

Study programme: BAS Turism			
Course title: National gastronomy (T342)			
Teacher: dr Bojana Kalenjuk			
Status: compulsory			
ECTS: 7			
Requirements: No			
Learning objectives The subject should enable the student to acquire knowledge of cuisines of various nations around the world.			
Learning outcomes After passing the exam, the student will be trained to: identify the elements that have contributed to the formation of different parts of the world of gastronomy and explain them; indicate the characteristic ingredients and methods of food preparation; identify specificities in cuisines and distinguish them, create its own menu with all the authentic segments and prepare dish.			
Syllabus <i>Theoretical part:</i> Theoretical training shall include mastering the following sections: Introduction to the national gastronomy (development and formation); Gastronomy of Greece (influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of Italy (influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of France (impact of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of Spain (impact of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of Germany (influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of Russia (the influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of Turkey (the influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of China (the influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of Japan (the influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of India (influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of Mexico (the influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomy of Brazil (the influence of geography and history, basic groceries and spices, ethnic foods and beverages, dietary habits and authentic recipes); Gastronomic products of various cuisines of the world (Morocco, Netherlands, Philippines, Peru, Belgium, Norway, Egypt, Hungary, Lebanon, Zambia, Kenya). <i>Practical part:</i> Practical classes involves overcoming the basic characteristics of different cuisines of the world with the practicing of meal (menu of minimum 5 gangs) and the selection of drinks and all the other elements that are necessary to get to the more authentic way to show elements of the gastronomic culture of a nation.			
Literature: 1. Jacob, J., Ashkenazi, M. (2006). The World Cookbook for Students. Greenwood Press 2. MacVeigh, J. (2009). International Cuisine. Delmar. 3. Edelstein, S. (2010) Food, cuisine, and cultural competency: for culinary, hospitality, and nutrition professionals. Jones and Bartlett Publishers.			
Weekly teaching load 5 (75)		Lectures: 3	Exercises: 2
Methods of Teaching Frontal and group work with the use of monologue and dialogue methods followed by illustrative-demonstrative methods.			
Grading method (maximu 100 points)			
Pre-examination assignments	points	Final examination	points
Activities during lectures	0-5	Written examination	
Activities during exercises	0-5	Oral examination	30-45
Colloquia	20-40	
Seminar paper	0-5		