



Table 2

Course description

COURSE DESCRIPTION		
Course instructor	Krešimir Mikinac, Ph.D. Asst. prof.	
Name of the course	International Enogastronomy	
Study programme	Undergraduate study Business Economics in Tourism and Hospitality	
Status of the course	Elective	
Year of study	4 <sup>th</sup> year	
ECTS credits and manner of instruction	ECTS credits	<b>3 ECTS</b>
	Number of class hours (L+E+S)	<b>30 (15+15+0)</b>
<b>1. Course objectives</b>		
<p>The aim of the course is to provide students' knowledge of gastronomy and wine-growing areas through the introduction of the fundamental characteristics of individual European and world cuisines and wines. Additionally, the aim is to enable students to properly serving wine and to familiarize them with the specifics of new trends in international enogastronomy that is fast-growing and is very important in the process of creating complete customer satisfaction.</p>		
<b>2. Course enrolment requirements</b>		
No special requirements.		
<b>3. Expected learning outcomes</b>		
<p>After passing the exam in the course of <i>International Enogastronomy</i>, students will be able to:</p> <ol style="list-style-type: none"> <li>1. Properly interpret the knowledge in gastronomic culture and traditions of individual nations of Europe and the world</li> <li>2. Explain and distinguish serving specific international dishes in the gastronomic offer,</li> <li>3. Understand the culture of wine and culture of the table as an important segment in hospitality,</li> <li>4. Know to present and serve different types of wines, to match them with certain types of meat and fish dishes, respecting tradition and local customs of the region or country,</li> <li>5. Analyze and critically argue the new world trends related to culture of the table and international dishes.</li> </ol>		
<b>4. Course content</b>		
<p>INTERNATIONAL CUISINE AND CULTURAL IDENTITY OF CERTAIN COUNTRIES: The role and importance of international cuisine in the formation of complete catering services in the tourist destination. World culinary trends and their characteristics. Gastronomy as part of the cultural and historical heritage of the world and Europe. Creating a competitive advantage through the inclusion of domestic and international dishes in the hospitality industry.</p> <p>CHARACTERISTICS OF CERTAIN EUROPEAN AND WORLD CUISINES THROUGH THEIR GASTRONOMIC OFFER: The use of specific foods, spices, groceries and sauces in international cuisine. International salty and sugary foods as world brands. The gastronomic offer of the countries of Western and Northern Europe. Gastronomic offer of Eastern Europe. The gastronomic offer of Africa. The gastronomic offer of Asia, Australia and New Zealand. The gastronomic offer of the Americas.</p> <p>VITICULTURE AND WINEMAKING OF EUROPE AND THE WORLD: Review of wine - wine production in the world. Review of viticulture and winemaking in European countries (France, Italy, Spain and Portugal, Germany, Austria and Switzerland, Bulgaria, Hungary and Slovenia). Review of viticulture and</p>		



winemaking in non-European countries (USA, Argentina and Chile, Australia, South Africa, New Zealand).  
**THE PRESENT TIME SOMMELIER IN THE RESTAURANT:** Conceptualization of the sommelier profession quality sommelier. The present day sommelier. The basics of communication. Basic requisites of a sommelier and his duties. Care and storage of drinking wine in a restaurant.  
**WINE SERVING AND WINE TASTING TECHNIQUE:** The temperature of wine inventory for serving wine. Wine glasses. Offer and presentation of wines. Demonstrations of serving white, rose, red and sparkling wines. Personal wine lists. Organoleptic senses. Optimal sampling.  
**WINE LIST AND THE HARMONY OF WINE AND FOOD:** The term of wine list. Preparation of the wine map. Wine list layout. Stacking techniques of wine and food. Wine and food alignment.

5. Manner of instruction	<input checked="" type="checkbox"/> lectures	<input type="checkbox"/> individual assignments
	<input checked="" type="checkbox"/> seminars and workshops	<input type="checkbox"/> multimedia and network
	<input checked="" type="checkbox"/> exercises	<input type="checkbox"/> laboratories
	<input type="checkbox"/> distance learning	<input checked="" type="checkbox"/> mentorship
	<input checked="" type="checkbox"/> fieldwork	<input type="checkbox"/> other

6. Comments

7. Student responsibilities

Regular class attendance, practical work and final written exam.

8. Monitoring of student work<sup>1</sup>

Class attendance	1,2	Class participation	0,1	Seminar paper	0,1	Experimental work	
Written exam	0,5	Oral exam		Essay	0,1	Research	
Project		Continuous assessment	0,9	Report		Practical work	0,1
Portfolio							

9. Assessment of learning outcomes in class and at the final exam (procedure and examples)

Assessment and evaluation of students in classes and at the final exam is conducted under the Rulebook on evaluation of students at the Faculty of tourism and hospitality management.

For each course it is made a detailed course syllabus which coordinates activities, student load, learning outcomes and evaluation methods.

10. Mandatory literature (at the time of submission of study programme proposal)

1. Marzi, F. M.; Rossella R.: **Hrana i vino**, Hrvatski sommelier klub, 2018.
2. Simone De Nicola; et al.: **Priručnik za sommeliere**, Hrvatski sommelier klub, 2015.

11. Optional/additional literature (at the time of submission of the study programme proposal)

1. PPT prezentacije u sklopu predmeta
2. Johnson, H.; Robinson, J.: **The World Atlas of Wine**, 8<sup>th</sup> edition, Mitchell Beazley, 2019.
3. Gillespie, C.: **European Gastronomy into the 21st Century**, Butterworth-Heinemann, 2006.

12. Number of assigned reading copies in relation to the number of students currently attending the course

Title	Number of copies	Number of students
Marzi, F. M.; Rossella R.: <b>Hrana i vino</b> , Hrvatski sommelier klub, 2018.	10	30
Simone De Nicola; et al.: <b>Priručnik za sommeliere</b> , Hrvatski sommelier klub, 2015.	10	30

<sup>1</sup> IMPORTANT: Enter the appropriate proportion of ECTS credits for each activity so that the total number of credits equals the ECTS value of the course. Use empty fields for additional activities.



Johnson,H.; Robinson,J.: <b>The World Atlas of Wine</b> , 8 <sup>th</sup> edition, Mitchell Beazley, 2019.	5	30
Gillespie, C.: <b>European Gastronomy into the 21st Century</b> , Butterworth-Heinemann, 2006.	5	30
<i>13. Quality monitoring methods that ensure the acquisition of exit knowledge, skills and competences</i>		
The quality of the programme, the teaching process, the teaching skills and level of acquired course matter will be evaluated in writing, by means of extensive questionnaires and by employing other methods that are in accordance with the accepted standards and with the Book of regulations on the quality of the University of Rijeka, as well as the Book of regulations on the quality of the Faculty of tourism and hospitality management.		