

<b>Study programme:</b> Bachelor with Honours in Tourism		
<b>Subject:</b> Food technology and nutrition T207		
<b>Teacher:</b> dr Jovanka Popov-Raljic, full professor		
<b>Status:</b> Obligatory for modules of Gastronomy and Hotel Management		
<b>ECTS:</b> 6		
<b>Requirements:</b> None		
<p><b>Learning objectives</b> Students should acquire knowledge about food and beverages important for hotels industry and gastronomy through lectures, exercises and practical classes.</p>		
<p><b>Learning outcomes</b> Acquiring knowledge about food and beverages, technology of their processing, their quality and utilization in the hospitality industry. Acquiring knowledge about sanitation and safety in the hotel during storage and processing of food and beverages. Acquiring knowledge about food substance and calculating the nutritional value of menus.</p>		
<p><b>Syllabus</b></p> <p><i>Theoretical classes</i> Understanding the food technology and nutritional science importance in hotels industry and gastronomy. Classification of food. Quality of food and beverages. Foods of plant, animal and mineral origin. Meat, milk, fats and oils, eggs and other animal products. Grains, mill products, vegetables, fruits, spices and other plant origin product. Mineral water, drinking water, salt, and other foods of mineral origin. Spices, additives, emulsifiers, food colours and preservatives in food. Fruit juices. Refreshing non-alcoholic beverages. Spirits. Wine. Beer. Basic components of food. The food pyramid. Sanitary protection and food safety. Food poisoning.</p> <p><i>Practical work:</i> Practising the operational processes, the receipt, storage and processing techniques of foods of plant, animal and mineral origin. Receiving, sorting, cooling and serving of spirits, juices and water. Creating of food pyramid and nutritive balanced menu. Sanitation of catering facilities.</p>		
<b>Weekly teaching load: 5</b>	<b>Lectures: 3</b>	<b>Exercises: 2</b>