

<b>Study program/s :</b> Tourism and hospitality; Management of food technology and gastronomy			
<b>Course name:</b> Creative gastronomy			
<b>Professor:</b> associate professor, Vaso Ž. Cuculeski PhD			
<b>Subject status:</b> elective course			
<b>ECTS:</b> 4			
<b>Requirements:</b> no requirements			
<b>Aim of the course:</b> The aim of the course is for students to acquire the necessary gastronomy knowledge and become aware of the role and importance that creative gastronomy has in areas such as modern hospitality and fulfilment of tourist needs.			
<b>Outcome of the course</b> After successfully completing the course, the students will obtain the necessary theoretical knowledge; students will be able to practically apply the principles of gastronomy and observe contemporary trends in gastronomic offer and demand.			
<b>Content of the course</b> <i>Theoretical lectures</i> The concept, origin and development of gastronomy; National gastronomy; Terminology in gastronomy; Meals in tourism and their offer; Special events' meals; Gastronomic offer in rural tourism; Food processing methods; Animal origin food; Fish; Plant origin food; spices and condiments; Hot and cold kitchen; Gastronomic products; Categorization of gastronomic products; National gastronomic products of the world. <i>Practical course work</i> It is realized through practical students' assignments (work) in different hospitality units where students develop their practical skills and their creativity through food preparation, its presentation and cooking.			
<b>Literature</b> <b>Primary literature</b> <ul style="list-style-type: none"> <li>• Портић, М. <i>Гастрономија</i>, Универзитет Сингидунум, Факултет за туристички и хотелијерски менаџмент, Београд, 2011.</li> <li>• Вукић, М., Дрљевић, О. <i>Гастрономски производи</i>, Висока хотелијерска школа, Београд, 2006.</li> <li>• Вукић, М. Национална гастрономија, ВХШ, Београд, 2009.</li> </ul> <b>Additional literature</b> <ul style="list-style-type: none"> <li>• Цуцулески, В. <i>Интернационална гастрономија</i>, Факултет за туризам и угоститељство, Охрид, 2008.</li> </ul>			
<b>Total number of active teaching classes</b>		<b>Lectures: 15</b>	<b>Practical course work: 30</b>
<b>Teaching methods</b> Lectures; practical course work, presentations of good examples of professional practice, case studies, preparation and presentation of term papers.			
<b>Evaluation (maximum points 100)</b>			
<b>Pre-exam activities</b>	Points	<b>Final exam</b>	Points
active participation in lecture classes	<b>5</b>	Written exam	
active participation in practical course work	<b>5</b>	Oral exam	<b>45</b>
Colloquim	<b>30</b>	.....	
Term papers	<b>15</b>		