

Study program: BAS Tourism				
Subject: Menu planning and workink systems in gastronomy (T310)				
Teacher: Milijanko J. Portić				
Status: elective				
Number ESPB: 5				
Requirements: /				
Learning objectives				
Through the object menu planning student is introduced with the means of food supply in the culinary industry. Acquiring knowledge from this course will help students to analyze consumers, the environment and competition, and to the market and commercial operations present it as successful businessman, and gourmet restaurateur.				
Learning outcomes				
The subject contributes to acquisition of knowledge and skills, managerial, market and marketing representation menu. Independent planning menus, knowledge of consumers, analysis of costs and sales revenue gastro departments, execution of business performance.				
Syllabus				
<i>Theoretical classes</i>				
The concept and importance of the menu; menu development and other means of supply and presentations; modern trends in planning and developing the menu; Menu as an essential part of the service of food; institutional, industrial, commercial and marketing representation menu; Menu as a basis for organization and planning in gastronomy - the kitchen; Structure and purpose				
<i>Practical learning exercises and other forms of instruction</i>				
Assembling and principles of the menu; price factors; price controls in planning menus and food choices; pricing mania; norms and calculations;				
References:				
McVety, P., Ware, B., Lévesque Ware, C.,(2009): Fundamentals of menu planning,John Weley and sons,ISBN-13: 978-0470072677, ISBN-10: 0470072679.				
Diana C. Soria-Contreras, Rhonda C. Bell, Linda J. McCargar, Catherine B. Chan, (2014): Feasibility and Efficacy of Menu Planning Combined with Individual Counselling to Improve Health Outcomes and Dietary Adherence in People with Type 2 Diabetes: A Pilot StudyOriginal Research Article Canadian Journal of Diabetes, Volume 38, Issue 5, October 2014, Pages 320-325				
Number of active teaching classes 4 (60)				Other classes
Lectures: 2	Exercises: 2	Other forms of teaching:	Research:	
Teaching methods				
The method of oral presentation, conversation, lectures with the use of computers (video screen). Practical demonstrations of processed themes.				
Evaluation of knowledge (maximum points 100)				
Exam prerequisites	Points	Final exam	Points	
activity during the lectures	0-5	final exam		
exercises	0-5	written exam	30-45	
colloquiums	20-40		
seminars	0-5			
Mode of assessment may be different indicated in the table are just a few options: (written exams, oral exam, project presentations, seminars, etc				