

<b>Name of the subject:</b> International regulations in food waste management in the hospitality industry		
<b>Teacher(s):</b> Vesna B. Vujasinović		
<b>Status of the subject:</b> Elective		
<b>Number of ECTS points:</b> 15		
<b>Condition:</b> -		
<b>Goal of the subject</b> Train students for independent work by applying the process of gastronomic waste management in the food industry and introducing them to the international and Serbian regulations and contemporary findings. Mastering the techniques of potential hazard control in the process of gastronomic waste management. In addition to modern theoretical knowledge, students will study the topic on the basis of scientific and methodological approaches.		
<b>Outcome of the subject</b> Since passing the exam, students will get to know with theoretical and practically applicable methods of handling and classification of gastronomic waste in food industry, and be able to define and develop issues through the application of appropriate research techniques and scientific methodology for successful operation of food production and service facilities.		
<b>Content of the subject</b> <i>Theoretical lectures</i> <ul style="list-style-type: none"> <li>- Introduction to Serbian and EU regulations on waste management in the food and beverage industry;</li> <li>- types and classification of waste in the hospitality and food industry;</li> <li>- sustainable food waste management; packaging waste management in food industry;</li> <li>- responsibilities and obligations, food procurement and storage records in waste management, food processing and waste from guests' plates;</li> <li>- identification of innovative methods of gastronomic waste management for the purpose of reduction or reuse and recycling;</li> <li>- the impact of kitchen waste on the total cost in hospitality and food industry;</li> <li>- introduction to the conceptual framework for studying the generation of gastronomic waste and preventive actions; application of qualitative and quantitative methods in the process of development and application of MLR models in the handling of gastronomic waste;</li> <li>- application of TRAM model on efficiency and adaptability of hospitality and food industry in the application of prescribed regulations; applications of CRS model in gastronomic waste manipulation.</li> </ul> <i>Practical lectures</i> <ul style="list-style-type: none"> <li>- Practical application of mastered methods of gastronomic waste management in hospitality industry, scientific research approach to control, influence and application of appropriate models of gastronomic waste.</li> <li>- Results of practical classes will be presented in the form of a paper work.</li> </ul>		
<b>Recommended literature</b> <ol style="list-style-type: none"> <li>1. <i>Directive (EU) 2018/851 of the European Parliament and of the council of 30 May 2018, amending Directive 2008/98/EC on waste</i></li> <li>2. Arvanitoyannis, S. Ioannis (2008): <i>Waste Management for the Food Industries</i>, Elsevier Inc.</li> <li>3. Rios, C. Martin, Meier, C. Demen, Gossling, S., Cornuz, S. (2018): <i>Food waste management innovations in the food service industry</i>. Waste management 79 (2018)196-206. DOI 10.1016.</li> <li>4. Shukla, N., Juneja, J. Shelja (2016): <i>Kitchen waste composting: a sustainable waste management technique</i>. International Journal of Recent Research and Review, vol.9, Issue 1., ISSN 2277-8322.</li> </ol>		
Number of active classes	Theory: 4 (60)	Practice:
<b>Methods of delivering lectures</b> <ul style="list-style-type: none"> <li>- Method of conversation,</li> <li>- Illustrative-demonstrative methods,</li> <li>- Consultative teaching</li> </ul>		
<b>Evaluation of knowledge (maximum number of points 100)</b> Paper work – 50 points Oral presentation – 50 points		