

<b>Study programme: BAS tourism</b>			
<b>Course title: Culture and tradition of gastronomy (T311)</b>			
<b>Teacher: <a href="#">dr Bojana Kalenjuk</a></b>			
<b>Status: election</b>			
<b>ECTS: 5</b>			
<b>Requirements: No</b>			
<b>Learning objectives</b>			
The aim of this course is to introduce students to culinary culture and traditions of different peoples and the geographical and historical influences on their formation.			
<b>Learning outcomes</b>			
After passing the exam, the student will be able to: understand and indicate the elements that have contributed to the gastronomic culture; connects different cultures and their formation through history of mankind; identify elements that are important for the formation of specific dietary habits; distinguish culture of food, nutrition and cuisine of different nations; compare the different religious norms in the diet and explain the impacts that formed the gastronomy of different peoples in the form in which they are today.			
<b>Syllabus</b>			
<i>Theoretical part:</i>			
Theoretical training shall include the following areas: culinary culture of different nations in terms of development and the elements which they were affected by (geography and history); Human consumption in prehistoric times and early civilizations (ancient agricultural revolution, Egypt, Mesopotamia, India, China); Gastronomy of Ancient Greece and the Roman Empire (diet and evaluating certain foods); Gastronomy in the Middle Ages in Asian, American and European continent; Changes in the diet of people in the middle of the Colombian exchange (foods that came from the New World to the Old World, and vice versa; triangle trade); Changes in diet and culture in America and Europe during the 17th century (the acceptance of new foods and their adaptation in human nutrition, gastronomy giants of that era La Varenne and Vatel); Food consumption in France in the 18th century (the French Revolution in the cuisine followed by the term nouvelle cuisine; Marie Antoinette; first bistro and the first restaurant in France, the great gastronomic changes along with Savarin and architect of French gastronomy Carem; origins of food preservation); Changes in diet across the world during the 19th century (the discovery of Paster and Mendel; food production in Asia and Africa and their impact on their former culture; Escoffier); Nutrition in American continent during the 19th century (changes followed by launch of the first steamboat and railroad construction; food of gold hunters; nutrition of slaves; changes in the way of food preparation, food availability, advent of Coca-Cola); Gastronomic changes during the 20th century (immigrants and Italian, Chinese, Jewish, Greek, Polish - American cuisine, fine cuisine, first McDonalds restaurants); Food of different religions (Judaism, Islam, Buddhism, Hinduism and Christianity); Revolution in the cuisines and culture in recent times (the famous culinary personalities; Michelin stars; slow food movement, preserved and accessible extreme gastronomic products in different cultures).			
<i>Practical part:</i>			
Practical teaching is realized through a detailed analysis of the gastronomic culture and tradition of individual nations of European, American, Asian and African continents and mutual comparison.			
<b>Literature:</b>			
1. Civitello, L. (2011). Cuisine and culture: a history of food and people. John Wiley & Sons, Inc., Hoboken, New Jersey.			
2. Goyan Kittler, P., Sucher P.K., Nahikian N. M. (2012). Food and Culture. Wadsworth.			
3. Morgan, L.J. (2006). Culinary creation: an introduction to foodservice and world cuisine. Elsevier Inc.			
<b>Weekly teaching load 4 (60)</b>		<b>Lectures: 2</b>	<b>Exercises: 2</b>
<b>Methods of Teaching</b>			
Frontal and group work with the use of monologue and dialogue methods followed by illustrative-demonstrative methods.			
<b>Grading method (maximu 100 points)</b>			
<b>Pre-examination assignments</b>	points	<b>Final examination</b>	points
Activities during lectures	<b>0-5</b>	Written examination	
Activities during exercises	<b>0-5</b>	Oral examination	<b>30-45</b>
Colloquia	<b>20-40</b>	.....	
Seminar paper	<b>0-5</b>		