

Name of the subject: Intersectoral connection of gastronomy and economy		
Teacher(s): Dragan Tešanović, Maja Banjac		
Status of the subject: Elective		
Number of ECTS points: 15		
Condition: -		
Goal of the subject The aim of the course is to get acquainted with modern theoretical knowledge and scientific and methodological approaches in the field of intersectoral connection of gastronomy and economy in the function of tourism development.		
Outcome of the subject After passing the exam, students will be introduced to the basic theoretical principles related to the realization of intersectoral connections between gastronomy and economy in the function of tourism development. In addition to the studied available literature, they will be acquainted with the available scientific methodologies with which the degree of connection of the mentioned subjects can be measured and evolved.		
Content of the subject <i>Theoretical lectures</i> The importance of the connection between gastronomy and economy in the function of tourism development. The impact of intersectoral linkages on economic, social and environmental sustainability. Influence of intersectoral sector connections on the placement of authentic gastronomic offer in tourism. Identification of subjects in intersectoral connection depending on economic activity. Possibility of application of qualitative and quantitative research in intersectoral connection of gastronomy and economy. Introduction to the Fandan model in intersectoral connectivity. Application of integrated management model in intersectoral connection. Supply chain management and application of SCM model. Management of the relationship between caterers and businessmen with the application of the SRM model. Management of management of relations between caterers and tourists with the application of SRM model. Application of analytical hierarchical process (AHP) in intersectoral connection of gastronomy and economy in the function of tourism development. <i>Practical lectures</i> Practical application of scientific-terrorist models in practice. Application of scientific research approaches in practice. The results of practical classes will be presented in the form seminar work.		
Recommended literature 1. Kock Anderson (2013): The development of an eco-gastronomic tourism (egt) supply chain-analyzing linkages between farmer, restaurants, and tourists in aruba. University of Central Florida. 2. Jarosz Adam (2015): Good Governance and Civil Society: Selected Issues on the Relations Between State, Economy and Society. Cambridge Scholars Publishing. 3. Mehmet Ali Koseoglu, Fuad Mehraliyev, Honggen Xiao (2019): Intellectual connections in tourism studies. School of Hotel and Tourism Management, The Hong Kong Polytechnic University. 4. Susana Rachao, Zelia Breda, Carlos Fernandes, Veronique Joukes (2018): Food tourism and regional development. Department of Economics, Management, Industrial Engineering and Tourism.		
Number of active classes	Theory: 5	Practice: 5
Methods of delivering lectures – consultative teaching, fieldwork, illustrative-demonstrative methods		
Evaluation of knowledge (maximum number of points 100) – Seminar/access to research work 50 points – Oral exam 50 points		

