

Study program/study programs: MAS Tourism			
Course title: Great world cuisines			
Teacher: Bojana Kalenjuc Pivarski			
Course status: optional			
ESPB number: 6			
Condition: none			
Objective of the course			
The subject should enable the student to acquire knowledge about the characteristics of large world kitchens and enable them to independently create a menu and organize the preparation of dishes in accordance with all the authentic elements that the kitchen managed to preserve.			
The outcome of the case			
After passing the exam, the student will be trained to:			
<ul style="list-style-type: none"> — elements that influenced the formation of gastronomy in different parts of the world and explain them; — characteristic foods and spices, food preparation methods; — ways of preparing food; — identifies specifics; — explain preparation methods and — create an independent menu with all authentic segments and prepare the dish. 			
Subject content			
<i>Theoretical teaching</i>			
The education will include mastering the following thematic units:			
<ul style="list-style-type: none"> – The basic elements of the authenticity of the great kitchens of the world, – Authentic cooking methods in the world, – Authentic methods of heat treatment of food in the world, – Authentic spices in the great kitchens of the world, – Great kitchens of the European continent, – Great kitchens of the African continent, – Great kitchens of the Asian continent and Oceania, – Great kitchens of the American continent. 			
<i>Practical teaching</i>			
The practical part will include internet searches for good examples from practice, visiting experts from the field, and visiting catering establishments characterized by offering authentic national dishes, as well as planning the menu of selected cuisines of the world in accordance with all authentic elements and the organization and realization of the preparation of the selected dishes, along with writing norms and standards, as well as planning of serving, decorating, and servicing.			
Literature			
<ol style="list-style-type: none"> 1. Jacob, J., Ashkenazi, M. (2006) The World Cookbook for Students. Greenwood Press. 2. MacVeigh, J. (2009) International Cuisine. Delmar. 3. Edelstein, S. (2010) Food, cuisine, and cultural competence: for culinary, hospitality, and nutrition professionals. Jones and Bartlett Publishers. 4. Kraig, B., Sen, CT (Eds.). (2013) Street food around the world: an encyclopedia of food and culture. Abc-clio. 			
Number of hours of active teaching: 6	Theoretical teaching: 2		Practical teaching: 1+0+1
Teaching methods			
Monological method, dialogic method, illustrative and demonstrative.			
Knowledge assessment (maximum number of points 100)			
Pre-exam obligations	points	Final exam	points
activity during the lecture	0-5	written exam	30-45
practical teaching	0-5		
colloquiums	20-40		
seminars	0-5		