITION (NDCSF2)

Purpose of Qualification

The discipline of Consumer Science: Food and Nutrition assists consumers in using resources to make healthy lifestyle choices. It highlights the need for a healthy diet and good quality, safe food.

To produce active and reflective graduates with a sound knowledge of food and nutrition, the programme integrates the study fields of food and nutrition, whilst academic learning is complemented by the development of culinary skills, ethics, effective communication and critical citizenry.

Students are required to complete a three month work integrated learning placement during the third year of study. This enables the integration and application of knowledge, as well as skill and value development in an authentic setting.

Further study would enable graduates to perform as a food researcher and developer, manage a food operation or market food products in the retail and production industries. There is further scope to conduct research in the food and consumer science fields to enhance the quality of life of the consumer.

4.1 PROGRAMME STRUCTURE (3 YEAR)

Codes	Subject Offering	Semester/ Annual	Assessment Method	NATED Credits	Pre-requisite Subjects
FFSC101	Food and Food Science 1	Year 1 Annual	3Hr Th & 3Hr Pr Ex	0.280	N/A
NUTR101	Nutrition 1	Year 1 Annual	3Hr Th Ex	0.190	N/A
FCOM101	Food Communication 1	Year 1 Annual	CA	0.100	N/A
PHFD101	Physiology Food 1	Year 1 Annual	3Hr Th Ex	0.100	N/A
PSCN101	Physical Science 1	Year 1 Annual	2Hr Th Ex	0.110	N/A
CMPT101	Computer Skills 1	Year 1 Semester 1	CA	0.100	N/A
CNSB101	Consumer Behaviour 1	Year 1 Annual	3Hr Th Ex	0.100	N/A
BSFS101	Behavioural Studies 1	Year 1 Annual	3Hr Th Ex	0.070	N/A
FDM101	Food Microbiology 1	Year 2 Annual	3Hr Th Ex	0.160	N/A
BSMG101	Business Management 1	Year 2 Annual	3Hr Th Ex	0.100	N/A
FFSC201	Food and Food Science 2	Year 2 Annual	3Hr Th & 3Hr Pr Ex	0.280	FFSC101
NUTR202	Nutrition 2	Year 2 Annual	3Hr Th Ex	0.190	NUTR101
FCOM201	Food Communication 2	Year 2 Annual	3Hr Th Ex	0.180	FCOM101
FDPM101	Food Production Management 1	Year 2 Annual	CA	0.200	N/A
FFSC301#	Food and Food Science 3	Year 3 Sem 1	CA	0.240	FFSC201
FCOM301#	Food Communication 3	Year 3 Sem 1	CA	0.110	FCOM201
NRTN301#	Nutrition 3	Year 3 Sem 1	CA	0.190	NUTR202
FDPR202	Food Practice 2	Year 3 12 weeks in Semester 2	CA	0.300	Food & Food Science I, II, Food Communication I, II, Nutrition I, II.

KEY: Assessment: Th= Theory, EX= Examination, Pr= practical, CA = Continuous Assessment is no Final examination for these subjects/modules.

These subjects are final level subjects.

A Pre-Req (prerequisite) means this subject must be passed prior to registration for the subsequent subject/module.

4.2 PROGRAMME INFORMATION

This information must be read in conjunction with the programme rules that follow.

4.2.1. Academic Integrity

Refer to the DUT General Rules pertaining to academic integrity G13(1)(o) —covering falsification of academic records, plagiarism and cheating. These will be enforced wherever necessary to safeguard the worthiness of our qualifications, and the integrity of the Faculty of Applied Sciences at DUT.

4.2.2. Code of Conduct for Students

A professional code of conduct pertaining to behaviour, appearance, personal hygiene and dress shall apply to all students registered with the Faculty of Applied Sciences, at all times. Refer to Programme Rule 4.3.8 below.

4.2.3. Attendance

Students are expected to achieve 100% attendance for all planned academic activities as these are designed to provide optimal support for the required competency. Students are expected to be punctual for all academic activities. Penalties may be invoked for late attendance. Refer to Programme Rule 4.3.9 below.

4.2.4 Work Integrated Learning (WIL)

The compulsory WIL component of this programme comprises 3 months of work integrated learning (WIL) as part of the third year of study.

The Learning Agreement creates a separate contract between the “employer” and the student. Start and finish dates are determined by DUT and the placement provider. Refer to the WIL Study Guide for rules and details governing work integrated learning and the assessment process. The programme WIL coordinator, in conjunction with the industry representative, is responsible for the assessment.

All prescribed subjects (instructional offerings) and the prescribed work integrated learning component must be passed in order to obtain sufficient credits to complete the qualification. Refer to Programme Rule 4.3.7 below.

4.2.5. Assessment and Moderation

Students are expected to work steadily through the period of registration in order to achieve the highest results possible.

Assessment details are listed under each subject at the back of this handbook. Assessments could include a variety of testing methods including, but not limited to, written tests, oral tests, theoretical and/or practical examinations, group work and assignments.

Assignments must be handed personally to the lecturer who will record their receipt. Late submission will be penalized.

In the case of a continuous assessment subject (a subject which has no final examination/s or supplementary examination/s) opportunities for reassessment are provided for students who fail assessments. These are stipulated in the relevant study guide.

Moderation follows the DUT Assessment Policy stipulations.

Refer to Programme Rule 4.3.9 below.

4.2.6. Employment Opportunities

Employment opportunities are multiple and graduates find employment within the food retail, production and service industries. These include employment in food companies as customer development consultant in sales; in the marketing department including brand management and market research; in channel management; product development; recipe development; fresh produce development technology; as innovation chefs and as a consumer affairs consultant. In quality assurance employment as a food and nutrition compliance officer, a food safety manager or a food quality controller.

In food retail, graduates can fill positions in food buying, food product management, department management, fresh product development and brand development. In the food service industry employment as a food service manager or chef. In the media as cookery assistants, food stylists or food journalist. In the nutrition field working in communities as a nutrition advisor. Opportunities exist for graduates to pursue further educational qualifications.

4.3 PROGRAMME RULES

4.3.1 Minimum Admission Requirements

In addition to DUT Rule G7, the following minimum entrance requirements and the selection criteria outlined in 4.3.2 apply for applicants with reference to:-

4.3.1.1 Academic Achievement

In line with the above, applicants' school leaving academic achievement must comply with one of the following:-

- i) a National Senior Certificate (NSC) with endorsement for diploma/degree entry with the following subjects at the stated minimum ratings:

Compulsory Subject	NSC Rating
English (home) OR English (1 st add).	3 4
Maths OR Maths Literacy	3 4
Accounting OR Business Studies OR Consumer Studies OR Physical Science OR Life Sciences	3
Plus one 20 credit subject	3

- ii) a Senior Certificate is matriculation exemption with the following subjects at the stated minimum ratings:

Compulsory Subjects	HG	SG
English 1 st Language	E	C
English 2 nd Language	D	C
Mathematics	E	D
Science or Biology	E	D

- iii) a National Certificate (Vocational) Level 4 with statutory requirements for a diploma entrance and the following subjects at the stated minimum ratings (*approved by Senate Rules Comm wef 2014/10*):

Compulsory Subject	Minimum
English	50%
Maths OR Maths Literacy	50% 60%
AND any three of the following subjects:- Food Preparation, Hospitality Services, Hospitality Generics, Marketing, Management and Hospitality, Finance Economics and Accounting, Process Plant Operations, Physical Science, Process Technology, Process Chemistry	60%

4.3.1.2 Admission Requirements based on Work Experience, Age and Maturity; and Recognition of Prior Learning

The DUT Rules G7(3), and G7(8) respectively, will apply.

(Approved by Senate Rules Comm wef 2014/10)

4.3.1.3 Admission of International Students

- The DUT's Admissions Policy for International Students and DUT Rules G4 and G7(5) will apply.

(Approved by Senate Rules Comm wef 2014/10)

- International students must meet the equivalent programme minimum entrance requirements as stated above.

(Approved by Senate Rules Comm wef 2014/10)

4.3.1.4 Admission of Students from Other Institutions

In addition to the relevant DUT Rules a transferring student will only be accepted if there are places available and the student has met the applicable entrance requirements of the university.

(Approved by Senate Rules Comm wef 2014/10)

4.3.1.5 Additional Requirements for All Students

In addition to the above, every registered student will be required to have:

1. A Hepatitis A vaccination.
2. A prescribed chef's uniform and equipment kit which is for the student's account.

4.3.2 Selection Criteria

In addition to the Minimum Admission Requirements (Rule 4.3.1), the following selection process will determine placement in the programme:

All applicants must apply through the Central Applications Office (CAO).

Initial shortlisting for selection is based on the applicant's academic performance in Grade 12 (Grade 11 or Grade 12 trial marks will be used for current matriculants).

Applicants who meet the above criteria will be:

- a) invited to undergo placement testing and will be invited to attend an interview
- b) ranked based on performance according to the table below:-
 - Provisional acceptance is given to selected applicants awaiting National Senior Certificate* (NSC) results. If the final Grade 12 NSC* results do not meet the minimum entrance requirements, this provisional acceptance will be withdrawn.
 - Final selection for placement will be based on results of the above ranking process, as well as available places (refer to DUT Rule G5).

•
 *(or SC / NC(V)) (Approved by Senate Rules Comm wef 2014/10)

Assessment	Weighting
Academic Achievement <ul style="list-style-type: none"> • Average percentage of all subjects 	30%
Interview	40%
Placement Testing	30%

4.3.3 Pass Requirements

In addition to the DUT Rules G12, G14 and G15, the following programme rules apply:

4.3.3.1 In addition to the general requirements for a year/semester mark as stipulated in Rule G14 and G15, the definition of the term “satisfactory attendance” shall include:

- 90% attendance of all practical classes in a subject. Exceptional circumstances may be reviewed by the Head of Department.
- Attendance is compulsory at all functions, guest speaker sessions, organized short courses, outings and educational tours arranged by the department. (Any additional cost involved will be the responsibility of the student.)
- Students will be required to arrive timeously at lectures and practicals. Students who arrive late will only be admitted at the lecturer’s discretion on presentation of a valid reason.
- The department reserves the right to verify any medical certificate.

4.3.3.2 Students will be required to participate in departmental promotions and functions outside of normal tuition times, which may take place off campus.

4.3.3.3 Laboratory rules shall apply to all students. Refer to relevant study guides.

4.3.3.4 For a continuous assessment subject: The final mark for the subject comprises a mark obtained from work completed during the year/semester. There is no examination for the subject. A portion of this work is moderated and all is work retained by the department for a period of three (3) years as proof of performance. Details are in each subject study guide. If the final mark is a fail (less than 50%) the student will be required to re-register for and repeat that subject.

4.3.3.5 All doctor’s, driver’s license appointments etc., made for students must not clash with practicals and assessment dates.

4.3.4 Re-registration Rules

In addition to the DUT Rule G16, and all prerequisite subjects as identified in the Programme Structure (4.1), the following programme rule applies:-

4.3.4.1 Promotion from Year 1 to Year 2:

Students must pass 4 first level subjects of which two must be major subjects (Nutrition I, Food and Food Science I or Food Communication I) in order to register for Year 2.

(Approved by Senate Rules Comm wef 2014/10)

4.3.4.2 Promotion for All Other Years of Study:

A student must pass a minimum of TWO subjects per annum but must still meet the maximum time allowed (DUT Rule G17).

4.3.5 Exclusion Rules

In addition to DUT Rule G17, a first year student who fails three or more subjects with a final result of less than 40% in each subject is not permitted to reregister in this programme. Deregistration from any subjects is subject to the provision of DUT Rule G6.

(Approved by Senate Rules Comm wef 2014/10)

4.3.6 Interruption of Studies

In accordance with Rule G21A(b), the minimum duration for this programme will be 3 years of registered study and the maximum duration will be 5 years of registered study, including any periods of WIL. Should a student interrupt their studies by more than three (3) years, the student will need to apply to the department for permission to reregister and will need to prove currency of appropriate knowledge prior to being given permission to continue with registration.

(Approved by Senate Rules Comm wef 2014/10)

4.3.7 Work Integrated Learning (WIL) Rules

In addition to Rule G28, and the requirements as detailed in the relevant Study Guides, the following programme rules apply.

4.3.7.1 WIL can only be undertaken if the student has passed the first and second year major subjects (Food and Food Science I, II, Food Communication I, II and Nutrition I and II).

4.3.7.2 A student will undergo 3 months of work integrated learning (WIL) as part of the third year of study.

4.3.7.3 The department undertakes to assist the student in obtaining suitable WIL placement.

4.3.7.4 A student who finds their own placement must ensure the workplace is approved by the department

(Approved by Senate Rules Comm wef 2014/10)

4.3.8 Code of Conduct

In addition to the Student Code of Conduct in the DUT General Handbook for Students, and the relevant requirements as stated in the appropriate Study Guides, the following rules apply:

4.3.8.1 Conduct of Students in Practical Facilities

Strict adherence to instructions issued by technical, supervisory or academic staff is required due to the need to ensure effective and safe practice in these facilities. Misconduct or disregard for instructions will be referred to the relevant disciplinary procedure.

(Approved by Senate Rules Comm wef 2014/10)

4.3.8.2 Uniforms

Students must adhere to instructions issued by technical, supervisory or academic staff regarding the specific dress code required during practicals. Non-compliance will result in the student being denied access to the venue.

(Approved by Senate Rules Comm wef 2014/10)

4.3.9 Attendance and Assessment

4.3.9.1 A student who, for any valid reason (Refer to Programme Rule 4.3.9.2 below), is absent from a particular practical or test, must provide written proof of the reason for the absence to the lecturer concerned, within five (5) working days of returning to the institution in order to be considered for a special assessment.

(Approved by Senate Rules Comm wef 2014/10)

4.3.9.2 The DUT Rule G13(3)(a) which refers to special examinations also refers to special assessments set within departments for students who have missed coursework assessments. In these cases the department will determine the validity of the student's reason for not taking the assessment, and the nature of the special assessment. *(Approved by Senate Rules Comm wef 2014/10)*

4.3.10 Health and Safety

Students must adhere to all Health and Safety regulations both while at DUT and in WIL placements. Failure to do so will be treated as a breach of discipline. Refer to the appropriate Health and Safety policies.

(Approved by Senate Rules Comm wef 2014/10)

4.3.11 Registration with SAAFoST and SACA

Students will be registered as a student member with the South African Association of Food Science and Technology (SAAFoST) and with the South African Chefs Association (SACA). The SAAFoST registration is for the duration of the first qualification. The SACA membership is for two years, voluntary professional membership with SACA is encouraged in the third year of study.

5. NATIONAL DIPLOMA: CONSUMER SCIENCE: FOOD AND NUTRITION (EXTENDED CURRICULUM) (NDCFF2)

Purpose of Qualification

Graduates of the National Diploma will be competent in the application of scientific based food and nutrition knowledge and culinary skills in a range of work activities including recipe development for fresh food retail products, food production and foodservice; with the aim of improving consumer well-being.

This qualification is offered over a minimum of four years of study which is devised to enhance student development and to improve the student's chances of successful completion.

5.1 PROGRAMME STRUCTURE (4 YEAR)

Codes	Subject Offering	Semester/ Annual	Assessment Method	NATED Credits	Pre-requisite Subjects
CSCPI01	Consumer Science Practice 1	Year 1 Annual	CA	0.350	N/A
FCOM101	Food Communication 1	Year 1 Annual	CA	0.005	N/A
CMPT101	Computer Skills 1	Year 1 Sem 1	CA	0.005	N/A
CNSB101	Consumer Behaviour 1	Year 1 Annual	3Hr Th Ex	0.005	N/A
BSFS101	Behavioural Studies 1	Year 1 Annual	3Hr Th Ex	0.005	N/A
CSCP201	Consumer Science Practice 2	Year 2 Annual	3Hr Th Ex	0.400	CSCPI01
FFSC101	Food and Food Science 1	Year 2 Annual	CA	0.120	N/A
NUTR101	Nutrition 1	Year 2 Annual	3Hr Th & 3Hr Pr Ex	0.050	N/A
PHFD101	Physiology Food 1	Year 2 Annual	3Hr Th Ex	0.055	N/A
PSCN101	Physical Science 1	Year 2 Annual	3Hr Th Ex	0.055	N/A
FDM101	Food Microbiology 1	Year 2 Annual	2Hr Th Ex	0.160	N/A
FFSC201	Food and Food Science 2	Year 3 Annual	3Hr Th & 3Hr Pr Ex	0.280	FFSC101
FDPM101	Food Production Management	Year 3 Annual	CA	0.200	N/A
BSMG101	Business Management 1	Year 3 Annual	3Hr Th Ex	0.100	N/A
FCOM201	Food Communication 2	Year 3 Annual	3Hr Th Ex	0.180	FCOM101
NUTR202	Nutrition 2	Year 3 Annual	3Hr Th Ex	0.190	NUTR101
FFSC301#	Food and Food Science 3	Year 4 Sem 1	CA	0.240	FFSC201
FCOM301#	Food Communication 3	Year 4 Sem 1	CA	0.110	FCOM201
NRTN301#	Nutrition 3	Year 4 Sem 1	CA	0.190	NUTR202
FDPR202	Food Practice 2	Year 4 12 weeks in Semester 2	CA	0.300	Food & Food Science I, II, Food Communication I, II, Nutrition I, II.

KEY: Assessment: Th= Theory, EX= Examination, Pr= Practical, CA = Continuous Assessment is no Final examination for these subjects/modules.

A Pre-Req (prerequisite) means this subject must be passed prior to registration for the subsequent subject/module.

These subjects are final level subjects.

5.2 PROGRAMME INFORMATION

Refer to 4.2 Programme Information under the ND: Consumer Science: Food and Nutrition.

5.3 PROGRAMME RULES

Refer to 4.3 Programme Rules under the ND: Consumer Science: Food and Nutrition and the following rules which apply specifically to ND: Consumer Science: Food and Nutrition (ECP).

5.3.1 Minimum Admission Requirements

Refer to Rule 4.3.1 which is applicable to both the ND and ND (ECP).

5.3.2 Selection Criteria

Refer to Rule 4.3.2 which is applicable to both the ND and ND (ECP).

In addition to the above, on the basis of the selection process, successful applicants for study towards the National Diploma will be accepted into either the three (3) year, or four (4) year (Extended Curriculum) programme of study. (Refer to 12 Annexure for comparison)

5.3.3 Pass Requirements

Refer to Rule 4.3.3 which is applicable to both the ND and ND (ECP).

5.3.4 Re-registration Rules

In addition to the DUT Rule G16, and all prerequisite subjects as identified in the Programme Structure (5.1), the following programme rules apply:-

5.3.4.1 Promotion from Year 1 (ECP) to Year 2 (ECP):

An ECP student must pass a minimum of 4 first level subjects of which one must be Consumer Science Practice I.

5.3.4.2 Promotion for All Other Years of Study for ECP students:

An ECP student must pass a minimum of TWO subjects per annum but must still meet the maximum time allowed (DUT Rule G17).

5.3.5 Exclusion Rules

Refer to Rule 4.3.5 which is applicable to both the ND and ND (ECP).

5.3.6 Interruption of Studies

In accordance with Rule G21A(b), the minimum duration for this programme will be 4 years of registered study and the maximum duration will be 5 years of registered study, including any periods of WIL. Should a student interrupt their studies by more than 3 years, the student will need to apply to the department for permission to reregister and will need to prove currency of appropriate knowledge prior to being given permission to continue with registration. (Approved by Senate Rules Comm wef 2014/10)

5.3.7 Work Integrated Learning Rules

Refer to Rule 4.3.7 which is applicable to both the ND and ND(ECP).

5.3.8 Code of Conduct

Refer to Rule 4.3.8 which is applicable to both the ND and ND(ECP).

5.3.9 Attendance and Assessment

Refer to Rule 4.3.9 which is applicable to both the ND and ND(ECP).

5.3.10 Health and Safety

Refer to Rule 4.3.10 which is applicable to both the ND and ND (ECP).

5.3.11 Registration with SAAFoST and SACA

Refer to Rule 4.3.11 which is applicable to both the ND and ND (ECP).

6. BACHELOR OF TECHNOLOGY: CONSUMER SCIENCE: FOOD AND NUTRITION (BTCSFI)

Purpose of Qualification

A qualified student will be able to perform as a food and nutrition researcher and developer, manage a food and nutrition operation or market food and nutrition products in the retail and production industries and in the community. These activities should maximize the quality of fresh convenience food products and enhance the quality of life of the customer through efficient marketing.

6.1 PROGRAMME STRUCTURE

Subject Code	Subject Description	Period of Study	Assessment Method	NATED Credits
MKTF101	Marketing I	Annual	3 Hr Theory Exam	0.160
RMDG201	Research Methodology : Natural Sciences	Annual	CA	0.180
IPSF101	Industrial Psychology I	Annual	3 Hr Theory Exam	0.160
NUTR402	Nutrition 4	Annual	CA	0.200
FFSC401	Food and Food Science 4	Annual	CA	0.300

KEY: Assessment: EX= Examination, CA = Continuous Assessment is no Final examination for these subjects/modules.

6.2 PROGRAMME INFORMATION

B Tech students can register full-time and complete the subjects in one year, or part-time and complete their studies over two years. The appropriate sequence of registration for the subjects is available from the department.

6.3 PROGRAMME RULES

6.3.1 Minimum Admission Requirements

In addition to Rule G7, and G23A(a)(1), an applicant must have one of the following:

- ND: Consumer Science: Food and Nutrition; ND: Food and Beverage Management; ND: Food Service Management; or equivalent; and:
- a minimum aggregate of 60% across final semester subjects - or
- relevant post-diploma industrial experience

Students are required to formally apply through the department, should they wish to be considered for the BTech Programme.

(Approved by Senate Rules Comm wef 2014/10)

6.3.2 Selection Criteria

Entry into the BTech programme is not automatic. A limited number of places are available to students and selection will be on the basis of academic performance. Working experience will be an added advantage for those students not applying directly from the NDip.

6.3.3 Pass Requirements

The DUT Rules G12, G14 and G15 apply.

6.3.4 Re-registration Rules

The DUT Rule G16 applies.

6.3.5 Exclusion Rules

The DUT Rules G17 and G23A(a)(4) apply.

6.3.6 Interruption of Studies

In accordance with Rule G23A(a), the minimum duration for this programme will be 1 year of registered study and the maximum duration will be 2 years of registered study. Should a student interrupt their studies by more than 3 years, the student will need to apply to the department for permission to reregister and will need to prove currency of appropriate knowledge prior to being given permission to continue with registration.

7. MASTER OF APPLIED SCIENCE IN FOOD AND NUTRITION (MSFNT I)

7.1 PROGRAMME STRUCTURE

Subject Code	Subject Description	Period of Study	Assessment Method	NATED Credits
RPSN50I	Research Dissertation Full Registration	Annual	Research Project	1.000
RPSN51I	Research Dissertation Successive Registration			

7.2 PROGRAMME INFORMATION

A qualified student will be able to conduct research in the food and nutrition consumer science fields to enhance the quality of life of the consumer.

7.3 PROGRAMME RULES

7.3.1 Minimum Admission Requirements

In addition to Rule G7 and G24, an applicant must have one of the following:

- BT: Consumer Science: Food and Nutrition: HDE (4 year Higher Diploma in Education): Home Economics (UN) / BT: Food Service Management; or equivalent and
- a minimum aggregate of 60% across final level subjects- or
- relevant industrial experience.

(Approved by Senate Rules Comm wef 2014/10)

7.3.2 Selection Criteria

In addition to Rule G5, selection will be on the basis of academic performance as determined by a ranking system. Working experience will be an added advantage for those students not applying directly from the BTech.

(Approved by Senate Rules Comm wef 2014/10)

7.3.3 Pass Requirements

Students must have their research proposal and ethics approved, and their field work completed within the first year of registration. Failure to comply will result in exclusion from the programme unless there are extenuating circumstances.

(Approved by Senate Rules Comm wef 2014/10)

8. DOCTOR OF PHILOSOPHY IN FOOD AND NUTRITION (DPFNT I)

8.1 PROGRAMME STRUCTURE

Subject Code	Subject Description	Period of Study	Assessment Method	NATED Credits
RPSN6501	Research Dissertation Full Registration	Annual	Research Project	1.000
RPSN611	Research Dissertation Successive Registration			

8.2 PROGRAMME INFORMATION

A qualified student will be able to apply advanced knowledge, skills, principles and methods to conduct independent, original research and to render a specialized professional service in Food and Nutrition, according to the needs of the University, the country and in compliance with international trends and standards to:

- respond to the needs of the community
- respond to the needs of business and industry
- respond to the needs of consumers

8.3 PROGRAMME RULES

8.3.1 Minimum Admission Requirements

In addition to Rule G7 and G25 an applicant must be in possession of an MTech: Consumer Science: Food and Nutrition or equivalent.

(Approved by Senate Rules Comm wef 2014/10)

8.3.2 Selection Criteria

In accordance with Rule G5, there is a limitation on the number of students that can be accepted in this programme.

(Approved by Senate Rules Comm wef 2014/10)

9. SERVICED SUBJECTS

The servicing department's rules apply to all serviced subjects.

The following subjects are serviced from this department:

Serviced Programme	Subject	Subject Code
Diploma in Somatology (DISOMI)	Nutrition 1	NTRT101
	Nutrition 2	NTRT201
National Diploma: Somatology (NDSOM) (Phasing out)	Nutrition 2	NTRI201
	Nutrition 3	NTRI301
B Tech: Somatology	Nutrition 4	NTRI401

The following subjects are serviced externally to this department:

Servicing Department	Serviced Subject	Subject Code
Chemistry	Physical Science	PSCN101
Biotechnology and Food Technology	Food Microbiology	FDM1101
Basic Medical Sciences	Physiology Food 1	PHFD101
Information Technology	Computer Skills	CMPT101
Language & Communication	Food Communication 1	FCOM101

10. SHORT COURSES

This programme offers the following short courses:

Cooking for Couples

Quick Nutritious Suppers

Entrepreneurial Cake Baking & Decoration

11. SUBJECT CONTENT

NB. Students are to read this section in conjunction with the relevant study guides.

NB. In view of the fact that Instructional Programmes and syllabi are constantly under review the programmes and syllabi appearing in this book are subject to alteration without prior notice.

11.1 NATIONAL DIPLOMA: CONSUMER SCIENCE: FOOD AND NUTRITION

The following must be read in conjunction with the relevant Study Guides.

BEHAVIOURAL STUDIES I (BSFS101)

ASSESSMENT

Course mark:

Theory tests: 24%

Assignments: 16%

Examination:

1 X 3 hour paper

Final Mark:

Course mark (40%) + Examination mark (60%)

SYLLABUS:

Food and psychology and sociology and anthropology, group dynamics, motivation, stress, mental health, eating disorders, industrial sociology.

BUSINESS MANAGEMENT I (BSMG101)

ASSESSMENT

Course mark: Theory tests: 24%
Assignments: 16%

Examination: 1 X 3 hour paper

Final Mark: Course mark (40%) + Examination mark (60%)

SYLLABUS: Introduction to management. Planning, organizing, leading, control. Business management. Human resource management. Entrepreneurship: starting your own food/beverage business.

CONSUMER BEHAVIOUR I (CNSB101)

ASSESSMENT

Course mark: Theory tests: 24%
Oral Presentation: 4%
Assignments: 12%

Examination: 1 X 3 hour paper

Final Mark: Course mark (40%) + Examination mark (60%)

SYLLABUS: Introduction to Consumer Behaviour, Social responsibility, Common and Statute Law. Advertising Standards Authority and other non-government bodies. Consumer Protection Act. Market segmentation. Consumer decision making. Influences on consumer behaviour: motivation, personality, perception, learning, attitudes, communication, reference groups, social class, culture and subculture.

COMPUTER SKILLS I (CMPT101)

ASSESSMENT

Continuous assessment: Theory tests: 20%
Practical tests: 70%
Assignments: 10%

SYLLABUS: Introductory theory on information and communications technology. MS Word, MS Excel, MS PowerPoint, MS Publisher. Introduction to Internet Search Engines and Email.

FOOD COMMUNICATION I (FCOM101)

ASSESSMENT

Continuous assessment: Theory tests: 75%
Assignments: 25%

SYLLABUS: Communication Theory: types of communication. Breakdown in barriers. Demographics. Nonverbal communication. Intercultural communication. Report writing. Memorandum writing. Business letter. Meetings. Oral presentations.

FOOD COMMUNICATION II (FCOM201)

ASSESSMENT

Course mark:	Theory tests:	16%
	Assignments:	8%
	Practicals:	16%

Examination: 1 X 3 hour paper

Final Mark: Course mark (40%) + Examination mark (60%)

SYLLABUS: Introduction to Marketing. South African food products & branding. Food promotional environment. Product planning and development. Product mix strategies. Brand and packaging, price. Retailing. Tools of promotion and advertising. Food styling and photography. Product promotion and demonstration and presentation.

FOOD COMMUNICATION III (FCOM301)

ASSESSMENT

Continuous assessment:	Theory tests:	30%
	Final Project and Assignments:	50%
	Portfolio:	10%
	Practicals:	10%

SYLLABUS: Survey and research report, principles of communication, planning advertising, creating an advert, copywriting, print, electronic production, sponsorship, sales promotions strategy, food photography, sales promotion, PR, Customer relations, , public relations strategies, copy, leaflet/advertorial; graphic design, digital marketing, food styling portfolio.

FOOD AND FOOD SCIENCE I (FFSC101)

ASSESSMENT

Course mark:	Theory tests:	20%
	Assignments:	20%

Examination: 1 X 3 hour paper + 3 hour practical exam

Final Mark: Course mark (40%) + Examination mark (30 % + 30%)

SYLLABUS: The theory and practical components are interlinked. Cereals, flours and starches; flour mixtures; dairy products; eggs; fish; fruit; vegetables and legumes. Sources, choice, storage, composition, structure, classic proportions, preparation and cooking method identified and applied. Entrepreneurial food activity.

FOOD AND FOOD SCIENCE II (FFSC201)

ASSESSMENT

Course mark:	Theory tests: 24%
	Assignments and practicals: 16%
Examination:	1 X 3-hour paper + 3 hour practical exam
Final Mark:	Course mark (40%) + Examination mark (Paper 1:30 % + Paper 2: 30%)

SYLLABUS: The theory and practical components are interlinked. Food spoilage and preservation: food safety and sanitation, microbial activity, preservation principles and techniques. Stocks and sauces; poultry; meat; gelatine; fats and oils; sugars; teas and coffees. Sources, choice, storage, composition, structure, classic proportions, preparation and cooking methods identified and applied. Entrepreneurial food activity.

FOOD AND FOOD SCIENCE III (FFSC301)

ASSESSMENT

Continuous assessment:	Theory tests: 30%
	Assignments: 30%
	Project: 20%
	Practical Work: 20%

SYLLABUS: The theory and practical components are interlinked. Food trends. Recipe development. Product development, meal and menu preparation and execution incorporating ethnic and cultural cuisine.

FOOD PRACTICE II (FDPR202) (Work Integrated Learning (WIL))

ASSESSMENT

Continuous assessment:	Work preparedness 25%	
	Monthly evaluation by company representative 20%	
	Worksite Project 35%	
	Oral presentation 10%	
	Service learning 10%	

SYLLABUS: Outcomes and benefits of WIL, CV writing, application process, placements, interview skills, worksite project and oral presentation, secrets of success, the rules of work, contract and conditions of placement, assessment during WIL, work etiquette and ethics, Service learning training.

INDUSTRY PLACEMENT: 3 months / 12 weeks in industry

FOOD PRODUCTION MANAGEMENT II (FDPM101)

ASSESSMENT

Continuous assessment:	Theory tests:	30%
	Practicals:	50%
	Assignments:	20%

SYLLABUS:

The theory and practical components are interlinked. Large scale equipment, food health and safety procedures, questionnaire for market needs, purchasing orders and methods, large scale receiving and storage procedures, cost price and selling price calculations, standardization of recipes. Menu planning, writing and menu preparation, venue set up, food and beverage service, wine theory and tasting, customer excellence, convenience foods, functions, productivity.

FOOD MICROBIOLOGY I (FDMI101)

ASSESSMENT

Course mark:	Theory tests:	24%
	Assignment:	8%
	Presentation:	8%

Examination: 1 X 3 hour paper

Final Mark: Course mark (40%) + Examination mark (60%)

SYLLABUS:

Introduction to microbiology. Growth and destruction of microorganisms. Food poisoning and food infection. Hygiene and disinfection. Principles of microbial spoilage and food preservation. Pest infestations and their control. Fermentations. Control of food quality. Legislation.

CONSUMER SCIENCE PRACTICE I (CSCP101)

ASSESSMENT

Course mark:	Food and Food Beverage component:	15%
	Consumer Behaviour component:	10%
	English Communications component:	25%
	Information Literature component:	10%
	Academic Literacy component:	20%
	Academic Portfolio	20%

SYLLABUS:

Computer skills, Consumer Behaviour, English, Academic Literacy and Information Literacy.

CONSUMER SCIENCE PRACTICE II (CSCP201)

ASSESSMENT

Course mark:	Food and Food Science component:	25%
	Nutrition component:	25%
	Chemistry component:	10%
	Physiology component:	10%
	Microbiology component:	10%
	Academic Literacy component:	20%

SYLLABUS:

Introductory food and food science, nutrition, chemistry, physiology, microbiology and academic literacy.

NUTRITION I (NUTRI01)

ASSESSMENT

Course mark: Theory tests: 24%
Assignments: 16%

Examination: 1 X 3 hour paper

Final Mark: Course mark (40%) + Examination mark (60%)

SYLLABUS: Introduction to nutrition. Meal planning. Carbohydrates, Sugars and artificial sweeteners. Non starch polysaccharides Proteins, Lipids, Vitamins and Minerals. Alcohol. Energy metabolism.

NUTRITION II (NUTR202)

ASSESSMENT

Course mark: Theory tests: 24%
Assignments: 16%

Examination: 1 X 3 hour paper

Final Mark: Course mark (40%) + Examination mark (60%)

SYLLABUS: Nutrition throughout the life cycle. Nutrition related health problems. Weight Management

NUTRITION III (NRTN301)

ASSESSMENT

Continuous assessment: Theory tests: 60%
Assignments: 40%

SYLLABUS: Nutrition related health issues currently relevant to consumer education in SA. A rights based approach to community nutrition. Assessment of nutritional status. Nutrition reporting and nutrition misinformation. Nutrition education in order to address Diabetes mellitus, obesity, constipation, high cholesterol, Hypertension and HIV/Aids. Nutrition and emotional stress. Nutrition and the food industry, food labelling, food additives, economic food purchases.

PHYSICAL SCIENCE I (PSCNI01)

ASSESSMENT

Course mark: Theory tests: 40%

Examination: 1 X 2 hour paper

Final Mark: Course mark (40%) + Examination mark (60%)

SYLLABUS: The principles of general chemistry applied to food: Periodic Table, simple chemical equations, oxidation and reduction, acids and bases, detergents and water.

The Principles of organic chemistry: Hydrocarbons, alcohol and phenols, aldehydes and ketones, organic acids, esters, aromatic compounds, carbohydrates, proteins, fats, amines and amides.

The Principles of Physics related to food: Use of pressure cooker and microwave ovens, effect of temperature and atmospheric pressure, Measurements.

PHYSIOLOGY: FOOD I (PHFD101)

ASSESSMENT

Course mark: Theory tests: 40%
Examination: 1 X 3 hour paper
Final Mark: Course mark (40%) + Examination mark (60%)

SYLLABUS: Introduction to the human body. Cells and tissues. Blood and cardio vascular system. The lymphatic system. The nervous system. The endocrine system. The digestive system. The respiratory system. The urinary system. The reproductive system.

11.2 BTECH: CONSUMER SCIENCE: FOOD AND NUTRITION (BTFCSI)

FOOD AND FOOD SCIENCE IV (FFSC401)

ASSESSMENT

Continuous assessment: Theory tests: 20%
Assignments + Projects: 80%

SYLLABUS: Food market research. Food trends. Recipe development, Product development. Sensory evaluation. Entrepreneurship.

INDUSTRIAL PSYCHOLOGY I (IPSF101)

ASSESSMENT

Course mark: Theory tests: 40%
Assignments: 30%
Presentations: 30%

Examination: 1 X 3 hour paper

Final Mark: Course mark (40% calculated from the marks as indicated above) + Examination mark (60%)

SYLLABUS: Introduction to human resource management. Individual behaviour, including individual differences, human abilities, perception, learning, memory, personality, frustration, conflict, stress, alcoholism, drug dependency, social process, including attitude, role theory, conformity groups, social perception.

MARKETING I (MKTF101)

ASSESSMENT

Course mark: Theory tests: 45%
Assignments: 35%
Research marketing and PowerPoint presentation: 20%

Examination: 1 X 3 hour paper

Final Mark: Course mark (40% calculated from the marks as indicated above) + Examination mark (60%)

SYLLABUS: Introduction and fundamentals of marketing applicable to food. Marketing research. Pricing. Retailing. Global marketing, ethical challenges. Latest marketing trends.

NUTRITION IV (NUTR402)

ASSESSMENT

Continuous assessment:	Theory tests:	50%
	Assignments:	35%
	Worksheets:	15%

SYLLABUS: Dietary assessment methods, anthropometrical assessment methods, nutrition education, food security, diseases of the alimentary canal; diseases of the liver and biliary tract; rheumatic disorders; metabolic syndrome, supplementation, essential fatty acids.

RESEARCH METHODOLOGY: NATURAL SCIENCE (RMDG201)

ASSESSMENT

Continuous assessment:	Assignments:	40%
	Research Report:	50%
	Scientific Poster:	10%

SYLLABUS: Tools of research. Planning the research project and writing the proposal. Problem identification and development. Statistics. Research report. Designing a research poster.

12 ANNEXURE –NDCSF2 AND NDCFF2 Comparison

(For reference offered Jan 2010.)

The two routes to achieving the diploma for current students are as follows:

*Denotes major subject

Years	Regular Programme (NDCSF2) (3 Years Minimum)	Extended Programme (NDCFF2) (4 Years Minimum)
Year One	*Food Communication I	Consumer Science Practice I
	Computer Skills I	*Food Communication
	Consumer Behaviour I	Computer Skills I
	*Food and Food Science I	Consumer Behaviour I
	*Nutrition I	Behaviour Studies I
	Physiology: Food I	
	Physical Science I	
	Behavioural Studies I	
Year Two	*Food and Food Science II	Consumer Science II
	Food Production Management I	*Food and Food Science I
	*Nutrition II	*Nutrition I
	*Food Communication II	Physiology: Food I
	Food Microbiology I	Physical Science I
	Business Management I	Food Microbiology I
Year Three	*Food and Food Science III	*Food and Food Science II
	*Nutrition III	Food Production Management I
	*Food Communication III	*Nutrition II
	Food Practice II	*Food Communication III
	Programme Complete	Business Management I
Year Four		*Food and Food Science III
		*Nutrition III
		*Food Communication III
		Food Practice II
		Programme Complete