

<b>Study program: OAS Tourism</b>			
<b>Course title:</b> Gastronomic culture and tradition			
<b>Teacher:</b> <a href="#">Dr. Bojana Kalenjuk Pivarski</a>			
<b>Course status:</b> optional			
<b>ESPB number:</b> 5			
<b>Condition:</b> none			
<b>Objective of the course</b> The aim of the course is to acquaint students with the gastronomic culture and traditions of different peoples and the geographical and historical influences on their formation.			
<b>The outcome of the case</b> After passing the exam, the student will be able to: <ul style="list-style-type: none"> <li>- list and understand the elements that have influenced gastronomic culture;</li> <li>- connects different cultures and their formation through history;</li> <li>- identifies elements of importance for the formation of certain eating habits;</li> <li>- differentiates the culture of food, nutrition, and gastronomy of different nations;</li> <li>- compare different religious dietary norms and</li> <li>- explain the influences that formed the gastronomy of different peoples in the form they are today.</li> </ul>			
<b>Subject content</b> <i>Theoretical teaching</i> Theoretical teaching includes the following areas: <ul style="list-style-type: none"> <li>- Gastronomic culture of different peoples from the aspect of development and the elements that influenced them;</li> <li>- Diet of people in prehistory and the first civilizations;</li> <li>- Gastronomy of Ancient Greece and the Roman Empire;</li> <li>- Gastronomy in the Middle Ages;</li> <li>- Changes in the diet of people in the middle of the Colombian exchanges;</li> <li>- Changes in the way of eating and culture in America and Europe during the 17th century;</li> <li>- Diet of people in France in the 18th century;</li> <li>- Dietary changes around the world during the 19th century;</li> <li>- Gastronomic changes during the 20th century;</li> <li>- Diet of different religions;</li> <li>- Revolutions in kitchens and modern culture.</li> </ul> <i>Practical teaching</i> Practical teaching includes internet research, analysis of examples from practice, detailed analysis of the gastronomic cultures and traditions of individual peoples of the European, American, Asian, and African continents, and mutual comparison.			
<b>Literature</b> <ol style="list-style-type: none"> <li>1. Civitello, L. (2011). Cuisine and culture: a history of food and people. John Wiley &amp; Sons, Inc., Hoboken, New Jersey.</li> <li>2. Goyan Kittler, P., Sucher PK, Nahikian NM (2012). Food and Culture. Wadsworth.</li> <li>3. Brittin, HC (2011). The food and culture around the world handbook. Prentice Hall.</li> <li>4. Albala, K. (Ed.). (2011). Food cultures of the world encyclopedia (Vol. 2). ABC-CLIO.</li> </ol>			
<b>Number of hours of active teaching: 4</b>	<b>Theoretical teaching: 2</b>		<b>Practical teaching: 2+0+0</b>
<b>Teaching methods</b> Frontal and group work with the application of monologic and dialogic methods followed by the illustrative and demonstrative methods.			
<b>Knowledge assessment (maximum number of points 100)</b>			
<b>Pre-exam obligations</b>	points	<b>Final exam</b>	points
activity during the lecture	<b>0-5</b>	written exam	<b>30-45</b>
practical teaching	<b>0-5</b>		
colloquiums	<b>20-40</b>		
seminars	<b>0-5</b>		