Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG007 Food and culture
Professors	Korunovski K. Sašo, Visiting Professor
Subject status	Compulsory
ESPB number	6
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The goal of the course is to enable students to acquire theoretical and practical knowledge about basic concepts, goals and the connection between food and culture, along with understanding the principles and rules of food preparation and observing different ways of eating in different cultures.

Course outcomes

After successfully completing the course, students will be able to recognize and understand the connection between food and culture and will have the knowledge to create a catering offer that is in line with demand and specificities arising from differences in the culture of the host country and the country from which the guests come.

Content of the course

Theoretical lectures

The concept of culture; Interpretation of the concept of culture throughout history by different authors; Basic types of culture; The importance of cultural continuity; History of culture and art; Nutrition and culture; Culture and tradition in gastronomy; Historical development and specifics of certain ways of eating; Specific forms of national gastronomy; Respect for the overall quality of human characteristics and diversity in gastronomy; Presentation of the connection between culture, food and nutrition through various sociocultural elements; Culture, tourism and catering.

Practical lectures

Development of certain elements of culture and gastronomy throughout history; Principles and rules of food preparation in different cultures; Importance of morality in gastronomy; Importance of employee motivation and incentives for food quality; Local, regional, national and global code of ethics; History of culture and art: Paleolithic, Neolithic; Mesopotamia, Egypt, Crete, Mycenae; Ancient period (Greece, Rome); The Middle Ages (Byzantium, Islamic culture and art, Romanesque, Gothic); Renaissance, Baroque; Culture and art XIX and XX; Showing the connection between culture, food and nutrition through historical changes; Showing the connection between culture, food and nutrition through social status; Showing the connection between culture, food and nutrition through religion; Presentation of the connection between culture, food and nutrition in the conditions of globalization.

Literature

P.бр.	Authors	Title	Publisher	Year
1,	Коруновски, С., Коцевски, Ј	Храна и култура	Факултет за туризам и угоститељство	2009
2,	Драшковић, С	Међународна гастрономија (стр. 30-48 и 66-78)	Универзитет Сингидунум, Београд	2181
3,	Ђуришић, Б	Исхрана	Висока хотелијерска школа струковних студија, Београд	2010
4.	Ђукић Дојчиновић, В.	Културни туризам	Клио, Београд	2005
5.	Влаховић, М.	Храна	Виша пословна школа, Нови Сад	2002

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	3	2	0	0	0

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Teaching methods:

Lectures; exercises; presentation of examples from business practice; case studies; preparation and presentation of seminar papers

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	45.00
practical course work	yes	5.00			
Colloquium	yes	30			
Seminar paper	yes	15			

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG004 Food and Beverage Technology
Professors	Randjelovic G. Dobrila, Lecturer Stanisavljević M. Dragana, Professor of Vocational Studies
Subject status	Compulsory
ESPB number	6
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The aim of the course is to familiarize students theoretically with the basics of food production technologies.

Course outcomes

After successfully completing the subject, students will have knowledge of the basics of the production process of food of plant origin (technology of fruits and vegetables, grain and flour, carbohydrates, confectionery...) and animal origin (technology of milk and meat).

Content of the course

Theoretical lectures

Basics of technology, knowledge of goods and foodstuffs; Composition of foodstuffs; Energy and physiological value of foods; Fruit and vegetable technology; Grain and flour technology; Production of bread and pastries; Carbohydrate technology; Technology of confectionery products; Technology of beer and non-alcoholic beverages; (thematic units taught by teacher Dobrila Ranđelović). Wine and spirits technology; Technology of herbs and medicinal plants; Milk technology; Technology of dairy products; Meat technology; Technology of meat products (thematic units taught by teacher Dragana Stanisavljević).

Practical lectures

Organization of food quality monitoring; Quality parameters of plant-based foods; Fruit and vegetable quality indicators; Grain and flour quality indicators; Bread and pastry quality indicators; Quality indicators of confectionery products; Indicators of the quality of non-alcoholic and alcoholic beverages; Determining the quality of milk and milk products; Determination of meat quality; Determining the quality of meat products.

Literature

R.бр.	Authors	Title	Publisher	Year
1,	Ђуришић, Б	Технологија хране и пића	Висока хотелијерска школа струковних студија	2013
2,	Ђуришић, Б	Технологија животних намирница	Виша хотелијерска школа, Београд	2005

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	2	0	3	0	0

Teaching methods:

Lectures; exercises; presentation of examples from business practice; case studies; preparation and presentation of seminar papers

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	45.00
practical course work	yes	5.00			
Colloquium	yes	30			

Seminar paper	yes	15	

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG011 Management of catering companies
Professors	Ilić N. Dragana, senior lecturer Stamenković D. Predrag, Professor of Vocational Studies
Subject status	Compulsory
ESPB number	5
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The aim of the course is to acquaint students with modern management trends in the hotel industry, while forming attitudes towards the hotel industry as an activity of key importance for the development of tourism and the tourism industry, as well as understanding the importance of the hotel industry for the overall social and economic development of the economy of certain territories (towns, regions, countries).

Course outcomes

After successfully completing the course, students will have knowledge of the spatial, technical-technological, organizational process and economic specificities of hotel management as an economic activity and will be qualified to perform tasks and tasks in catering companies.

Content of the course

Theoretical lectures

Contemporary trends in service activities; conceptual basics of hotel management; business orientation of hotel companies; strategic management in a hotel company; planning as a phase of the management process in a hotel company; organizing as a phase of the management process in a hotel company; leadership as a phase of the management process in a hotel company; control as a phase of the management process in a hotel company (thematic units taught by teacher Predrag Stamenković). Human resource management in the hotel company; hotel units and premises; reception business technique; hotel business with agencies; growth and development of international hotel chains; business connection of hotel companies; strategic adaptation of hotel services to market trends in the coming years (thematic units conducted by teacher Dragana Ilić).

Practical lectures

The most important characteristics of the hotel and tourist market; defining and importance of hotel industry for the development of tourism; hotel companies and business globalization; management of business operations and finances in a hotel company; basics of planning in a hotel company; the basics of the process of organizing in a hotel company; basics of leadership in the hotel business; the basics of the control process in the hotel company; formation and functioning of the work team in the hotel; management of the organizational structure of the hotel company; hotel reservation, hotel diary and other documentation; contracts between hospitality companies and travel agencies and settlements with agencies; basic methods of growth and development of catering chains; forms of connecting hotel companies; ways of adapting hotel companies to market requirements

Literature

Р.бр.	Authors	Title	Publisher	Year
1,	Чачић, К.	Пословање хотелских предузећа	Универзитет Сингидунум Београд	2014
2,	Станишић, М., Николић, Д..	Контрола и ревизија хотелског пословања	Универзитет Сингидунум Београд	2009
3.	Лончар, М.	Менаџмент у хотелијерству	Бисока хотелијерска школа струковних студија Београд	2008

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	2	2	0	0	0

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Teaching methods:

Lectures, exercises, presentation of examples from business practice, case studies, preparation and presentation of seminar papers, group work, professional research work.

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	40.00
practical course work	yes	5.00			
Colloquium	yes	30			
practical task	yes	20			

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG001 Work systems in gastronomy and menu planning
Professors	Conić S. Momcilo, Skills Teacher
Subject status	Compulsory
ESPB number	5
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The goal of the course is for students to understand the place, role and importance of creating a menu in the modern hospitality industry through lectures, exercises and practical work. The menu and menu as a management tool in various operations can help ensure the success and profit of any restaurant. Through this subject, the student learns to put together a menu according to purpose and through practical exercises master a significant number of menus that are indispensable in modern catering, as well as acquiring knowledge about certain forms of work systems in catering kitchens, taking into account gastronomy as a basis.

Course outcomes

After successfully completing the course, the student will have theoretical knowledge and practical skills for managerial, market and marketing menu presentation as well as independent menu creation. After completing the course, the student will be able to distinguish between individual work systems in the catering industry and their organizational structure, as well as to compose menus in relation to the different needs of consumers.

Content of the course

Theoretical lectures

The concept and division of the menu, the concept and division of the menu (according to the purpose, according to the number of gangs), necessary knowledge for the professional compilation of menus and menus, planning of menus and menus, preparation of menus and menus according to the operating conditions of the catering facility for food and drinks (possibility of purchasing ingredients for the planned change or addition, the possibility of a more rational use of the existing assortment of food, how the new or changed items will affect the increase in costs and whether they will be borne by the selling price of the meal, whether the existing equipment capacities can accept the new item, what are the physical capabilities of the premises and workers, whether the change will threaten the linear flow of food and meals, whether the staff is competent to carry out the planned changes and whether the change deviates from the production service program (theme) of the restaurant), design and graphic creation of menus and menus (paper, printing, color, balance , variety, composition, description, menu truth, menu labeling, item listing, size, cover design), nutritional balance of the menu and its importance. Operating systems of various catering facilities (boarding business, business of transient type and banquet).

Practical lectures

Compilation of different types of menus, depending on the purpose.

Literature

R.бр.	Authors	Title	Publisher	Year
1,	Вукић, М.	Планирање менија	ВХШ, Београд	2011
2,	Шкрињар, М., Тешановић, Д	Храна у угоститељству	ПМФ, Нови Сад	2007
3.	Војновић, Б., Цвијановић, Д	Гастрономија (стр. 173-193 и 195-207)	Универзитет у Крагујевцу, Факултет за хотелијерство и туризам у Врњачкој бањи	2021

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	2	2	0	0	0

Teaching methods:

Lectures, exercises, presentation of examples from business practice, case studies, preparation and presentation of seminar papers.

Evaluation (maximum points 100)

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG003 Business plan
Professors	Gligorijević J. Nemanja, senior lecturer Marjanović V. Milena, Professor of Vocational Studies Mihailović Z. Ivan, Professor of Vocational Studies
Subject status	Elective course
ESPB number	5
requirements	No requirements
Subject requirements	No requirements

Aim of the course

After successfully completing the course, students will be able to carry out business planning processes and adequately demonstrate a business plan as a global tool of modern market-oriented companies in competitive conditions, that is, they will be able to independently create and implement a business plan

Course outcomes

After successfully completing the course, students will be able to: thoroughly know business planning processes and adequately demonstrate a business plan as a global tool of modern market-oriented companies in competitive conditions, i.e. they will be able to independently create and implement a business plan.

Content of the course

Theoretical lectures

Concept of small business; Planning in business; Potential business; Provision of financial resources; Content and definition of the business plan; Activity analysis; Job description; Production plan; (thematic units taught by teacher Milena Marjanović). Marketing plan; Organizational plan; Financial plan; (thematic units conducted by teacher Ivan Mihailović). Risk assessment; Conclusion of the business plan; Concretization of the business plan on an example (thematic units conducted by teacher Nemanja Gligorijević).

Practical lectures

The concept of small business; Planning in business. Business as an organizational system; Potential business; Financing from different sources of financing; Justification of the choice of activity; Evaluation of the convenience of the location; Basic information about the organization; Initial costs; Degree of confidentiality of the plan; Future expectations; Competition analysis; Market segmentation. Forecasts related to the further development of the branch (activity); Type of activity; Business size; Equipment and human resources; Manufacturing Process; Production facility; Machinery and equipment; Raw materials and materials; Prices; Distribution channels; Logistics; Promotion; Forecast of future expectations; Control; Form of ownership; Management and way of making decisions; Financial reports; SWOT analysis; Conclusion of the business plan; Concretization of the business plan on an example.

Literature

Р.бр.	Authors	Title	Publisher	Year
1,	Пенезић, Н..	Ваш водич кроз бизнис план	Републичка агенција за развој малих и средњих преузећа и преузетника, Београд	2003
2,	Марјановић, М.	Бизнис план као основа за реализацију менаџмент стратегије	Економика, Ниш	1999

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	2	2	0	0	0

Teaching methods:

Lectures, exercises, presentation of examples from business practice, case studies, preparation and presentation of seminar papers.

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Active participation in lecture classes	yes	5.00	Oral exam	yes	40.00
practical course work	yes	5.00			
practical task	yes	20			
Colloquium	yes	30			

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	40.00
practical course work	yes	5.00			
practical task 1	yes	20			
practical task 2	yes	30			

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG015 Valuation of resources in tourism
Professors	Ilić N. Dragana, senior lecturer
Subject status	Elective course
ESPB number	5
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The goal of the course is for students to acquire theoretical knowledge about tourism valorization as one of the most important and complex issues in tourism theory and practice, as well as to master the techniques and methods of partial and complex valorization of tourist potential.

Course outcomes

After successfully mastering the subject, students will be trained for research activities in the field of evaluation, activation and putting into operation elements, phenomena and processes in space that enable the development and improvement of tourism development and will have knowledge related to the analysis and evaluation of tourist potential.

Content of the course

Theoretical lectures

Space and tourism; Properties and classification of tourist resources; Introduction to the valorization of tourist potential; Valorization process in tourism; Principles of tourism potential valorization; Methodological approach to the valorization of tourist potential; Analysis of spatial components as special values; Resources and natural environment; Resource types and resource consumption; Principles of valuation of natural potential; Methods of valuation of natural potential; Principles of evaluation of anthropogenic potential; Methods of evaluating anthropogenic potential; Models of tourism valorization; Stakeholder approach to tourism valorization.

Practical lectures

Concept and elements of tourism valorization; Basic dimensions of attractiveness; Evaluation of the attractiveness of natural resources; Evaluation of the attractiveness of anthropogenic resources; Types and valorization of natural tourist resources; Types and valorization of anthropogenic tourism resources; Use, organization and protection of space; The role of attractiveness and arrangement of space in the development of tourism; Concept and components of carrying capacity of tourist space; The degree of utilization of tourist space; Concept of protected natural assets; The concept of protected cultural goods; Model of tourism valorization of the World Tourism Organization; The Hilaray du Cros model for evaluating the tourist potential of cultural assets; Application of tourism valorization methods on the examples of specific tourist destinations.

Literature

P.бр.	Authors	Title	Publisher	Year
1,	Јовановић, В.	Туризам и простор	Универзитет Сингидунум, Београд	2017
2,	Максин, М	Туризам и простор	Универзитет Сингидунум, Београд	2012
3.	Вуконић Б.	Туризам и развој: појам, начела, поступци	Микрорад, Загреб	2001

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	2	2	0	0	0

Teaching methods:

Lectures, exercises, presentation of examples from practice, case studies, preparation and presentation of access papers, professional research work.

Evaluation (maximum points 100)

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	45.00
practical course work	yes	5.00			
Seminar paper	yes	15			
Colloquium	yes	30			

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG006 Contemporary trends in gastronomy
Professors	Conić S. Momcilo, Skills Teacher
Subject status	Compulsory
ESPB number	6
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The course should enable the student to acquire knowledge about modern trends in gastronomy (thermal and hot processing techniques, spherification and cooking techniques, modern techniques in molecular gastronomy, modern additives and application of new devices for the preparation of gastronomic products).

Course outcomes

After successfully completing the course, the student will have the knowledge to apply thermal and hot processing techniques, as well as spherification and cooking techniques. The student will be able to apply modern techniques in molecular gastronomy, use modern additives and new devices in the preparation of specific gastronomic products, and will also know how to create innovative menus.

Content of the course

Theoretical lectures

Contemporary trends in thermal and hot processing; suvid cooking techniques; development and impact of molecular gastronomy; molecular gastronomy and the improvement of the Serbian gastronomic scene; researching processes and techniques that lead to perfection in food preparation; studying food from a scientific aspect in order to obtain modernist cuisine that uses elements of molecular gastronomy to improve the taste of food and the way it is prepared; avant-garde cuisine (concept and origin); techniques used in molecular gastronomy with a modern approach; spherification and cooking technique; modern additives for food preparation; emulsification characteristics; application of liquid nitrogen in the food industry; new devices for the preparation of specific gastronomic products; creation of innovative menus; application of contemporary dishes to events

Practical lectures

Practical training for the application of thermal and hot processing, overview of cooking techniques, molecular gastronomy, modern techniques in molecular gastronomy, spherification and cooking techniques, modern additives for food preparation, application of new devices in gastronomy, creation of innovative menus

Literature

Р.бр.	Authors	Title	Publisher	Year
1,	Hamlyn	New Larousse Gastronomique (str. 1-159 - prevod na srpski jezik)	Octopus Publishing Group, London, United Kingdom	2009
2,	Драшковић, С	Међународна гастрономија (стр. 54-64 и 202-214)	Универзитет Сингидунум, Београд	2018
3,	Војновић, Б., Цвијановић, Д	Гастрономија (стр. 139-156)	Универзитет у Крагујевцу, Факултет за хотелијерство и туризам у Врњачкој бањи	2021

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	4	2	0	0	0

Teaching methods:

Lectures, exercises, presentation of examples from practice, case studies, work in the computer cabinet, work in the kitchen

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	45.00

practical course work	yes	5.00	
Colloquium	yes	30	
Seminar paper	yes	15	

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG005 Sensory analysis of food and beverages
Professors	Zdravković Lj. Ivica, Skills Teacher
Subject status	Compulsory
ESPB number	5
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The course should enable the student to acquire knowledge about certain sensory parameters of the quality of food (in the broader sense of the word) and drinks, knowledge of sensory evaluation techniques and methods of evaluating dominant properties (appearance, color, gloss, turbidity, textural properties and aroma).

Course outcomes

After successfully completing the course, the student will know the techniques of sensory assessment of color, texture, smell and taste and will be able to select and apply a specific method of evaluating the most important properties of food and beverages.

Content of the course

Theoretical lectures

Terminological consideration of terms - organoleptic, ie. sensory quality of food and beverages; Indication of techniques - visual, oral, olfactory, palpatory technique of sensory evaluation and basic methods of evaluating the quality of food and beverages; Defining the most important sensory quality parameters - appearance, texture, i.e. consistency of food or viscosity of drinks with an emphasis on aroma - smell and taste; Presentation of individual practical and theoretical methods of evaluating prepared dishes of meat, fish, game and other plant foods; Sensory evaluation of bakery and confectionery products; Evaluation of the sensory quality of different types of non-alcoholic and alcoholic beverages with emphasis on the perception of smell and taste

Practical lectures

Practical training for sensory evaluation of food and beverage quality.

Literature

R.бр.	Authors	Title	Publisher	Year
1,	Попов-Раљић Ј.	Технологија и квалитет готове хране	Универзитет у Новом Саду	1999
2,	ановић, Р., ПоповРаљић Ј.	Сензорна анализа прехрамбених производа	Универзитет у Београду, Београд	2001
3,	Речкоска Г.	Методи за испитување на квалитетот на стоките	ФТУ, Охрид	2009

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	2	2	0	0	0

Teaching methods:

Lectures, exercises, presentation of examples from business practice, case studies, preparation and presentation of seminar papers

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	40.00
practical course work	yes	5.00			
Practical task 1	yes	20			

Practical task 2	yes	30	

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG002 Designing and equipping catering facilities
Professors	Conić S. Momcilo, Skills Teacher Zdravković Lj. Ivica, Skills Teacher
Subject status	Compulsory
ESPB number	6
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The aim of the course is that through lectures, exercises and practical work, students acquire the necessary knowledge in the construction, arrangement and equipment of hospitality facilities, with knowledge of the basic terms, divisions and categorization of hospitality facilities (for accommodation, food, drinks and other services of tourist entertainment, animation and recreation).

Course outcomes

After successfully completing the subject, the student will possess the necessary theoretical and practical knowledge and skills related to the construction, arrangement and equipment of catering facilities, room hygiene and new forms, ie, ways of modern equipment and their application in the catering industry.

Content of the course

Theoretical lectures

Concept, division, calcification and categorization of catering facilities. Hotel - a representative of solid facilities for accommodation and food. Construction of hospitality facilities in accordance with the needs of the business, categorization criteria, trends in the world and environmental requirements. Typical hospitality facilities of the world's major hotel and restaurant chains. Local architectural tradition in hotel construction. Arrangement and furnishing of restaurants. Specialized catering facilities (thematic units taught by teacher Ivica Zdravković).

Equipment for catering shops and facilities on means of transport (air traffic, ships, railways). Maintenance of equipment, tools and inventory (room hygiene, technical devices, furniture). Modern equipment and tools for work in catering. Safety at work (hygiene of the working environment, safety at work). Standards and standardization in hotels and catering establishments (especially with reference to standards of behavior, information and communication, clothing, quality of service) thematic unit conducted by the teacher Momčilo Conić).

Practical lectures

Practical classes are implemented in catering establishments of various categories, as well as in the gastronomic cabinet of the Leskovac Business School, where students are trained on the way of providing catering services as well as on the minimum technical conditions for arranging and equipping catering establishments.

Literature

Р.бр.	Authors	Title	Publisher	Year
1,	Чомић, Ђ., Вукић, М.	Изградња и опремање хотелских објеката	ВХШ, Београд	2014
2,	Војновић, Б., Цвијановић, Д	Гастрономија (стр. 157-168 и 343-353)	Универзитет у Крагујевцу, Факултет за хотелијерство и туризам у Врњачкој бањи	2021
3,		Закон о угоститељству	Службени гласник РС, бр. 17/2019	2019
4.		Правилник о условима и начину обављања угоститељске делатности, начину пружања угоститељских услуга, разврставању угоститељских објеката и минимално техничким условима за уређење и опремање угоститељских објеката	Службени гласник РС, бр. 48/12 и 58/16	2016
5.		Правилник о начину пружања угоститељских услуга у покретном објекту и о минималним техничким, санитарно-хигијенским и здравственим	Службени гласник РС, бр. 41/10 и 48/12	2012

		условима које мора да испуњава покретни објекат у којем се пружају угоститељске услуге		

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	4	2	0	0	0

Teaching methods:

Lectures, exercises, presentation of examples from business practice, case studies, preparation and presentation of seminar papers

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	40.00
practical course work	yes	5.00			
Practical task	yes	20			
Colloquium	yes	30			

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG008 Tourist clusters and local development
Professors	Stamenković D. Predrag, Professor of Vocational Studies
Subject status	Elective course
ESPB number	5
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The aim of the course is to acquaint students with the basics of local and balanced regional development of tourism, as well as to acquire knowledge about theoretical concepts of regional development, past and future local and regional development of Serbia and local and regional development within the European Union.

Course outcomes

Students will possess knowledge about the instruments and techniques of integrating tourism into the general concept of the development of wider local entities through its spatial and functional integration, they will be able to determine local and regional priorities of tourism development in Serbia and the European Union, and they will know how to perform tasks related to the harmonization of development tourism with other activities.

Content of the course

Theoretical lectures

Regional economy as a scientific discipline; the concept and essence of local and regional development; theoretical conceptions of local and regional development; definition and typology of economic regions; regionalization - the process of forming regions; basic characteristics of local and balanced regional development of Serbia; local and regional development of agriculture and industry in Serbia; local and regional development of Serbian tourism; the scale of local and regional regional disproportions in Serbia; factors and conditions of local and regional development of Serbia; regionalization of the Republic of Serbia; Economic and systemic basis of local and regional development of Serbia; institutional assumptions of local and regional development in Serbia; local and regional development in the European Union; determination and assessment of local and regional differences in Serbia; determination and assessment of local and regional differences in the European Union.

Practical lectures

Interdependence of local economic development and tourism; conceptions and models of local and regional development; tourism in concepts of local development; tourism as an economic activity; contribution of tourism to the generation of gross domestic and gross national product, foreign trade balance, increase in employment, changes in the economic structure and balanced regional development; direct, indirect and induced effects; TSA (Tourist Satellite Accounts); tourist multipliers; elasticity of tourist demand; participation of tourism in the GDP of different regions and local governments; tourism development as a factor of local and regional differentiation; tourism as a factor of geospace homogenization; tourist regions - instruments of spatial development; the role of tourism in the development of economically underdeveloped local areas Literature

Literature

P.бр.	Authors	Title	Publisher	Year
1,	Аранђеловић, З.,	Стратегија развоја туризма Републике Србије	туризма, телекомуникација, Влада РС	2016
2,	Глигоријевић, Ж	Регионална економија	СВЕН, Ниш	2010
3,	Глигоријевић, Ж	Туризам - карактеристике и перспективе развоја	СВЕН, Ниш	2012
4.	Унковић, С. Зечевић, Б.	Економика туризма	Економски факултет, Београд	2007

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	2	2	0	0	0

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Teaching methods:

Lectures, exercises, presentation of examples from business practice, case studies, preparation and presentation of seminar papers

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	45.00
practical course work	yes	5.00			
Colloquium	yes	30			
CSeminar paper	yes	15			

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG009 Marketing management services
Professors	Janjić G. Ljubica, Lecturer
Subject status	Elective course
ESPB number	5
requirements	No requirements
Subject requirements	No requirements

Aim of the course

The aim of the course is to explain the fundamental concepts in the field of management and marketing of services and to emphasize the differences between the management of service processes and the management of physical goods production processes.

Course outcomes

After successfully completing the course, students will possess the necessary knowledge for managing services and service processes. In addition, they will know how to promote service offerings, as well as work to create exceptional service and service processes..

Content of the course

Theoretical lectures

Concept and characteristics of services; basics of service management and marketing; consumer behavior in the purchase process; consumer needs, expectations and satisfaction; service quality management; positioning services; development of long-term relationships with consumers; strategies for recovering from bad service; creating a service product; service process management; people as an instrument of marketing; service distribution channels; supply and demand management; price formation policy; service environment; globalization of services.

Practical lectures

Creation of a written team project that will analyze the business of a service company, presentation of the team project, case studies and discussions

Literature

R.бр.	Authors	Title	Publisher	Year
1,	Љубојевић, Ч., Дејановић, А	Менаџмент и маркетинг услуга	Висока школа модерног бизниса	2019
2,	Kotler, F., Keler, K	Маркетинг менаџмент	Data status	2017

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	2	2	0	0	0

Teaching methods:

Lectures, exercises, presentation of examples from business practice, case studies, preparation and presentation of seminar papers

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
Active participation in lecture classes	yes	5.00	Oral exam	yes	45.00
practical course work	yes	5.00			
Colloquium	yes	30			
Seminar paper	yes	15			

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG012 Professional practice
Professors	-, -
Subject status	Compulsory
ESPB number	3
requirements	No requirements
Subject requirements	No requirements

Aim of the course

Acquisition of practical knowledge and skills in the field of management of food technology and gastronomy

Course outcomes

After successful professional practice, the student will possess practical knowledge and skills in accordance with the outcome of the course learning process in the study program Management of Food Technology and Gastronomy.

Content of the course

Application of basic techniques for creating and updating a business plan; Acquaintance with the rules of creating a production plan; Acquaintance with the rules of creating a marketing plan; Getting to know the rules of creating an organizational plan, getting to know the rules of creating a financial plan; Acquaintance with project management techniques; Active participation in the implementation of projects in the field of food technology and gastronomy; Designing and furnishing catering establishments; Getting to know planning and organization of project tasks; Getting to know the team approach in solving problems; Understanding of basic terms in the field of service management; Acquaintance with concrete problems of tourism enterprises; Acquiring knowledge to perform business operations in a hosting company; Acquiring knowledge to perform business functions in a hotel company; Acquiring knowledge for human resource management in a hotel company; Acquiring knowledge about certain sensory parameters of food quality; Acquaintance with specific methods of evaluating the most important properties of food and beverages; Acquaintance with the historical development and specifics of certain ways of eating; Acquiring practical knowledge about basic concepts, goals and the connection between food and culture; Understanding the principles and rules of food preparation, while looking at different ways of eating in different cultures; Acquiring practical knowledge about the creation of a catering offer that is in accordance with the demands of the demand and the specificities arising from the differences in the culture of different countries; Getting to know the role of tourism in local economic development; Getting to know the importance of tourism in the sustainable development of local communities; Acquiring knowledge about the instruments and techniques of integrating tourism into the general concept of the development of wider local entities; Acquaintance with modern trends in gastronomy; Familiarization with work systems and menu planning in catering facilities

Literature

R.бр.	Authors	Title	Publisher	Year
1,		Company statutes, regulations, procedures, professional instructions and other general company acts as well as other printed and electronic sources		

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	0	0	0	0	6

Teaching methods:

Students' professional practice is realized in private and public companies/organizations with which the Academy of Vocational Studies "Southern Serbia" has signed an Agreement on the Implementation of Practical Teaching or an Agreement on Business Cooperation. Realization of professional practice implies independent work of the student under the supervision of professional practice teachers and professional practice mentors in the company - organization. In this way, students become familiar with business activities in planning, organizing, managing and controlling tourism and hotel companies, as well as with current problems and changes in the fields of food technology, gastronomy, tourism and hotel business.

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
regular attendance at professional practice	yes	30.00	prepared and submitted professional practice jurnal	yes	70.00

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG014 Subject of the final thesis
Professors	-, -
Subject status	Compulsory
ESPB number	5
requirements	Passed all exams from the Food and Gastronomy Technology Management study program and completed professional practice
Subject requirements	No requirements

Aim of the course

The goal of the course is to enable students to, through the application of acquired professional knowledge and practical skills, implement e-topics, create research in accordance with the subject of research, collect data and perform research results, make and present conclusions based on the obtained results.

Course outcomes

After successfully mastering the course, the student will have the ability to carry out professional research work, will have the knowledge to define research phases, will be able to think critically in professional research work, apply research methods, interpret research results and draw conclusions. The student will be able to write and present expert papers and prepare a final paper.

Content of the course

Дефинисање проблема; Идентификовање предмета стручног истраживања; Прикупљање квантитативних и квалитативних података из примарних и секундарних извора; Груписање података; Анализа података применом одговарајућих метода; Резулатати истраживања; Објашњење и презентација резултата истраживања; Дискусија на тему добијених резултата

Literature

Р.бр.	Authors	Title	Publisher	Year
1,		Printed and electronic sources of literature in the respective fields		

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	0	0	0	4	0

Teaching methods:

no-research work, consultations, collection of material, analysis of collected material, discussions.

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
data collection and processing	yes	60.00	presentation of the obtained results	yes	40.00

Management of food technology and gastronomy
Specialist Vocational Studies (SSS)
Subject specification

Study program	Management of food technology and gastronomy
Name of the subject	19.SSG013 Final thesis
Professors	-, -
Subject status	Compulsory
ESPB number	4
requirements	previously achieved 176 ESPB
Subject requirements	No requirements

Aim of the course

The goal of the final paper is to show that the student has mastered professional knowledge and skills and acquired the necessary competencies for independent work in the field of food technology management, catering and gastronomy. Better familiarization with the relevant professional literature, more detailed elaboration of the subject of the final thesis and analysis of the topic of the final thesis

Course outcomes

By preparing and defending the final thesis, the student will be able to identify and solve problems in the field of food technology management, catering and gastronomy, will know how to apply the acquired knowledge and specific practical skills in performing activities and tasks in this area, and will be able to continue professional training at a higher level level of study.

Content of the course

After completing the professional research, the student prepares the final thesis with instructions and consultation with the mentor in a form that contains the following chapters: introduction, theoretical part, treatment of the topic of the final thesis with specific research, research results, conclusion, literature review. The mentor evaluates the final work, states remarks and suggests corrections. After the consent of the mentor, an oral defense of the final thesis before an officially appointed committee consisting of at least three members is mandatory.

Literature

R.бр.	Authors	Title	Publisher	Year
1,		Printed and electronic sources of literature in the respective fields		

Total number of active teaching classes:	Lectures	Practical course work			Other classes
		practical course work	DON	STIR	
	0	0	0	0	4

Teaching methods:

no-research work, consultations, collection of material, analysis of collected material, discussions.

Evaluation (maximum points 100)

Pre-exam activities	Compulsory	Points	Final exam	Compulsory	Points
written part of the paper	yes	50.00	oral presentation of the paper	yes	50.00