

Study program: Management of food technology and gastronomy			
Course name: Gastronomy management			
Professor: associate professor, Vaso Ž. Cuculeski PhD Rodoljub Čučulović, PhD			
Subject status: compulsory course			
ECTS: 4			
Requirements: no requirements			
Aim of the course: The aim of the course is for students to acquire the necessary knowledge which will enable them to efficiently organize and manage kitchen operations.			
Outcome of the course After successfully completing the course, students will obtain the necessary theoretical and practical knowledge on the organization and management of kitchen facilities and will be able to practically apply concrete principles and procedures in gastronomy.			
Content of the course <i>Theoretical lectures</i> Introduction to gastronomy management; The gastronomic terminology; types of gastronomic kitchens; equipment and installations in modern kitchens; Creating menus; Functions of gastronomic management; Provisional function; admission and storage of viands in the kitchens; Production function; Technical-technological process in the production-service sectors; Food processing techniques; Standards and quality in gastronomy; Food quality management; Control in the production of food and drinks; Sanitary-hygienic safety in food production. <i>Practical course work</i> It is realized through practical students' assignments (work) in different hospitality units where they have the opportunity to master the techniques, activities and operations in the organization and kitchen management.			
Literature Primary literature <ul style="list-style-type: none"> • Тешановић, Д. <i>Гастрономски менаџмент</i>, ВХШ, Београд, 2009. • Портић, М. <i>Гастрономија</i>, Универзитет Сингидунум, 2011. • Портић, М. <i>Гастрономски производи</i>, ПМФ, Нови Сад, 2011. Additional literature <ul style="list-style-type: none"> • Мартиноска, С. <i>Менаџмент на производство на храна во угостителството</i>, ФТУ Охрид, 2003. 			
Total number of active teaching classes		Lectures: 30	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		