

Study program : Hotel Management and Tourism				
Type and level of studies: PhD studies, third level				
Course unit: Cultural tourism and gastronomic heritage				
Teacher in charge: Danijela V. Pantović, Sonja Veljović				
Language of instruction: English				
ECTS: 15				
Prerequisites: N/A				
Semester: WS				
Course unit objective				
The aim of the course is to explain the essence and importance of cultural tourism as a specific form of tourism. Through the course content and the envisaged forms of work, the focus is on introducing students to the concepts of tourism of special interests, tangible and intangible assets, preservation and valorization of natural and anthropogenic resources. Also, the aim of the course is for students, through the prism of studying the gastronomic heritage of Serbia, to learn about the history, tradition, customs, beliefs, habits and way of eating in this area.				
Learning outcomes of Course unit				
With the acquired knowledge and skills, students will be able to understand and recognize trends and the concept of cultural tourism, and to identify examples of good practice. In addition, they will be able to analyze the state and tourism basis for the valorization of tangible and intangible heritage. Students will, by developing a solid foundation of theoretical knowledge about the origin, characteristics of gastronomic spaces and products (origin, production, processing of food, method and techniques of preparation, distribution and sale of food prepared in a traditional way), then knowing skills and acquiring various ideas, be able to apply all of the above in practice. After mastering the subject, observing and evaluating the historical, geographical and cultural background of food from this area, students will be able to work as a team to create a physical environment and workspace that will fully correspond to the framework of traditional and cultural gastronomic heritage.				
Course unit contents				
General determinants of special interest tourism. Development path of cultural tourism. Concept and characteristics of cultural tourism. Intangible cultural heritage. Tangible cultural heritage. Rural cultural tourism. Economic value of cultural tourism. Cultural routes and paths. Cultural tourism in Europe. Influence of gastronomy on the development of cultural tourism. Historical and geographical influences on gastronomy. Cultural eating habits. Food and religion. Origin and preparation techniques of traditional gastronomic products. Methods and techniques of preparing gastronomic products. Gastronomic events. Gastronomic heritage of Serbia.				
Literature				
1) Richards, G. (2013). <i>Cultural Tourism</i> . Global and Local Perspectives. Routledge: New York – London.				
2) Kittler, P.G., Sucher, K.P. (2008). <i>Food and Culture</i> . Fifth edition. USA: Thomson Wadsworth.				
3) Civitello, L. (2008). <i>Cuisine and Culture</i> , A history of Food and People. Second edition. New Jersey: John and Wiley y & Sons, Inc.				
Number of active teaching hours				Other classes
Lectures: 3	Practice: 2	Other forms of classes:	Independent work:	
Teaching methods				
Traditional lecturing, seminars, individual and team activities, interactive methods in order to promote the active participation of students through discussion, case study				
Examination methods (maximum 100 points)				
Exam prerequisites	No. of points:	Final exam	No. of points:	
Student's activity during lectures		oral examination		
practical classes/tests	40	written examination	30	
Seminars/homework	30			
Project				
Other				
Grading system				
Grade	No. of points	Description		
10	91-100	Excellent		
9	81-90	Exceptionally good		

8	71-80	Very good
7	61-70	Good
6	51-60	Passing
5	0-50	Failing

(Table 5.2) Course unit description