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| Course: | NATIONAL GASTRONOMY |
| Course id: 7ОАТ6И07 |
| Number of ECTS: 6 |
| Teacher: | Jovanka V. Popov Raljić |
| Course status | Elective |
| Number of active teaching classes (weekly) |
| Lectures: 2 | Practical classes: 2 | Other teaching types: | Study research work: | Other classes: |
| Precondition courses | None |
| 1. Educational goal

The subject should enable the student to acquire knowledge about the basic meaning of the term - gastronomy, with consideration of the advantages and disadvantages of traditional cuisine and preparation food in relation to the national preparation of basic foods. Students will gain new knowledge about culinary, health and sensory properties of foods / food prepared in Italy, Greece, Austria, Holland, France, Hungary, Spain and Thailand.  |
| 1. Educational outcomes

At the end of the module the student should demonstrate knowledge in the field of gastronomy, as well as knowledge of the advantages and disadvantages of the preparation and consumption of specific life foods, with the aim of preparing the national food / meals, appropriate quality properties. |
| 1. Course content

*Theoretical classes:**The concept and role of gastronomy. The basic components used in the preparation of food / meals in Austria, Italy, Greece, Holland, Thailand, France, Hungary and Spain. Pointing out on Greek cuisine, then and now, in terms of their basic**food. Edible properties of quality dishes / goulash, prepared in Hungarian way. Basic properties of spices -**oregano, rosemary, basil, used in the national gastronomy. Greece cuisine emphasis on feta cheese and olives. Spanish cuisine -gastronomy and Mediterranean food.**Dutch gastronomy and preparing a variety of foods based on pasta. Italian gastronomic preparation and quality of dishes based on spaghetti.**Practical classes:*Practical classes would encompass a comparative preparation, scientific research and finding information about the history of the development of gastronomy in Austria, Italy, Greece, Netherlands, Thailand, France, Hungary and Spain. |
| 1. Teaching methods

Oral presentation, conversation, lectures with the use of computers (video screen) |
| Knowledge evaluation (maximum 100 points) |
| Pre-examination obligations | Mandatory | Points | Final exam  | Mandatory | Points |
| Lecture attendance | yes | 0 - 5 | yes |  | 30 - 45 |
| Test | yes | 20 - 40 |  |
| Exercise attendance | yes | 0 - 5 |
| Term paper | yes |  |
| Literature  |
| Ord. | Author | Title | Publisher | Year |
|  | Popov-Raljić Jovanka, 2008. Nutrition, Faculty of Science, Department of Geography, Tourism and Hotel Management, Script, Novi Sad. |
|  | Popov-Raljić Jovanka, 1999.Tehnology of preparing food, Faculty of Technology, Novi Sad |
|  | Radovanovic, R., Popov-Raljić J : Sensory analysis of foodstuffs, University of Belgrade, Belgrade-Novi Sad, 2000-2001 |
|  | Grujic, R., N. Marjanovic, Popov Raljić-J .: Quality and analyzes of food - the second revised and amended edition, University of Banja Luka, Faculty of Technology, Banja Luka, 2007. |
|  | Popov-Raljić, J., Blešić, I. 2012. Food safety - HACCP system in catering and hospitality, Faculty of Science, Department of Geography, Tourism and Hotel Management, Novi Sad. |

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| Znak univerziteta | UNIVERSITY OF NOVI SADFACULTY OF AGRICULTURE 21000 NOVI SAD, TRG DOSITEJA OBRADOVIĆA 8 | Znak fakulteta2 |
| Study Programme AccreditationUNDERGRADUATE ACADEMIC STUDIESAGRICULTURAL TOURISM AND RURAL DEVELOPMENT |
| Table 5.2 Course specification |