

Study program: Management of food technology and gastronomy			
Course name: Risk management			
Professor: Dragan J. Stojanović, M.Sc			
Subject status: elective course			
ECTS: 6			
Requirements: no requirements			
Aim of the course The aim of the course is to familiarize students with issues such as risk and uncertainty as important components for a business unit. Moreover, the aim of the course is for students to acquire the necessary theoretical and practical knowledge and to develop practical skills which can be used for risk management in complex business systems and other types of organizations.			
Outcome of the course After successfully completing the course, students will have gained knowledge on key notions in theory of risk management, management principles, methods for risk measuring, appraising and modelling and will have learned the importance of considering the risks in the decision-making process.			
Content of the course <i>Theoretical lectures</i> Basics in risk management; Risk treatment; Risk reaction; Risk reporting; Risk takers; Risk management and supervision; Definitions of corporate management; Risk and possibilities; Principle of efficiency; Revision plan; Risk management activities; What are some of the concrete challenges; The problem of growth sustainability; Equality and equal opportunities; Benchmarking; The problem area. <i>Practical course work</i> The process of risk management; Risk appraisal (quantitative and qualitative); An example of risk recording; Risk management in a company and corporate management; Different risk categories; Projects and risk; Project development; Boston matrix.			
Literature <ul style="list-style-type: none"> • Осигурање и управљање ризицима, Сениша Остојић, Датастатус, Београд, 2007 • Управљање ризицима и капиталом у банкама, Ђукић Ђорђе, ЦИД, Београд, 2011 • The Essentials of Risk Management, Michel Crouhy, Dan Galai, Robert Mark, The McGraw-Hill Companies, 2005 			
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		