

<b>Level:</b> bachelor					
<b>Course title:</b> Culture and tradition of gastronomy (T311)					
<b>Status:</b> Elective for module of Hotel Management and module of Gastronomy					
<b>ECTS:</b> 5					
<b>Requirements:</b> None					
<b>Learning objectives</b> To provide students with knowledge on ethics in gastronomy, ethical codex towards food, understanding the principles and rules of food preparing regarding the ethical aspects, development of ethics and gastronomy throughout history, understanding the mutual relation in hospitality (hotels/restaurants), relation to food and to a person the food is prepared for, knowledge on regional, national and global character of ethical code in gastronomy.					
<b>Learning outcomes</b> The student is expected to learn the basic ethical principles in gastronomy, rules and procedures of preparing the meals with regard to preserving the nutritional value of food by applying the selected preparation methods. Students should learn about a high hygienic quality and sophisticated appearance of the meal, understanding of ethical code in preparation of food of different nationalities, taking into account their religion from the aspect of gastronomy, creating of human interpersonal relationships in the team, ethical relation to guests and others.					
<b>Syllabus</b> <i>Theoretical instruction</i> Morals in gastronomy, principles and rules of food preparation, development of ethics and gastronomy throughout history, specific forms of national gastronomies (kosher slaughter in Israel, holy cows in India, the Halal quality in Muslim countries), business ethics of personnel in the team, importance of motivation, moral and stimulus of employees for quality of gastronomic products, respect of total quality of human characteristics and differences in gastronomy, local, regional, national and global ethical code, culture and tradition in gastronomy.  <i>Practical instruction</i> Students' practice in different hospitality objects in country and abroad.					
<b>Literature</b> Joel Robuckon (2007): <i>Le grande Larousse Gastronomique</i> , French and European Publications, Paris Cailein Gillespi (2001): <i>European Gastronomy in the 21st Century</i> , Butterworth-Heinemann. Phillis Pray Bober ( 2001): <i>Art, Culture, and Cuisine, Ancient and Medieval Gastronomy</i> , University of Chicago press, Chicago					
<b>Weekly teaching load (60)</b>				<b>4</b>	<b>Other:</b>
Lectures: 2	Exercises: 2	Other forms of teaching: 0	Student research: 0		