

Study program : Tourism and hospitality			
Course name: Food technology and nutrition			
Professor: Tatjana M. Đekić, PhD			
Subject status: compulsory course			
ECTS: 4			
Requirements: no requirements			
Aim of the course The aim of the course is to familiarize students with different types of food and principles of proper nutrition; an additional aim of the course is for students to acquire the necessary knowledge about the properties and quality of food and food products, conservation methods, packaging, warehousing and use.			
Outcome of the course After successfully completing the course, students will be able to recognize the influence of choice of nutrition and types of nutrients on development and health of human body, i.e. on its functionality and vitality.			
Content of the course <i>Theoretical lectures</i> Knowledge of goods and technology; Importance of nutrition; Nutrients; Food content; Energy and physiological food value; Operations with food preparation; Food spoilage; Food products of plant origin; Food products of animal origin; Drinks; Wine; Beer; Strong alcoholic drinks; Non-alcoholic drinks. <i>Practical course work</i> The notion, classification and quality of goods; Basic principles of proper nutrition; The consequences of improper nutrition; Food products of animal and plant origin; Proteins, fats and carbohydrates, water, minerals and vitamins; The share of particular components in the realization of energy value of meals; Preparing raw materials for production and technological process of production; Conservation of food, juices and concentrates of fruit and vegetables; Products rich in carbohydrates, fats and oils, fruits and vegetables; Meat, fish, milk, eggs and their products; Types and quality of drinks on the market; Types and quality of wine on the market; Different types of rakija, strong alcoholic drinks and liqueurs; Classification and basic characteristics of non-alcoholic drinks.			
Literature <ul style="list-style-type: none"> • Ђуришић, Б. <i>Технологија животних намирница</i>, Виша хотелијерска школа, Београд, 2005. • Ђуришић, Б. <i>Исхрана</i>, ВХШ, Београд, 2010. • Раљић, Ј., Блешкић, И. <i>Безбедност хране и примена HACCP</i>, ПМФ, Нови Сад, 2012. 			
Total number of active teaching classes		Lectures: 30	Practical course work: 15
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		