

Study program: Management of food technology and gastronomy			
Course name: National 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 the history, characteristics and specifics of Serbian cuisine. The students will learn about its importance and role in creating gastronomic offers of hospitality enterprises in Serbia.			
Outcome of the course After successfully completing the course, students will have gained knowledge on ways of preparing and serving specific traditional dishes. Students will be able to make distinctions and identify specifics of national cuisine in relation to other countries cuisines.			
Content of the course <i>Theoretical lectures</i> History and development of Serbian cuisine; Serbian national dishes; Serbian gastronomic product; Regional cuisines; Vojvodina cuisine; Šumadija and Western Serbia cuisine; South Serbia cuisine; Serbian gastronomic products in menus of hospitality enterprises; Leskovac barbeque as a national brand; Serbian national cuisine – dishes originating from messuages; Serbian national cuisine – dishes originating from mills; Serbian national cuisine – fish dishes; Serbian national cuisine – traditional shepherd food; Serbian national cuisine – traditional winegrower food; Serbian national cuisine – plowmen food. <i>Practical course work</i> Practical course work is organized in various hospitality entities (kitchens) where students have an opportunity to use the acquired theoretical knowledge and prepare national cuisine dishes.			
Literature <ul style="list-style-type: none"> • Вукић, М. <i>Национална гастрономија</i>, Висока хотелијерска школа струковних студија, Београд, 2009. • Портић, М. <i>Гастрономија</i>, Универзитет Сингидунум, 2011. • Портић, М. <i>Гастрономски производи</i>, ПМФ, Нови Сад, 2011. 			
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		