



## CAREER INFORMATION 2022

### DIPLOMA IN CONSUMER SCIENCES IN FOOD AND NUTRITION



01 JAN - 31 DEC 2022



## Diploma in Consumer Sciences in Food and Nutrition

**NQF Level: 6**

**SAQA ID: 110205**

**Qualification Code: DICSFI**

**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 workethic.

### 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, e.g.:

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:

SENIOR CERTIFICATE (SC)		
SYMBOL	HIGHER GRADE	STANDARD GRADE
A	8	6
B	7	5
C	6	4
D	5	3
E	4	2
F	3	1

NATIONAL SENIOR CERTIFICATE (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) (NCV) Level 4	
Compulsory Subjects	NSC Rating Code	Compulsory Subjects	HG	SG	Compulsory Subjects	Mark
English Home <b>OR</b> English (1 <sup>st</sup> additional)	3 4	English	E	C	English	50%
Mathematics	3	Mathematics	E	C	Mathematics	50%
Mathematics Literacy	4	Physical Science <b>OR</b>	E	C	Mathematics Literacy	60%
Accounting <b>OR</b>	3	Biology	E	C	<b>AND THREE</b> of the following vocational subjects:	
Business Studies <b>OR</b>	3				Food Preparation	60%
Consumer Studies <b>OR</b>	3				Hospitality Services	60%
Life Sciences <b>OR</b>	3				Marketing	60%
Physical Science	3				Management and Hospitality	60%
					Finance	60%
					Economics	60%
					Accounting	60%
					Process Plant Operations	60%
					Physical Science	60%
					Process Technology	60%
					Process Chemistry	60%
And <b>THREE</b> 20 credit subjects	3					60%

#### Additional Entry Requirements:

In addition to the basic entrance requirements, applicants will be required to pass suitability and selection tests. Every registered student 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:

- 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.**

#### Tuition Fees

To assist you with your planning, the **2021** 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 **2022** fees are not yet final.

First Year Curriculum				
Name of the Module	Subject Code	HEQSF Level	SAQA Credits	2021 Fees
<b>Semester One</b>				
Nutrition IA	NUTI101	5	8	R3090.00
Food Production & Service Operations IA	FPSO101	5	8	R3090.00
Food: Science and Practice IA	FSCPI01	5	16	R5240.00
Food Communication	FOCO101	5	8	R3090.00
Cornerstone 101	CSTN101	5	12	R3260.00
Information and Computer Technology Literacy Skills IGE	ICTL101	5	8	R204000
<b>Total</b>				<b>R19810.00</b>
<b>Semester Two</b>				
Nutrition IB	NUTI102	5	8	R3090.00
Food Production & Service Operations IB	FPSO102	5	8	R3090.00
Food: Science and Practice IB	FSCPI02	5	20	R5240.00
Applied Sciences I	APSC101	5	8	R2100.00
Consumer Behaviour I	COBE101	5	8	R3090.00
Applied Science and Wellness (EFGE Elective)	ASWL101	5	12	R3260.00
Introduction to Applied Sciences (FGE Elective)	IASC101	5	12	R3260.00
<b>Total</b>				<b>R23130.00</b>
<b>TOTAL CREDITS SEMESTER 1&amp;2</b>			<b>124</b>	
Second Year Curriculum				
<b>Semester One</b>				
Food: Science and Practice II A	FSCP 201	6	16	R5240.00
Nutrition II A	NUTI 201	6	8	R3020.00
Food Production & Service Operations IIA	FPSO 201	6	16	R5340.00
Food Microbiology I	FOMI 101	5	8	R2100.00
Reflections on Quantitative Thinking (IGE)	RQTH 101	5	8	R1890.00
Values in the Workplace (IGE)	VWKP 101	5	8	R2170.00
Leadership (IGE Elective)	LDSH 101	5	8	R2040.00
Applied Science and wellness (FGE Elective)	ASWL 101	5	12	R3260.00
Introduction to Applied Sciences (FGE Elective)	IASC 101	5	12	R3260.00
<b>Total</b>				<b>R28320.00</b>
<b>Semester Two</b>				
Food: Science and Practice IIB	FSCP 202	6	20	R5240.00
Nutrition IIB	NUTI 202	6	12	R3090.00
Food Production & Service Operations IIB	FPSO 202	6	16	R5240.00
Food Retail Operation I	FREO101	5	8	R2100.00
Food Quality Assurance I	FQUA 101	6	8	R2100.00
<b>Total</b>				<b>R17770.00</b>
<b>TOTAL CREDITS SEMESTER 1&amp;2</b>			<b>132</b>	
Third Year Curriculum				
<b>Semester One</b>				
Food: Science and Practice IIIA	FSCP 301	6	24	R5240.00
Nutrition IIIA	NUTI 301	6	12	R3090.00
Food Production & Service Operations IIIA	FPSO 301	6	16	R4190.00
IGE III World of work	VWWRK101	5	8	R1890.00
Role of Applied Science in Society (Elective)	RASS101	6	12	R3020.00
Applied Science for Sustainable Development (Elective)	ASSD101	6	12	R3020.00
Community Development & Engagement (Elective)	ASCE101	6	12	R3260.00
<b>Total</b>				<b>R23710.00</b>
<b>Semester Two</b>				
Food: Science and Practice IIIB	FSCP 302	6	16	R5240.00
Nutrition IIIB	NUTI 302	6	8	R3090.00
Food Production & Service Operations IIIB	FPSO 302	6	8	R3090.00
Food and Nutrition Practice II	FANP 202	6	8	R2100.00
Food and Nutrition Project II	FAPR 202	6	8	R2100.00
<b>Total</b>				<b>R15620.00</b>
<b>TOTAL CREDITS SEMESTER 1&amp;2</b>			<b>120</b>	

## Application

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

## Application Forms:

Central Applications Office (CAO)

Private Bag X06

Dalbride

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 September 2021

**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](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.

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