



UNIVERSITY OF SARAJEVO – FACULTY OF SCIENCE
SUBJECT DESCRIPTION

Form SP2

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Subject code: T-466-3	Subject name: Basics of Gastronomy		
Study cycle: I	Year: IV	Semester: VII	ECTS credits: 6
Status: Madatory		Contact hours: 60 Lectures: 30 Practical courses: 30	
Assigned professors and assistants:	Lecturers and assistants selected for the field to which the course belongs.		
Prerequisites:	/		
Subject objectives:	Acquiring knowledge of gastronomy, its role, and importance in tourism offerings. Introducing students to the basic characteristics of the cuisines of various nations.		
Teaching units:	1. Introduction to Gastronomy. Modern Trends in Nutrition 2. Basics of Nutrition – Systematics and Composition of Food 3. Food Science 4. Gastronomic Products – Concept and Types 5. National Cuisines of the World – Basic Characteristics and Development Trends 6. Cuisine of the European Continent – Basic Characteristics and Historical Development 7. Traditional Bosnian Cuisine 8. Contemporary Trends in Gastronomy. Molecular Gastronomy 9. First Test 10. Gastronomic-Culinary Principles and Menu Planning 11. Application of Legal Regulations, Assessment of Health Safety and Food and Beverage Quality 12. The Connection Between Tourism and Gastronomy 13. Market Analysis of Gastronomic Offerings 14. Gastronomic Tourism and Destination Branding 15. Analysis of Seminar Papers		
Learning outcomes:	Knowledge: • student acquires basic knowledge of gastronomy, its historical development, and modern development trends.		



	Skills: - student identifies the importance of gastronomy in creating a complete tourist experience. Competencies: - student evaluates elements of national and local cuisine to develop new tourism products.																																																
Teaching methods:	Multimedia presentation and discussion (lectures); practical work, educational material analysis and discussion (practical courses).																																																
Knowledge testing methods with grading structure¹:	<table><tr><td></td><td colspan="2"><i>Points</i></td></tr><tr><td>Attendance</td><td>5</td><td>3</td></tr><tr><td>Participation on lectures</td><td>5</td><td>3</td></tr><tr><td>Tests</td><td>40</td><td>22</td></tr><tr><td>Seminar paper</td><td>10</td><td>6</td></tr><tr><td>Final exam</td><td>40</td><td>21</td></tr><tr><td colspan="3"> </td></tr><tr><td>TOTAL</td><td>100</td><td>55</td></tr></table> Assessment: <table><tr><td><i>Grade</i></td><td><i>ECTS grade</i></td><td><i>Points scale</i></td></tr><tr><td>10</td><td>(A) excellent</td><td>95 - 100</td></tr><tr><td>9</td><td>(B) very good</td><td>85 - 94</td></tr><tr><td>8</td><td>(C) good</td><td>75 - 84</td></tr><tr><td>7</td><td>(D) satisfactory</td><td>66 - 74</td></tr><tr><td>6</td><td>(E) sufficient</td><td>55 - 64</td></tr><tr><td colspan="3"> </td></tr><tr><td>5</td><td>(F, FX) insufficient</td><td>55</td></tr></table>		<i>Points</i>		Attendance	5	3	Participation on lectures	5	3	Tests	40	22	Seminar paper	10	6	Final exam	40	21				TOTAL	100	55	<i>Grade</i>	<i>ECTS grade</i>	<i>Points scale</i>	10	(A) excellent	95 - 100	9	(B) very good	85 - 94	8	(C) good	75 - 84	7	(D) satisfactory	66 - 74	6	(E) sufficient	55 - 64				5	(F, FX) insufficient	55
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Literature²:	Mandatory: Drašković, S. (2018). Međunarodna gastronomija. Beograd: Univerzitet Singidunum. Tourism and Gastronomy (2002) (eds. Anne-Mette Hjalager and Greg Richards). London:Routledge Tešanović, D. (2011). Osnovi gastronomije. Novi Sad: Prirodnomatematički fakultet - Hall, C. M., & Gössling, S. (2013). Sustainable culinary systems: Local foods, innovation, tourism and hospitality. Routledge -Čaušević, A., Fusté-Forné, F. (2022). Local Cuisine in a Tourist																																																

¹ The structure of points and point criteria for each subject is determined by the Council of the organizational unit before the beginning of the academic year in which the subject is taught in accordance with Article 64, paragraph 6 of the Law on Higher Education of Sarajevo Canton

² The Senate of the higher education institution as an institution or a council of the organizational unit of the higher education institution as a public institution determines mandatory and recommended textbooks and manuals, as well as other recommended literature on the basis of which exams are prepared by a special act which is required to be published on its website before the beginning of the academic year in accordance with Article 56, paragraph 3 of the Law on Higher Education of the Sarajevo Canton.



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City: Food Identity in Sarajevo Restaurant Menus as a Source Of Destination Marketing. European Journal of Tourism, Hospitality and Recreation, Sciendo, vol. 12(1), pages 61-77

Recommended:

- Peštek, A., Činjurević, M. (2014). Tourist perceived image of local cuisine: The case of Bosnian food culture. British Food Journal, 116(11), 1821–1838.
- Peštek, A., Nikolić, A. (2011). Role of traditional food in tourist destination image building: Example of the city of Mostar. UTMS Journal of Economics, 2(1), 89–100.
- Vukić, M. (2009): Nacionalne gastronomije. Beograd: VHŠ
- Galičić, V. (2014): Leksikon ugostiteljstva i turizma. Opatija: Fakultet za menadžment turizmu i ugostiteljstvu.
- Krešić, G. (2012): Trendovi u prehrani. Opatija: Fakultet za menadžment turizmu i ugostiteljstvu.