

Study program/s : Tourism and hospitality; Management of food technology and gastronomy			
Course name: Creative 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 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.			
Outcome of the course 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.			
Content of the course <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.			
Literature Primary literature <ul style="list-style-type: none"> • Портић, М. <i>Гастрономија</i>, Универзитет Сингидунум, Факултет за туристички и хотелијерски менаџмент, Београд, 2011. • Вукић, М., Дрљевић, О. <i>Гастрономски производи</i>, Висока хотелијерска школа, Београд, 2006. • Вукић, М. Национална гастрономија, ВХШ, Београд, 2009. Additional literature <ul style="list-style-type: none"> • Цуцулески, В. <i>Интернационална гастрономија</i>, Факултет за туризам и угоститељство, 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
Colloquim	30	
Term papers	15		