



Table 2

.2. Course description

Basic description		
Course coordinator	Slobodan Ivanović, Ph.D., Full Professor	
Course title	Gastronomy	
Study programme	Clinical nutrition graduated study	
Course status	compulsory	
Year	1st year	
ECTS credits and teaching	ECTS student 's workload coefficient	3
	Number of hours (L+E+S)	15+20+0

1. COURSE DESCRIPTION
<i>1.1. Course objectives</i>
<ul style="list-style-type: none"> • represent in its original form the acquired teaching material in the field of modern gastronomy • describe and explain the basic concepts related to gastronomy and healthy diet • identify measures and legally prescribed procedures for operating in a safe manner • implementation of an integrated quality system ISO 9001: 2000 and HACCP certified by DNV in the kitchen • familiarize students with special forms of diet in hospitals and other health institutions • introduce students to current trends in nutrition
<i>1.2. Course enrolment requirements</i>
None.
<i>1.3. Expected course learning outcomes</i>
<p>Students will be able to:</p> <ul style="list-style-type: none"> • identify and apply the basic features of appropriate diet, • design the food offer accustomed to the requirements of specific medical conditions, • recognize and implement current trends in nutrition • identify the importance of the application of HACCP in small and large business units • explore the basic culinary principles and standards and norms related to the preparation of different types of dishes • analyze modern and classical trends in presentation and preparation of food • analyze specific types of diet in hospitals and other health institutions • specify and describe the role of pastry and bakery in human diet • analyze current trends in pastry and bakery • determine the manner and method of monitoring and controlling products (pastry products, food and beverages) in accordance with the standards
<i>1.4. Course content</i>
<p>ROLE AND IMPORTANCE OF MODERN GASTRONOMY: the role and tasks of gastronomy in human diet, healthy eating principles, role and task of gastronomy in health institutions, the basic features of modern gastronomy</p> <p>HACCP IMPLEMENTATION THROUGH FOOD AND GROCERIES: service quality standards in health-care, standards as a guarantee of quality, objectives of standardization, challenges of managing changes in gastronomy, the HACCP system in the hospital kitchen, HACCP - health protection</p> <p>MODERN EQUIPMENT AND ITS APPLICABILITY IN THE HOSPITAL KITCHEN : modern gastronomy - modern technology, the advantages of modern technology and technical equipment in the hospital kitchen through organoleptic</p>



features, physiological value and microbiological aspect, the hospital kitchen equipment: cooling equipment, kitchen appliances, kitchen furniture, kitchenware, kitchen tools, organization of the space, equipment and inventory, modern manufacturing and technological systems in the hospital kitchen

FORMS OF THE GASTRONOMIC OFFER IN HEALTH-CARE: standard forms of gastronomy offer in health care, special forms of gastronomy - vegetarianism, macrobiotics, diet for special medical conditions, gastronomy of health institutions and spas / diabetes, celiac disease, preschool gastronomy / child nutrition, diet food, nutritionally controlled gastronomy

FORMS OF DIET IN HOSPITALS AND HEALTH INSTITUTIONS: diet of patients suffering from digestive diseases, diet in case of the oral cavity diseases, diseases of pharynx, oesophagus and stomach diseases, diet in case of liver diseases, in case of diseases of the gallbladder, diet and nutrition in case of pancreatic diseases, diet in diabetes, diet in case of respiratory diseases, diet for the treatment of allergies, nutrition and diet in alcoholism, nutrition and diet in infectious diseases

MODERN AND CLASSIC TRENDS OF FOOD PRESENTATION AND PREPARATION: serving food and proper food arrangement on plates and trays - food styling, techniques and procedures used in food decoration, offer and arrangement of the buffet table (health resorts) - breakfast, lunch, dinner

ART OF PASTRY AND BAKERY: development of pastry and bakery throughout the course of history, the development of the modern pastry and bakery, an introduction to pastry, importance of pastry in modern health-care, basic characteristics of pastry and bakery personnel members

TRENDS IN PASTRY AND BAKERY: healthy pastries, groceries for particular types of diet (pastries for vegetarians, diabetics and macrobiotics), calculation of the caloric value of pastries, desserts prepared according to the trends in pastry

1.5. <i>Teaching methods</i>	<input checked="" type="checkbox"/> lectures <input type="checkbox"/> seminars and workshops <input checked="" type="checkbox"/> exercises <input type="checkbox"/> long distance education <input type="checkbox"/> fieldwork	<input checked="" type="checkbox"/> individual assignment <input type="checkbox"/> multimedia and network <input type="checkbox"/> laboratories <input checked="" type="checkbox"/> mentorship <input type="checkbox"/> other
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1.6. *Comments*

1.7. *Student's obligations*

Regular attendance of lectures and exercises. Systematic preparation of the teaching material for all forms of teaching and assessment during the classes.

1.8. *Evaluation of student's work*

Course attendance	5%	Activity/Participation	10%	Seminar paper		Experimental work	
Written exam	10%	Oral exam	20%	Essay		Research	
Project		Sustained knowledge check	55%	Report		Practice	
Portfolio							

1.9. *Assessment and evaluation of student's work during classes and on final exam*

The student's work for the course will be evaluated and assessed according to the **Book of Regulations of the Studies of the University of Rijeka (approved by the Senate)**, and the **Book of Regulations on assessing students at the Faculty of Medicine in Rijeka** (adopted by the Faculty Council of the Faculty of Medicine in Rijeka).

The student's work for the course will be evaluated and assessed **during the semester and in the final exam**. The total success rate of students during the classes makes up 70% of the grade, and in the final exam 30% of the grade. During the course will be evaluated: a) the acquired knowledge, b) class activity, c) individual work, d) attendance.

1.10. *Assigned reading (at the time of the submission of study programme proposal)*

Ivanović S., Menadžment gastronomije i restoraterstva, Fakultet za menadžment u turizmu i ugostiteljstvu Opatiji, udžbenik u pripremi

Živković, R., Dijetetika, Medicinska naklada Zagreb, Zagreb 2002.



1.11. Optional / additional reading (at the time of proposing study programme)

Ivanović, S., Kuharstvo 1,3, Školska knjiga d.d. Zagreb, Zagreb 2003.

Davis B., Lockwood A., Pantelidis I., Alcott P., Food and beverage management, 5th edition, Elsevier Oxford, 2012.

1.12. Number of assigned reading copies with regard to the number of students currently attending the course

<i>Title</i>	<i>Number of copies</i>	<i>Number of students</i>

1.13. Quality monitoring methods which ensure acquirement of output knowledge, skills and competences

Extensive questionnaires on the organization of the teaching process, the integrity of the teaching content, literature and resources for learning, on introducing new approaches and ways of performing and improving teaching, exams, the communication with the teacher, level of the information provided about the course, possibility of students' influence on the content of the course and teaching methodology will be carried out among the students.