

Level: bachelor				
Course title: National Gastronomy (T342)				
Status: obligatory				
ECTS: 7				
Requirements: None				
Learning objectives To acquire knowledge about the cuisines of various nations around the world and understand the impact of the elements and factors of geographic environment on development of gastronomy. Principles and methods of determining the disposition of certain culinary elements, establishing a balance between the natural geographic and anthropogenic factors in terms of gastronomy, the criteria for selecting particular elements activation of gastronomy tourist areas, and the relationship of local, regional, national and global gastronomy. The course should provide a way to introduce students to the culture and food of other peoples.				
Learning outcomes Student should be able to demonstrate knowledge of gastronomic culture of the most dominant nations and their development and anthropology of food. Students need to master the national characteristics of the various peoples, and to be able to individually prepare certain dishes that are included in the offer.				
Syllabus <i>Theoretical instruction</i> Case studies of the customs, habits and traditions of national cuisines of the world. Subject includes mastering the basic characteristics of different national cuisines. Getting to know the kitchen of the European continent with a special emphasis on the French cuisine and its historical development, then the Russian, German, Spanish, Swedish and the cuisine of our environment, which influenced the formation of the national cuisines of Macedonia, Bulgaria, Romania, Hungary, Croatia and others. Kitchen processes of the nations of the North, Central and South America in their original form, as well as the impact of the immigrants who have had a great influence on their restaurants, together with elements that influenced their formation, both geographically and historically. Asia is mastered with an emphasis on China, Japan, Thailand and India, Africa with a focus on the northern part of Egypt, Tunisia and Morocco. Australia is approached through the analysis of the kitchen of the natives and immigrants. <i>Practical instruction</i> Students' practical work is conducted in a variety of restaurants where preparing dishes from different nations is practised.				
Weekly teaching load				Other:-
Lectures: 3	Exercises: 2	Other forms of teaching: -	Student research:-	