



## COURSE SYLLABUS

2019/2020 Academic Year

### GENERAL COURSE INFORMATION

1.1. Course Name	Gourmet Experience Management								
1.2. Study Programme	Tourist Destination Management and Marketing undergraduate professional study programme								
1.3. Course Short Name	MAGOD	1.7. Year of Study	3						
1.4. Course Code	TDM19337	1.8. Semester	Fifth / Winter						
1.5. Course Status	Obligatory in Modul B Elective in Modul A, C, D	1.9. ECTS	4						
1.6. Course Structure	<table border="1"> <thead> <tr> <th>Type of class</th> <th>Total Hours</th> </tr> </thead> <tbody> <tr> <td>Lectures</td> <td>10</td> </tr> <tr> <td>Exercises</td> <td>20</td> </tr> </tbody> </table>	Type of class	Total Hours	Lectures	10	Exercises	20	1.10. Class Venue and Schedule	Bernays – According to published schedule
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Lectures	10								
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### 2. TEACHING STAFF

2.1. Lecturer in Charge	Romana Lekić	2.6. Course Associates	
2.2. Academic Rank	PhD	2.7. Academic Rank	
2.3. Teaching Rank	College Professor	2.8. Teaching Rank	
2.4. Contact e-mail	romana.lekic@bernays.hr	2.9. Contact e-mail	
2.5. Consultations	According to published schedule	2.10. Consultations	

### 3. COURSE DESCRIPTION

3.1. Course Objectives	The objective of this course is to provide students with an introduction to the current trends and concepts of the culinary world. The impact of modern changes in the culinary sector and actuality of modernist chefs will be monitored. The objective of the course is the analysis of trends in accordance with modern eating habits. Students will expand their knowledge and knowledge in the process of creating complete guest satisfaction with the use of animation and storytelling, colors, and scents in creating the atmosphere.
3.2. Enrolment Criteria	There are no specific requirements for enrolment in this course.



<b>3.3. Learning Outcomes</b>	<p>LO1: Identify different cuisines depending on geographical location.</p> <p>LO2: Describe the current trends and specificities of Croatian gastronomic offer.</p> <p>LO3: Describe the pairing of food and wine.</p> <p>LO4: Explain the importance of color and smell in creating the atmosphere.</p> <p>LO5: Present different forms of animation and storytelling in gourmet experiences.</p>																				
<b>3.4. Course Content</b>	<ol style="list-style-type: none"> <li>1. The visual challenges of food presentations,</li> <li>2. Food decoration,</li> <li>3. Sensual food, Convenience Food, Fast-casual, Hand-held food, Ethic-food, Slow-food, DOC-food, Mood-food,</li> <li>4. Nutritional trends in the kitchen.</li> <li>5. The speech of flowers in different cultures, basics of etiquette,</li> <li>6. Getting to know the vibration of colors and scents in creating the atmosphere</li> <li>7. Basics of animation in creating a gourmet experience.</li> </ol>																				
<b>3.5. Types of Class Activities</b>	<table border="1"> <tr> <td style="text-align: center;">X</td> <td>Lectures</td> <td style="text-align: center;">X</td> <td>Exercises</td> <td style="text-align: center;">X</td> <td>Field Trips</td> <td style="text-align: center;"> </td> <td>Multimedia and Network</td> <td style="text-align: center;"> </td> <td>Mentored Paper</td> </tr> <tr> <td style="text-align: center;"> </td> <td>Seminars and Workshops</td> <td style="text-align: center;"> </td> <td>Distance Learning</td> <td style="text-align: center;">X</td> <td>Independent Assignments</td> <td style="text-align: center;"> </td> <td>Laboratory</td> <td style="text-align: center;"> </td> <td>Misc.</td> </tr> </table>	X	Lectures	X	Exercises	X	Field Trips		Multimedia and Network		Mentored Paper		Seminars and Workshops		Distance Learning	X	Independent Assignments		Laboratory		Misc.
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<b>3.6. Course Language</b>	Croatian Language																				
<b>3.7. Student Obligations</b>	Class attendance and fulfillment of other obligations prescribed by the syllabus.																				
<b>3.8. Monitoring Student Work and ECTS</b>	<table border="1"> <tr> <td style="text-align: center;">1</td> <td>Class Attendance</td> <td style="text-align: center;"> </td> <td>Written Exam</td> <td style="text-align: center;"> </td> <td>Seminar Paper</td> <td style="text-align: center;">2</td> <td>Preliminary Exam(s)</td> <td style="text-align: center;">1</td> <td>Project</td> </tr> <tr> <td style="text-align: center;"> </td> <td>Activities in Class</td> <td style="text-align: center;"> </td> <td>Oral Exam</td> <td style="text-align: center;"> </td> <td>Research</td> <td style="text-align: center;"> </td> <td>Essay</td> <td style="text-align: center;"> </td> <td>Misc.</td> </tr> </table>	1	Class Attendance		Written Exam		Seminar Paper	2	Preliminary Exam(s)	1	Project		Activities in Class		Oral Exam		Research		Essay		Misc.
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### 3.10. Obligatory Literature

1. Bunja, Đ. (2006). *Turističko ugostiteljstvo* (skripta). Zadar: Sveučilište u Zadru.
2. Meštrović-Molnar i sur. (2007). *Švremeni trendovi u gastronomiji*. Zagreb: Agencija za strukovno obrazovanje. Skupina prevoditelja (2006). *Enciklopedija svjetske kuhinje*. Zagreb: Europapress holding.

### 3.11. Supplementary Literature

1. Holland M. (2015). *The Edible Atlas: Around the World in Thirty-Nine Cuisines*. Edinburgh: Canongate Books, Ltd.
2. The Around the World Cookbook (2003). Lorenz Books, Hermes House.
3. Jutarnji list (2006). *Enciklopedija mediteranske i svjetske kuhinje*.
4. Christian Teubner, Annette Wolter (1984). *Sve kuhinje svijeta*, Cankarijeva založba, Ljubljana – Zagreb

### 3.12. Quality Monitoring Methods

Observations and evaluation of teaching; student questionnaires