

Study program: OAS Tourism			
Subject name: National gastronomy			
Teacher: Bojana Kalenju k Pivarski			
Course status: mandatory			
ESPB number: 7			
Condition: none			
Objective of the course			
The course should enable the student to gain knowledge about the cuisines of different nations around the world.			
The outcome of the case			
After passing the exam, the student will be trained to:			
– identifies the elements that influenced the formation of gastronomy in different parts of the world and explains them; – list characteristic foods and methods of food preparation; – identifies specifics in cuisines and – distinguish between them, create an independent menu with all authentic segments, and prepare the dish.			
Subject content			
<i>Theoretical teaching</i>			
Theoretical teaching includes mastering the material through the following units:			
– Introduction to national gastronomy - development and formation; – Gastronomic characteristics of nations of different continents; – Gastronomy of Greece; – Gastronomy Italy; – Gastronomy of France; – Gastronomy of Spain; – Gastronomy of Germany; – Gastronomy of Russia; – Gastronomy of Turkey; – Gastronomy of China; – Gastronomy of Japan; – Gastronomy of India; – Gastronomy of Mexico ; – Gastronomy of Brazil; – Gastronomic products from different cuisines of the world (Morocco, Holland, Norway, Thailand ...).			
<i>Practical teaching</i>			
Practical classes include practical work (preparing selected national specialties by type of dish), Internet searches of examples from around the world, visits by experts from the field, and visits to catering establishments characterized by offering authentic national dishes.			
Literature			
– Jacob, J., Ashkenazi, M. (2006) The World Cookbook for Students. Greenwood Press. – MacVeigh, J. (2009) International Cuisine. Delmar. – Edelstein, S. (2010) Food, cuisine, and cultural competence: for culinary, hospitality, and nutrition professionals. Jones and Bartlett Publishers.			
Number of hours of active teaching: 5		Theoretical teaching: 3	Practical teaching: 2+0+0
Teaching methods			
Frontal and group work with the application of monologic and dialogic methods followed by the illustrative and demonstrative method.			
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		