

Study programme: BAS Tourism			
Course title: Fundamentals of gastronomy (T214)			
Lecturer (Name, Middle name, Surname): dr Dragan V. Tešanović			
Status: obligatory for modules Hotel Management and Gastronomy			
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.			
Literature 1. Tešanović, D.(2011) <i>Osnovi gastronomije</i> , udžbenik, PMF, Novi Sad 2. Graham Kerr.(2005) <i>Techniques Of Healthy Cooking</i> , The Culinary Institute Of America, New York 3. Tešanović, D.(2010) <i>Gastronomska obrada mesa</i> , VHŠ, Beograd			
Weekly teaching load (75)			5 Other:
Lectures: 3	Exercises: 2	Other forms of teaching:	
Methods of Teaching: Lectures, Illustration and Demonstration, Practical skills			
Knowledge score (maximum 100 points)			
Pre-examination assignments	points	Final examination	points
Activities during lectures	0-5	Written examination	
Practical skills	0-5	Oral examination	30-45
Colloquia	20-40	
Seminar paper	0-5		