

Study program: Management of food technology and gastronomy			
Course name: Catering management			
Professor: Associate professor Vaso Ž. Cuculeski, PhD			
Subject status: elective course			
ECTS: 4			
Requirements: no requirements			
Aim of the course: The aim of the course is to familiarize students with modern theoretical and practical aspects of catering management and its importance for a successful shaping of a versatile gastronomic offer and market positioning in hospitality.			
Outcome of the course After successfully completing the course, students will acquire theoretical and practical skills about catering operations and business. They will also acquire the necessary knowledge for planning and performing functions on certain locations, in specific time where food and drink offer is of significant value.			
Content of the course <i>Theoretical lectures</i> Introduction to catering; Catering market; Marketing in catering; Catering customer service; Equipment and inventory in catering; spaces and facilities for catering business; Catering personnel; Meal function in catering; Catering operations and business; Selling of catering services; Financial control and reports in catering. <i>Practical course work</i> Practical course work is organized in catering companies so that students have an opportunity to apply acquired theoretical knowledge about catering operations.			
Literature Primary literature • Стојановић М., Миљевић Б. <i>Кетеринг</i> , ВХИИ, Београд, 2007. Secondary literature • Scanlon, N. <i>Catering Management</i> , John Wiley & Sons INC, Hoboken, NJ, USA, 2007. • Shock, P., Stefanelli, J. <i>On-premise catering</i> John Wiley & Sons INC, NY, USA, 2001. • David, B., Lockwood, A., Stone, S. <i>Food and beverage management</i> , Oxford: Butterworth, Heinemann, 1998.			
Total number of active teaching classes		Lectures: 15	Practical course work: 30
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		