

Level: bachelor				
Course title: Gastronomic products				
Status: obligatory				
ECTS: 5				
Requirements: None				
Learning objectives Introduction to types of gastronomic products according to their origin, purpose, ingredients and production process, with a special emphasis on local and national dishes, characteristic of our region, and their significance for hospitality and tourism.				
Learning outcomes Elaborate introduction to types of gastronomic products, characteristic to our region, and their production process.				
Syllabus <i>Theoretical instruction</i> Defining gastronomic products. Craft and industrial gastronomic products. Types of gastronomic products according to origin (local, national, international). Types of gastronomic products according to purpose (Hors d'oeuvre, soups, stews, potages, veloutes, hot appetizers, ready-made dishes, a la carte dishes, etc.). Types of gastronomic products according to ingredients (meat and meat products dishes, milk and dairy products dishes, vegetable and vegetable products dishes, etc.). Types of gastronomic products according to production process (dry heat treatment method, wet heat treatment method and similar). Gastronomic products, characteristic of our region, and their significance for hospitality and tourism. Parameters of gastronomic products' quality (hygiene – toxicology, technological, nutritional, sensory and market – consumer). <i>Practical instruction: exercises</i> Introduction to the caterer facilities of the area and analysis of their gastronomic products. Determining the recognizable gastronomic products of a certain region and standardization of their production formula.				
Weekly teaching load 4 (60)				Other:
Lectures: 2	Exercises: 2	Other forms of teaching:	Student research:	