

Study program/s : Tourism and hospitality; Management of food technology and gastronomy			
Course name: Basics of gastronomy			
Professor: associate professor, Vaso Ž. Cuculeski PhD			
Subject status: compulsory course – Management of food technology and gastronomy study program; elective course – Tourism and hospitality study program			
ECTS: 4			
Requirements: no requirements			
Aim of the course: The aim of the course is for students to acquire knowledge on the place, the role and importance that gastronomy has in modern hospitality area.			
Outcome of the course After successfully completing the course, the students will have acquired both theoretical and practical knowledge on organization and food production technology. They will have learned the basic rule for menu preparation, calculation and determining prices.			
Content of the course <i>Theoretical lectures</i> Introduction to gastronomy; Its place and role among food sciences; Modern nutrition trends; Sanitary measures and safety at work in a hotel kitchen; Work resources; Menus; Kitchen staff and work schedule; Provision and storage of food and drinks; Preparatory work in the kitchen (fruits and vegetables processing, preparing different types of roux, marinade, using spices, fondue and foundations); Sauces, soups and bisques; Garnishing, cold appetizers and salads; Fish dishes; Cooked meals and roasted meat; A la carte meals; Formal meals (cocktail parties, banquets, cold and warm buffets); Matching food and wine; Calculating food prices; Taking measures to prevent food poisoning; Kitchen standards. <i>Practical course work</i> Practical course work is organized in different hospitality units so that students have an opportunity to apply the acquired theoretical knowledge and prepare various dishes.			
Literature			
<ul style="list-style-type: none"> • Тешановић, Д. <i>Основе гастрономије</i>, ПМФ, Нови Сад, 2011. • Вукић, М. <i>Основи гастрономије</i>, ВХШ, Београд, 2009. • Вукић, М. <i>Гастрономија 1</i>, ВХШ, Београд, 2009. • Вукић, М. <i>Гастрономија 2</i>, ВХШ, Београд, 2009. • Шкрињар, М., Тешановић, Д. <i>Храна у угоститељству</i>, ПМФ, Нови Сад, 2007. 			
Total number of active teaching classes		Lectures: 30	Practical course work: 15
Teaching methods Lectures; practical course work, presentations of good examples of professional practice, case studies, preparation and presentation of term papers.			
Evaluation (maximum points 100)			
Pre-exam activities	Points	Final exam	Points
active participation in lecture classes	5	Written exam	
active participation in practical course work	5	Oral exam	45
Colloquium	30	
Term papers	15		