

Name of the subject: Scientific Trends in Contemporary Gastro-Enology		
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 principles of gastronomy and enology, as well as trends in the composition of food and wine. In addition to theoretical knowledge, the emphasis on the subject will be on the application of the scientific methodology used in examining the sensory characteristics of food and wine during pairing, psychological experiences in the process of pairing and the influence of many other factors relevant to guest perception in the process of pairing food and wine (cultural, social and economic).		
Outcome of the subject After passing the exam, students will be introduced to scientific trends related to the process of the pairing food and wine. The acquired trends will be applied to practical work. In addition to the above, they will be able to apply the adequate scientific and professional methodology in the process of researching modern gastro-enology.		
Content of the subject <i>Theoretical lectures</i> Contemporary trends in pairing food and wine. The role of the natural environment in the process of food and wine harmonization. The effect of psychological, sociological, cultural, and economic aspects on the perception of food and wine harmonization. The effect of psychological, sociological, cultural, and economic aspects on the process of harmonization of food and wine. Setting up an experiment in the process of food and wine harmonization and sensory evaluation of food and wine. Application of Harrington's composition in the process of food and wine harmonization. Application of ISO standards in sensory assessment of food and wine quality. Application of quantitative and qualitative methods in the process of food and wine harmonization. Use of TDS (hedonistic tests) test to evaluate food and wine evaluations. Use of LDS test in sensory evaluation of food and wine. <i>Practical lectures</i> Practical application of mastered methods of pairing food and wine. A scientific research approach to the selection, selection, and harmonization of food and wine. The results of practical classes will be presented in the form seminar work.		
Recommended literature 1. Harrington R. (2008). <i>Food and wine pairing</i> , Yohn Wiley & song.inc. New Jersey. 2. The Food & Wine Guide to Perfect Pairings (2017). TI Inc. Books. 3. Dornenburg, A., Page, K. (2009). <i>What to Drink with What You Eat</i> . Little, Brown and Company. 4. Puckette, M. (2015). <i>Wine Folly: The Essential Guide to Wine</i> . Avery.		
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		