

Study program: BAS Tourism			
Subject: Gastronomic products (T352)			
Teacher: Milijanko J. Portić			
Status: basic / elective			
Number ESPB: 5			
Requirements: /			
Learning objectives Getting to know the types of culinary products based on the origin, purpose, ingredients and production process, with special emphasis on local and national dishes characteristic for our region and their importance in hospitality - tourist offer.			
Learning outcomes Detailed introduction to the types of culinary products characteristic of our region and their production processes.			
Syllabus Theoretical classes Concept, genesis, creation and development of culinary products. Analysis of culinary products generated under the influence of celebrities. The division of the concept of gastronomic products by: hors d'oeuvres; soups; hot appetizers-pasta dishes; dishes of fish, crab, and seafood; ready meals and baking; ordered meals; grilled barbecue-grill; game dishes and side dishes; Contributions for meals, stews and suites; salads and dessert bakery products.			
Practical learning exercises and other forms of instruction Introducing the offer of restaurants in the region and analysis of culinary products within them. Determination of recognizable gastronomic products by region and standardization of recipes for their production.			
References: The Culinary Institute of America, (2012): The Professional Chef, The Culinary Institute of America (CIA) ISBN: 978-1-118-55863-8, 1232 pages. Labensky, S., Martel, P., Hause, A., (2015): On Cooking A textbook of culinary fundamentals, Pearson Cloth 1224 pp, ISBN13: 9780133458558.			
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			