

Study program: Management of food technology and gastronomy			
Course name: International gastronomy			
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 the students with food culture and eating manners of other nations and to equip them with the necessary knowledge about different nations' cuisine.			
Outcome of the course After successfully completing the course students will have gained knowledge on different gastronomic cultures around the world and will be able to independently prepare dishes of different national gastronomies.			
Content of the course <i>Theoretical lectures</i> Traditions of national cuisine of the world; Characteristics of some national gastronomies; Characteristics of Italian cuisine; History of Italian cuisine; Important gastronomic regions of Italy; Ingredients in Italian cuisine; Characteristics of Greek cuisine; History of Greek cuisine; Characteristics of Spanish cuisine; Characteristics of Hungarian cuisine; Characteristics of German cuisine; Characteristics of Irish cuisine; Characteristics of Swedish cuisine; Characteristics of Turkish cuisine; Characteristics of Mexican cuisine. <i>Practical course work</i> Practical course work is organized in different hospitality units where students will have an opportunity to prepare different national dishes.			
Literature Primary literature <ul style="list-style-type: none"> • Вукић, М. <i>Националне гастрономије</i>, ВХИИ, Београд, 2009. • Портић, М. <i>Гастрономски производи</i>, Универзитет Нови Сад, ПМФ, 2011. Additional literature <ul style="list-style-type: none"> • Васко Цуцулески, В. <i>Интернационална гастрономија</i> ФТУ Охрид, 2008. 			
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		