

**Topics and References**  
**for the position No. 6 from Staff Establishment of the Department of Animal husbandry and**  
**agritourism for the year 2020 - 2021**

**Gastronomy I – course**

1. General notions of gastronomy.
2. Public alimentation and catering
  - The socio-economic importance of public alimentation
  - Public alimentation characteristics
  - Service components
  - Development and modernization of public alimentation
4. Classification of public alimentation units.
5. Characterization of public alimentation units
6. Qualities and attributions of the staff in public alimentation units
7. Organization of public alimentation spaces

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2. Gabriela Berechet , *Food science* 2014, [http:// www.gabrielaberechetconsulting.ro](http://www.gabrielaberechetconsulting.ro)
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4. Chiriac, D. ș.a. – “*Kitchen*”, Ed. Național, București, 2000
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8. Harrington, R.J. (2005). Defining Gastronomic Identity: The Impact of Environment and Culture on Prevailing Components, Texture and Flavors in Wine and Food. *Journal of Culinary Science & Technology*, 4 (2/3), 129-152.
9. Kivela, J. & Crotts, J. C. (2006). Tourism and Gastronomy: Gastronomy’s Influence on How Tourists Experience a Destination. *Journal of Hospitality & Tourism Research* 30 (3), 354-377.
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11. Mierliță D., 2019, *Human nutrition: the basics of nutrition, nutritional characterization of food, principles of rational nutrition*, Editura Risoprint, Cluj Napoca, ISBN978-97-53-2416-2
12. Radu Anton Roman – “*Romanian dishes, wines and customs*”, Ed. Paideira, București, 2001

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14. Singh, R. P., & Heldman, D. (2013). *Introduction to food engineering* ( 5th ed.). New York, NY: Academic Press
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16. Stere Stavrositu – “*Professional guide in public alimentation*”, Editura Tehnică, București, 1983
17. Stravositu S. - “*Recipe book of confectionery products pastry and art services in restaurants for domestic and international tourism*”, Fundația Arta Serviciilor în Turism, Prof. Stavrositu Stere, 2004
18. \*\*\* “GASTRONOMIC GUIDE OF ROMANIA”, 2008

### **Gastronomy I – practical work**

1. Quality indices of raw and auxiliary materials used in gastronomy
2. The art of setting the table
3. The art of serving tea
4. The art of serving coffee
5. Spices and their role in culinary preparations
6. Incentives

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1. Glavan, Vasile (2003), *Rural tourism. Agritourism. Sustainable tourism. ecotourism*, Editura Economica, Bucuresti
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6. Vizireanu, C., Istrati, D., 2006, *Elements of gastronomy and gastronomy*, Editura Fundației universitare “Dunărea de Jos “, Galați
7. \*\*\* Government Decision on the approval of food hygiene norms, MO 866/2002

### **Gastronomy II – course**

1. Trends and rules in the composition of menus
2. National and international regulations on food quality
3. The trend of culinary products and preparations
4. Technological elements in the activity of public alimentation

5. Gastrotechnics of the main food groups
6. Process engineering in the kitchen
7. Gastronomic tourism

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18. \*\*\* “*GASTRONOMIC GUIDE OF ROMANIA*”, 2008

## Gastronomy II – practical work

1. The technology of entrees and salads.
2. Technology of liquid preparations

3. Garnish and steak technology.
4. Technology of breakfast preparations.
5. The technology of culinary preparations from edible slaughterhouse by-products.
6. Technology of special preparations of fish, crustaceans, mollusks and batrachians.
7. Working techniques and rules for performing service in the restaurant

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