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DOK. M.T. BABANE

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EYUNIVHESTI YA VENDA

AFRIKA, VUTSHILA NI NDHAVUKO

EHANSI KA SENTHARA YA M.E.R. MATHIVHA YA TINDZIMI TA

EKA XITSONGA

“MASTERS OF ARTS”

XA

XITSLWANA XO ENGETELA EKA SWILAVEKO SWA XIKAMBELO

NOMBORO YA XICHUDENI: 11514193

MAKHOSANI JOSEPH NGOMANI

HI

NKANELO WA SWIN'WANA SWA SWIXEVO SWA NDHAVUKO WA VATSONGA

prepare dishes and nutritional information. Locusts, mopani worms, fishes and mushrooms. The research will focus on description, how to This chapter will critically analyse the Watsonga sauces which are like meat e.g. Termites,

Chapter two

This chapter consists of the following aspects namely: Aims, objectives, research methods, key concepts and literature review.

Chapter one

The title of this research is "The critical analysis of some of sauces of the Watsonga." This research consists of six chapters which critically discuss the different sauces of Watsonga. The present researcher believes that the concept sauce, which is the main focus of this research, is applicable in different literature genres. The main aim of this study is to critically analyse the concept sauce, types of sauces and the nutritional value of these sauces.

Abstract

This chapter will provide the summary of the research, recommendations and references.

Chapter six

This chapter will mainly focus on the differences of success within the Vaisnava culture.

Chapter five

In this chapter, the researcher will focus on the vegetables which germinate without being planted namely : mixiji, bangala, guxe, thyeké and ntchotoho. In the above mentioned aspects, the researcher will focus on their description, how to prepare dishes and nutritional information.

Chapter four

In this chapter, the researcher will mainly focus on sauces which are planted by using seeds namely: Pumpkin, leaves, beans, nuts etc. The researcher will also focus on description, how to prepare dishes and nutritional information of the dishes or sauces under study.

Chapter three