

Table 5.2 Specification of subjects

The specification should be given for every subject in the study program.

Study program: Gastronomy Management			
Name of the subject: Enogastronomy			
Teacher(s): Dr. Sonja P. Veljović			
Status of the subject: mandatory			
Number of ECTS credits: 7			
Conditions: no			
Subject goal The aim of the course is for students to acquire the basics of wine culture and to master the technique of pairing food and wine (from aperitifs to desserts and cheeses). Also, for the student to gain knowledge regarding the formation of a menu that will be accompanied by selected wines according to its content in relation to their color, body, amount of alcohol, presence of oak and other relevant factors.			
Outcome of the subject Students will be able to define vinification, viticulture, terroir and other wine terms. They will describe the most famous wine regions of the world (Old and New World) and list which wines and grape varieties are specific to that region or country. They will demonstrate the method of sensory evaluation of wine (color, aroma, taste, body...). Students will be able to distinguish old from young wine, individual varieties and their characteristics. They will be able to explain why a certain wine is paired with a selected food and vice versa, which food would be a good companion to the wine based on its sensory characteristics, terroir, length of aging, quality, etc.			
Subject content <i>Theory</i> Objectives and principles of food and wine pairing; Sensory evaluation of wine quality; Influence of the level of sweetness and acidity of food on wine selection; Influence of salt and bitterness content in food on wine selection; Influence of the amount of tannins, alcohol, oak and overall body of wine on wine texture; Mutual influence of wine and food texture; Pairing food with sparkling wines; Influence of spices on wine selection; Intensity and persistence of aroma in wine and food, Wines and their maturation potential; Pairing wine with dishes of Serbian national cuisine (appetizers, soups, fish); Pairing wine with dishes of Serbian national cuisine (meat dishes, salads, sauces); Pairing wine with dishes of Serbian national cuisine (desserts, cheese). <i>Practical learning</i> Introduction to the sensory characteristics of the most famous types of red and white wine; Introduction to the types of sparkling and semi-sparkling wines; Introduction to dessert wines produced in different regions of the world; Presentation of the potential of domestic indigenous white and red wine varieties: Training in sensory evaluation of wine quality; Tasting of selected domestic wines (red, white and rosé); Tasting of selected foreign wines (red, white and rosé); Tasting of selected sparkling and semi-sparkling wines; Care and storage of wine; Introduction to wine defects and flaws; Tasting of wine with dishes of Serbian national cuisine (appetizers, soups, fish); Tasting of wine with dishes of Serbian national cuisine (meat dishes, salads and sauces); Tasting of wine with dishes of Serbian national cuisine (desserts, cheese); Harmonizing the wine list with existing menus in restaurants; Visiting famous local wine cellars in the region.			
Literature <ul style="list-style-type: none"> • Harrington, R. J. (2007). Food and wine pairing: A sensory experience. John Wiley & Sons. • Beket, F. (2006). <i>How to match food and wine</i>. Нови Сад: Genco.. 			
Number of active teaching classes	Theoretical teaching: 3	Practical teaching: 2	
Method of carrying out the teaching Oral presentations, discussions, case studies, and demonstration exercises in the gastronomic laboratory. Lectures are combined with communicative, interactive exercises, and students are expected to actively participate in class and critical thinking.			
Evaluation of knowledge (maximum number of points 100)			
Pre-exam obligations	points	Final exam	points
Activity during lectures	5	Written exam	40
Practical teaching	5	Oral exam	
colloquium	40	
Seminar(s)	10		
The methods of testing the knowledge can be different. The table below lists only some options: (written exams, oral exams, project presentation, seminars, etc.....)			
*maximum length 2 A4 pages			