

Level: bachelor				
Course title: Fundamentals of gastronomy				
Status: obligatory				
ECTS: 7				
Requirements: None				
Learning objectives Acquiring knowledge about the place of gastronomy in contemporary hotel and restaurant industry through lectures, exercises and practical classes. To review the position and role of gastronomy in contemporary hospitality and restaurant industry, to learn the organization and management in the kitchen, to learn the basic technological processes in the reception of goods, food storing and processing. To learn the basic rules for creating certain food groups, to create menus, to do menus calculation, to learn about the preparation technology of certain dishes, to learn sanitary measures in catering facilities, to become familiar with some recognizable Serbian culinary products.				
Learning outcomes Students will obtain theoretical and practical knowledge about the organisation and meal preparation in catering facilities. They will become familiar with some of the recognizable Serbian culinary products.				
Syllabus <i>Theoretical instruction</i> Introduction to gastronomy. Place and role among the food sciences. Classification of kitchens in the catering industry. Functions of kitchen management. Technical-technological process in production and service departments. Equipment and installation of the modern kitchen. Reception, storage and processing of goods in the kitchen. Techniques of thermal food processing. Funds and stock. Sauces, soups and bisques. Sets. Appetizers. Salads. Fish dishes. À la carte meals. Baking. À la carte dishes. Formal meals (cocktail parties, banquets, cold and warm buffets). Food prices calculations. Organization of measures to prevent food poisoning. Quality control of the dishes. Standards in the kitchen. Basic business management functions in the kitchen. Recognizable Serbian culinary products, their characteristics, production and distinctive quality. <i>Practical instruction</i> Learning the techniques, processes and operations in organisation and production of certain food groups. Creating the Menu. Making calculations and pricing of certain dishes. Learning about procedures of distinctive culinary products production.				
Weekly teaching load				Other:
Lectures: 3	Exercises: 2	Other forms of teaching:	Student research:	