

Level: bachelor				
Course title: Gastronomy in hunting tourism				
Status: elective				
ECTS: 5				
Requirements: none				
Learning objectives To provide students with theoretical and practical knowledge about venison, the impact of hunting method on meat quality, after hunting meat procedures, usage of game meat in the restaurant meals preparation, a range of recipes for preparing venison as well as about specificities of hunting cuisine. To teach students about the importance of game meat in profit achieving in the hunting area management.				
Learning outcomes Obtaining knowledge about venison, its usage in the hospitality industry as well as optimizing the profit from the game meat.				
Syllabus <i>Theoretical instruction</i> Introduction to kinds of game meat. Calendar of hunting. The impact of hunting method on meat quality. After hunting meat procedures. Game curing and marinating. Soups and game bisques. Deer and roe dishes. Meat and dishes of wild boar, mouflon and chamois. Pheasants wild ducks, geese, partridges, wild pigeons, quail, snipe and capercaillie meat and dishes. Cooling and freezing of game meat. Sanitary measures for meat and game dishes. <i>Practical instruction</i> Learn the way of shooting, bleeding, yelling, transportation, refrigeration, freezing and cutting of game meat. Learn the preparation of certain dishes (appetizers, soups and bisques, main dishes) of game meat. Become familiar with the specificities of refrigerators for game meet as well as hunting lodges.				
Weekly teaching load				Other:
Lectures: 2	Exercises: 2	Other forms of teaching:	Student research:	