

Gastronomy Research Group

gastronomy, catering, food, beverage, diet, quality, F&B management, hospitality

Gastronomy is an interdisciplinary science. For this reason, the Gastronomy Research Group is engaged in hospitality and catering services from different aspects, such as quality (sensory, nutritive, microbiological, technical-technological), food safety, as well as popularization and creation of authentic offers. The focuses of the research are all agricultural and commercial facilities that participate in the production chain, distribution and sale of food and beverages (from a field to a dining table). The research focuses on both large and small commercial and subsidized catering facilities (a la carte restaurants, canteens) and encompasses all segments of management. Through the research, the aim is to obtain data on problems that arise in the market in food preparation (procurement, storage, proper preparation, proper heat treatment) and service (experience, pairing food and beverage), as well as on the most effective ways to overcome the problems in order to achieve successful business in tourism and hospitality industry.



CONTACT PERSON

Dr. Bojana Kalenjuk, Assistant professor; bojana.kalenjuk@dgt.uns.ac.rs; +38121450602

SELECTED PROJECTS

Title: HACCP

Type: Scientific and practical

Duration: 2012-2019

Contact person:

Dr Dragan Tešanović

Title: *Agricultural, food and gastronomic products contributing to development of tourism in Vojvodina aimed at authentic, healthy and safe food*

Type: Scientific

Duration: 2017-2018

Contact person: Dr Bojana Kalenjuk

Title: *Pairing food and wine*

Type: Practical

Duration: 2017-2019

Contact person:

Dr Dragan Tešanović

COLLABORATIONS

- Metropolitan University, Manchester, UK
- Culinary Arts Institute, Varna, Bulgaria
- Biotechnical Educational Centre, Ljubljana, Slovenia



SELECTED EQUIPMENT

- Gastronomic laboratory with up-to-date equipment