

| | | | | |
|---|------------------------|--------------------------|-----------|---------------|
| Study program: BAS Tourism | | | | |
| Subject: Gastronomy in hunting tourism (T353) | | | | |
| Teacher: Milijanko J. Portić | | | | |
| Status: elective | | | | |
| Number ESPB: 5 | | | | |
| Requirements: / | | | | |
| Learning objectives Overcome theoretical and practical knowledge of game meat, the impact of hunting method on meat quality, methods of meat after the catch, the use of game meat to prepare meals in the restaurant business; get acquainted with the fighter kitchen and a number of recipes for preparing venison. To introduce the importance of meat in realizing a profit in the management of the hunting ground. | | | | |
| Learning outcomes Overcoming the knowledge of game meat, its use in the hospitality industry and optimizing product profit venison. | | | | |
| Syllabus <i>Theoretical classes</i> Introduction to the meat of wild animals by species. Calendar of hunting. Effects of hunting on the quality of game meat. The process of the game after the catch. Brining and marinating venison. Funds, soups of the game. Dishes of roe deer. Meat dishes of wild boar, mouflon and chamois. Meat dishes of pheasant, wild ducks, wild geese, partridges, wild pigeons, quail, woodcock and grouse. Cooling and freezing of game meat. Sanitary measures to protect the meat and game dishes. <i>Practical learning exercises and other forms of instruction</i> Overcome the way of shooting, bleeding, yelling, transportation, chilling, freezing and processing game meat. to overcome preparation of certain dishes (cold appetizers, soups and stews, main dishes) from the game. | | | | |
| References Roozbeh Babolian Hendijani, Boo Huey Chern, (2014): Food Hunting - A Search of the Past and Dream of the FutureOriginal Research Article Procedia - Social and Behavioral Sciences, Volume 144, Pages 218-222 Cailein Gillespie (2011): European Gastronomy into the 21st Century, Butterworth and Heinemear, ISBN: 978-0-7506-5267-4 | | | | |
| 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 | | | | |