

Study program: OAS Tourism			
Course title: Gastronomic aesthetics			
A teacher: Bojana Kalenjuk Pivarski			
Course status: optional			
ESPB number: 5			
Condition: /			
Objective of the course: The aim of the course is to enable the student to acquire knowledge about gastronomic aesthetics, which is a basic need for the successful operation of any catering facility that provides food and beverage services.			
Case outcome: After passing the exam, the student will be trained to: – identifies the elements that are important for achieving creativity in gastronomy; – apply mastered aesthetic gastronomic principles; – chooses appropriate creative solutions for specific dishes and gastronomic events and – evaluate the adequacy of existing aesthetic solutions in practice.			
Course content: <i>Theoretical teaching</i> Theoretical teaching includes mastering the material through the following units: – Concept of creative gastronomy, gastronomic aesthetics, food styling, and food design. – The importance of creative gastronomy in the business of a catering establishment. – Aesthetic elements on and off the plate. – Basic principles of creative food design - styles. – Food presentation and food setting - an artistic approach to creating a plate. – Recommendations for professional food serving include portion size and a combination of colors and shapes on the plate. – Selection of inventory for serving dishes (materials, colors, shapes). – Aesthetics among cultures and types of restaurants. – There are aesthetic variations according to the types of dishes (cold and hot appetizers, soups and stews, main dishes, desserts, and drinks). Modern versus traditional aesthetics on a plate. – Secondary essay elements of importance for the overall experience of the meal (ambiance). – The most commonly used foods in creative gastronomy (micro herbs, baby leaves, sprouts, and flowers), their advantages and disadvantages, and the most common mistakes. – Food styling – elements that sell a dish and food photography. <i>Practical teaching</i> Practical classes include preparing different groups of dishes (appetizers, soups, stews, meat and fish dishes, desserts, and dough) and practicing variations of their serving and decorating to achieve different aesthetic values.			
Literature: – Garlough , RB, & Campbell, A. (2012) Modern garde manger: a global perspective. Cengage Learning. – Bellingham, L., & Bybee , JA (2012) Food styling for photographers: A guide to creating your own appetizing art. CRC Press. – Bendersky , A. (2013) 1,000 Food Art and Styling Ideas: Mouthwatering Food Presentations from Chefs, Photographers, and Bloggers from Around the Globe. Rockport Pub.			
Number of hours of active teaching: 4	Theoretical teaching: 2		Practical teaching: 2+0+0
Teaching methods: Monological method, dialogic method, illustrative and demonstrative. Practical demonstration of the topics covered.			
Knowledge assessment (maximum number of points 100)			
Pre-exam obligations	55 points	Final exam	45 points
activity during the lecture	5	written exam	
activities during exercises / practical classes	5	oral exam	45
colloquiums	40		
seminars	5		