

DESCRIPTION AND SYLLABUS

Name of the subject in Hungarian:	Catering and Gastronomy Studies
Name of the subject in English:	Catering and Gastronomy Studies
Credit value of the subject:	3
The code of the subject in the electronic study system:	BN-CATSTU-03-EA
Classification of the subject:	Obligatory
Language of instruction (in case of non-Hungarian courses):	English
Institute or department responsible for the subject:	Institute of Tourism
Course type and number of contact hours:	Lecture, class per week: 2, class per semester: 0
Mode of study: (Full-time / Part-time):	Full-time training
The semester in which the subject is open for registration:	2022/2023 1st semester
Prerequisite(s):	-

THE PURPOSE OF THE SUBJECT, LEARNING OUTCOMES:

The course is recommended for students interested in the catering industry (restaurant and hotel segment). The course is designed to prepare students for a basic knowledge of the catering industry, including the history of the catering business, principles, categories, trends (gastronomy trends), and leadership practices of hospitality. Students will be able to position restaurants, catering businesses according to their type. They learn to classify and compare different types of restaurants, hotels, bars and how they work on a daily basis. By the end of the semester, students will be able to assess whether they are interested in pursuing a career in hospitality business.

SUMMARY OF THE CONTENT OF THE SUBJECT

Providing basic knowledge about the catering and hospitality businesses, introducing the history and development of Hungarian and international catering, their milestones, definition, content, goals and duties, areas of activities, areas of business inside catering, personal and technical assets, and also the specific features of hospitality and culinary businesses/outlets. Trends in gastronomy, national, fusion and international cuisines and beverages and their future visions. Healthy food and drink concept (also Organic goods), religious requirements and special needs for people with allergies and food sensitivity.

STUDENT'S TASKS AND PLANNED LEARNING ACTIVITIES:

At the beginning of every class students will review and refresh last lecture's content via a Kahoot quiz or just talking through the subjects. Evaluation of the quiz results will be discussed and explained by the students. Digital tools will be used throughout the lecture.

EVALUATION OF THE SUBJECT:

Students will be required to take a mid. term test at the half of the term. This will be a multiple choice questionnaire.

This test will give 50% of the final grade. (Students will have to reach at least 51% on the test to pass.)

At the end of the semester the students will be required to take an oral exam based on pre-circulated exam topics.

The oral test will give 50 % of the final grade. (Students will have to reach at least grade 2 (51%) on the oral test to pass the subject.

Offered grade can be given: No.

OBLIGATORY READING LIST:

- Professor David Foskett Phd: The Theory of Hospitality and Catering Thirteenth Edition , HODDER EDUCATION, 2016
- David Foskett: Theory of Hospitality and Catering , Hodder Education, 2016