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| Course: | | PRINCIPLES OF NUTRITION AND CULINARY ART | | | | | | | | | | | | |
| Course id:  7ОАТ6И05 | |
| 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   -to enable the student to acquire knowledge about the most important concepts and basic objectives of food diet, with consideration of substantive differences, traditional-classic diet, fast food chains and alternative diet. Also, students will learn about the most optimal procedures for the preparation and obtaining quality food. | | | | | | | | | | | | | | |
| 1. Educational outcomes   At the end of the module the student should demonstrate knowledge in the field of nutrition, their knowledge of the basic principles of nutrition and meet the daily energy needs of the body, as well as knowledge of the basic processes of heat treatment used in cooking in order to prepare safe and quality food. | | | | | | | | | | | | | | |
| 1. Course content   *Theoretical classes:*  Historical development and specificities of individual dietary habits such as traditional-classic diet, fast food chains, vegetarianism, macrobiotics, alternative ways of eating, fingering the essential ingredients of food and non-rational principles of proper nutrition, the recommendations of the World Health Organization for entering protein, fat, carbohydrates, vitamins and minerals materija. Use of spices in culinary. Term and basic characteristics of functional food. Procedures of preparation and processing of starting life ingredience.  *Practical classes:*  Practical teaching is realized through the development of term papers based on data from domestic and foreign literature and experimental research. | | | | | | | | | | | | | | |
| 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 SAD  FACULTY OF AGRICULTURE 21000 NOVI SAD, TRG DOSITEJA OBRADOVIĆA 8 | Znak fakulteta2 |
| Study Programme Accreditation  UNDERGRADUATE ACADEMIC STUDIES  AGRICULTURAL TOURISM AND RURAL DEVELOPMENT |
| Table 5.2 Course specification | | |