Study units for the Bachelor of Consumer Science and Honours Bachelor of Consumer Science

(offered by the Department of Life and Consumer Sciences)
Telephone number 012 352 4031

1 Syllabus

NB
All these modules offered for the Bachelor of Consumer Science and Honours Bachelor of Consumer Science are offered as YEAR MODULES.

First Level

CSP1014 Principles of Consumer Science
Purpose: to enable the individual students to identify and apply basic chemistry and physics principles in the interpretation of human nutrition, food processing and clothing and textiles. It will also enable the students to identify various physiological systems and functions concerning the human body. Qualified students will have the basic knowledge to contribute to the promotion of basic lifestyle principles.

NUT101A Introduction to nutrition and energy yielding nutrients*
Purpose: to gain knowledge in basic nutrition, understand and apply the principles and theory necessary to promote sound nutritional practices in order to maintain good health. Qualified students will therefore contribute to the prevention of malnutrition in the field of nutrition.

NUT102B Nutrition and nutrient deficiency diseases*
Purpose: to be able to know, understand and apply the principles and theory necessary to promote sound nutritional practices in order to maintain good health. Students are able to demonstrate the ability to apply basic nutrition information to recognise, identify and rectify nutrition deficiencies.

CLO101Q Clothing construction: Theory*
Co-requisite: CLO102
Purpose: to be able to know, understand and apply the principles and theory necessary for basic clothing construction.

CLO102R Clothing construction: Practical*
Co-requisite: CLO101
Purpose: to be able to know, understand and apply the principles and have the necessary skills for basic clothing construction.

FOO101U Food preparation 1*
Purpose: to demonstrate the ability to prepare selected foods to retain the nutritional value and obtain optimum quality characteristics.

FOO102V Food preparation practical 1
Purpose: to demonstrate the ability to select and apply the most applicable food preparation techniques to retain the nutritional value and optimum quality characteristics of the food that has to be prepared.

Second Level

NUT201D Nutritional care*
Prerequisite: NUT101, 102
Purpose: to enable the individual student to gain knowledge in basic nutrition in the context of human physiology. Qualified students will therefore contribute to the prevention of chronic lifestyle diseases and promotion of a healthy lifestyle in the field.

NUT202E Pregnancy and infant nutrition*
Prerequisite: NUT101, 102
Co-requisite: NUT201
Purpose: to enable the individual student to gain knowledge and the ability to implement guidelines concerning basic nutrition during pregnancy, lactation and infancy. Qualified students will therefore contribute to the prevention of pregnancy and infant related complications in the field.

CLO201T Textiles: Fibres
Prerequisite: CLO101, 102
Purpose: to make wise and educated decisions when purchasing and caring for fabrics and clothing, by using a basic underpinning knowledge of the classification and properties of textile fibres.

CLO202U Ethnic and entrepreneurial clothing production: Practical*
Prerequisite: CLO101, 102
Purpose: to know, understand and apply the principles and have the necessary skills for pattern drafting and constructing sellable garments.

CLO203V History of costume*
Prerequisite: CLO101, 102
Purpose: to identify different styles of costume worn from pre-historic times till 20th century and understand the social, cultural or political forces behind the change in dress.

CLO204W Clothing and textile practice  
Prerequisite: CLO101, 102  
Co-requisite: MND202  
Purpose: to gain experience while working in a clothing or textile related business.

FOO201X Food preparation 2*  
Prerequisite: FOO101  
Purpose: to prepare selected foods to retain the nutritional value and obtain optimum quality characteristics.

FOO202Y Food preparation practical 2  
Prerequisite: FOO102  
Purpose: to select and apply the most applicable food preparation techniques to retain the nutritional value and optimum quality characteristics of the food that has to be prepared. Develop the competence to plan and execute the basic sensory evaluation techniques to determine the quality characteristics of food.

FOO2033 Food production principles*  
Prerequisite: FOO101, 102  
Co-requisite: FOO201, 202  
Purpose: to develop the competence required for the production of food, according to its kind.

APP201A Applied practice*  
Prerequisite: FOO101, 102  
Purpose: to understand and report on the operational functions in a food service facility.

HPM201B Food service organisation and management*  
Prerequisite: FOO101, NUT101, MNB101, 102  
Purpose: to understand and apply management and operational competence in managing a food service operation.

HPM202C Meal management*  
Prerequisite: FOO101, NUT101, MNB101, 102  
Purpose: to understand and apply meal management principles and skills in a food service operation.

HPM203D Hospitality industry regulations*  
Prerequisite: CEM101, CLA101, CLA104, ENN104  
Purpose: to apply applicable information regarding a manager’s legal obligations and rights that relate to business, staff and operations in the hospitality industry in the context in which they arise. Qualified students will therefore comply with basic legal principles when entering into legal relationships with other parties.

HPM204E Convention management*  
Prerequisite: ACN101, CEM101, MNB101, 102  
Purpose: to understand and apply applicable management and operational competence in managing various kinds of meetings and conventions. Qualifying students develop the skills that are needed to execute a professional convention service within the hospitality industry.

THIRD LEVEL

NUT301G Nutrition during the life cycle*  
Prerequisite: NUT201, 202  
Purpose: to enable the individual student to gain knowledge and the ability to implement factors concerning basic nutrition during childhood, the teenage years, adulthood and the later years. Qualified students will contribute to the prevention of age related diseases and the promotion of a general healthy lifestyle.

NUT302H Chronic lifestyle diseases*  
Prerequisite: NUT201, 202  
Purpose: to gain knowledge and the ability to implement factors concerning basic nutrition by means of identifying, evaluating and controlling chronic diseases. Qualified students will contribute to the prevention of these diseases and the promotion of a general healthy lifestyle.

NUT303J Infectious diseases*  
Prerequisite: NUT201  
Purpose: to gain knowledge and the ability to implement factors concerning basic nutrition by means of identifying, evaluating and controlling infectious diseases. Qualified students will contribute to the prevention of infectious diseases and the maintenance of good health in people living with these diseases.

NUT304K Nutrition and health promotion*  
Prerequisite: NUT201, 202  
Purpose: to gain knowledge and the ability to implement factors concerning basic nutrition and health by means of identifying, evaluating and controlling nutrition related conditions in the community. Qualified students will contribute to the prevention of diseases, promotion and/or maintenance of a healthy lifestyle.

NUT305L Nutrition and alternative medicine*  
Prerequisite: NUT201  
Purpose: to gain knowledge and the ability to implement factors concerning alternative medicine, including herbal medicine and nutrition as preventative medicine. Knowledge will also be expanded concerning genetically modified food. Qualified students will contribute to the prevention of diseases, promotion and/or maintenance of a healthy lifestyle.
CLO301W Social psychology of clothing
Prerequisite: CLO101, 102
Purpose: to gain an underpinning knowledge of the social, psychological and cultural principles behind clothing and appearance management and perception, enabling them to understand and advise on clothing behaviour, keeping the person’s needs, values, interests and lifestyle in mind.

CLO302X Wardrobe planning*
Prerequisite: CLO101, 102
Purpose: to plan a wardrobe for any given person by selecting and combining colours, lines etc for a harmonious and flattering result; using an underpinning knowledge of the elements and principles of design.

CLO303Y Evaluation of apparel*
Prerequisite: CLO201, 202
Co-requisite: CLO305
Purpose: to identify processes used in the construction of and evaluate apparel, using a basic underpinning knowledge of the technology used in the manufacturing of ready-to-wear and custom made garments.

CLO3043 Textiles: Yarns, fabric and finishes
Prerequisite: CLO201, 202
Purpose: to make wise and educated decisions when purchasing and caring for fabrics and clothing, by using a basic underpinning knowledge of the classification and properties of textile yarns and fabrics and the finishing processes applied to them.

CLO3054 Tailoring: Practical
Prerequisite: CLO201, 202
Co-requisite: CLO304
Purpose: to know, understand and apply the principles and have the necessary skills for tailoring a lined jacket.

CLO3065 Fashion development, production and marketing*
Prerequisite: CLO201, 202, 203, 204
Co-requisite: CLO301, 302
Purpose: to have a basic underpinning knowledge of the basic principles and theories of fashion and fashion adoption, and the development, manufacturing, and marketing of fashion.

CLO3076 Small-scale clothing production and merchandising*
Prerequisite: CLO201, 202, 203, 204, CEM101, MNE202
Co-requisite: CLO301, 302, 306, MNE301
Syllabus: Qualifying students should have sufficient knowledge and understanding of the basic principles and procedures of small-scale clothing production and merchandising to conceive a viable clothing or textile related business and draw up a detailed business plan for it.

FOO3014 International cuisine*
Prerequisite: FOO101, 102
Co-requisite: FOO201, 202
Purpose: to develop an appreciation of traditional dishes of other countries, including the indigenous traditions of various culture groups in South Africa; and an understanding of their life styles and food preferences. To develop menus typical to a region or culture group.

FOO3025 Food and beverage service*
Prerequisite: FOO201, 202
Co-requisite: APP301
Purpose: to develop the competence required to serve food and beverages correctly to its kind.

FOO3036 Beverage studies*
Prerequisite: FOO201, 202
Co-requisite: FOO304, 305
Purpose: to develop the competence required to serve wine, spirits and liqueurs, beer and non-alcoholic beverages correctly any Hospitality institution.

FOO3048 Food preparation for the hospitality industry (theory)*
Prerequisite: FOO201, 202
Co-requisite: FOO303, 305
Purpose: to develop the competence required to prepare and serve nutritious and exquisite meals elegantly in the shortest time possible.

FOO3059 Food preparation for the hospitality industry (practical)
Prerequisite: FOO201, 202
Co-requisite: FOO303, 304
Purpose: to apply the most applicable techniques and skills required to prepare and serve nutritious and exquisite meals elegantly in the shortest time possible.

APP301D Applied food and beverage practice*
Prerequisite: FOO201, 202, HPM202
Co-requisite: APP301
Purpose: to understand and report on food and beverage service necessary to promote sound service practices in order to maintain a high standard of customer satisfaction.

HPS3019 Introduction to housekeeping*
Prerequisite: HPM201, 202
Purpose: to understand and apply the competence in providing a housekeeping service of high quality in the hospitality industry.

HPS302A Front office operations*
Prerequisite: HPM201, 202
Purpose: to understand and apply the competence in providing a housekeeping service of high quality in the hospitality industry.
HPS303B  Accommodation operations*
Prerequisite: HPM201, 202
Purpose: to apply basic management principles and skills to maintain a high standard with reference to accommodation requirements and operations and personal services as applicable to the hospitality industry.

HPS304C  Hospitality project
Prerequisite: HPM201, 202
Purpose: to develop the competence of making scientifically sound decisions in executing a project in a food service operation successfully, according to given criteria.

HPS305D  Operations: data systems*
Prerequisite: HPM202
Co-requisite: HPS302, 303
Purpose: to understand the fundamental features of computer systems and manage the information systems within the hospitality industry. To demonstrate the practical skills and abilities to operate a data system for the hospitality industry successfully.

FOURTH LEVEL

APP401G  Applied hospitality practice (from 2009)
Prerequisite: HPS302, 303, 305
Co-requisite: APP301
Syllabus: Qualifying students will have the skills, knowledge and understanding of operational practices to assist leaders of hospitality facilities, under their supervision, to successfully manage in a dynamic environment

CSR401N  Research methodology*
Purpose: to introduce students to research methodology and to equip them with the knowledge and competencies to do basic scientific research.

CSR402P  Advanced consumer science
Prerequisite: CRS401 plus any TWO of CLO401, NUT401, CFS401 or CHM401
Purpose: to introduce students to historic or recent developments, or current issues in consumer science, pertaining to their field of study, to equip them with the competencies to retrieve relevant information, to do a critical analysis and synthesis of the information, and to present and communicate it reliably and coherently according to acceptable scientific principles.

CSR403Q  Research project
Prerequisite: CRS401 plus any TWO of CLO401, NUT401, CFS401 or CHM401
Purpose: to guide students through a full research process but smaller in size and under closer supervision that for a master’s degree.

CHM4014  Contemporary hospitality management
Prerequisite: 65% in the relevant undergraduate module
Syllabus: Qualifying students develop the competence to examine both enduring and topical hospitality related issues at operational and strategic levels. Qualifying students will be sensitised to the nature, substance and importance of fundamental hospitality related issues and will be able to confront questions and choices that these issues raises. Qualifying students will develop the competence to contextualise generic material to their chosen field of study or employment. Students will be sensitised to the need to analyse crises in the hospitality and tourism industry thoroughly and as a whole and to be able to prevent and deal with them as efficiently as possible. Students will contribute to problem solving and strategic planning in the field of study.

CFS401K  Contemporary food studies
Prerequisite: 65% in the relevant undergraduate module
Purpose: to facilitate the student in evaluating, comprehending, concluding and applying information on specific food management systems for the hospitality industry.

CLO4013  Advanced social psychology of clothing*
Prerequisite: 65% in the relevant undergraduate module
Purpose: to interpret certain areas of clothing behaviour from a symbolic-interactionist, cognitive and cultural perspective. Areas that will be studied are clothing, appearance and the social construction of gender; appearance and the self; appearance communication; appearance and culture.

NUT401K  Advanced nutrition*
Prerequisite: 65% in the relevant undergraduate module
Purpose: to facilitate the students in evaluating, comprehending, concluding and applying information on specific nutritional issues. Qualified students will have the knowledge and skills to practice information in general health conditions, everyday situations and communities. An enhanced understanding of the nutrition field will be experienced.