



Modernization and harmonization of Tourism study programmes in Serbia

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Work package 4

Work package 7

Activity 4.4 Organization of the Courses

Activity 7.4 Conducted workshops

**The report on THE TRAINING COURSE
“CONTEMPORARY TRENDS - THE FUNCTION OF
NUTRITION, FOOD AND BEVERAGES IN
TOURISM DEVELOPMENT”**

*held in the Chamber of Commerce and Industry of
Vojvodina in Novi Sad on June 15th, 2016.*

Authors:

Dragica Samardžić

Chamber of Commerce and Industry of Vojvodina

Milutin Duricic, PhD,

Professor of Professional Studies

Novi Sad 2016.

The report on THE TRAINING COURSE “CONTEMPORARY TRENDS- THE FUNCTION OF NUTRITION, FOOD AND BEVERAGES IN TOURISM DEVELOPMENT” held in the Chamber of Commerce and Industry of Vojvodina in Novi Sad on June 15th, 2016.

*The training course “Contemporary trends- the function of nutrition, food and beverages in tourism development” was held on **June 15th, 2016**, in the Chamber of Commerce and Industry of Vojvodina in Novi Sad after the Agenda was given as an Annex 1 of this Report.*

The training course was attended by **52 participants** (see Appendix List of participants and the photo no. 1).



Photograph 1. The participants of the training course

At the beginning the participants of the training course were welcomed by:
PhD Dusan Vucicevic, Secretary general of the Chamber and
PhD Milutin DJuricic, The coordinator of the TEMPUS project (photo no 2).



Photo 2. PhD Milutin DJuricic

Then the participants introduced themselves.



Photo 3. Dragica Samardzic, The Chamber coordinator of the TEMPUS project MHTSPS welcomed the participants

In the working session, in accordance with the Agenda, PhD Jovanka Popov Raljić (photo 4) from the Faculty of Sciences in Novi Sad, gave a lecture on the topic "Nutrition - Nutritionally balanced meal"



Photo 4. PhD Jovanka Popov Raljić presenting her work

Then Msc Milica Aleksic from the Faculty of Sciences in Novi Sad gave a lecture on "Tendencies in providing food and beverage services in the hospitality industry of Serbia"

In accordance with the Agenda, Dr Radomir Stojanovic from the Business Technical College from Uzice gave a lecture entitled "Food and beverage as a segment of rural tourism household offer" and Momcilo Conic (photo 5) a teacher of skills at the Business college in Leskovac presented the work "Contemporary way of serving food according to WACS standards".



Photo 5. Momčilo Conic, a teacher of skills

After a break, the work continued according to the Agenda. Miroslav Radjen, the director of TO region in Western Serbia, presented Gastro tourism of the tourist region of Western Serbia. After these lectures the practical examples were given:

- “The application of contemporary trends of food and beverage offer functioning in order to satisfy guests’ in the case of the hotel Premier Aqua” Jelena Peric, Hotel Premier Aqua in Vrdnik,
- “Stara Sokolova tradition, knowledge, quality ” Branislav Jordanovic of RB Global in Uzice
- “The presentation of the tourist offer of Vinarija Sapat” Miodrag Kostic of Vinarija Sapat in Novi Slankamen



All lectures were interactive and in a form of a dialogue.

The end of the training was dedicated to *Discussion, Questions and Answers*. After the working session was over, the participants were given certificates.



The Participants of the Training course evaluated the work by filling out an EVALUATION FORM. The average rating of answering certain questions is shown in the table 1.

Table 1. Review of the results of the quality evaluation of the Training "CONTEMPORARY TRENDS- THE FUNCTION OF NUTRITION, FOOD AND BEVERAGES IN TOURISM DEVELOPMENT"

	Questions	Average rating	Expressed in % to 100%
1	Please rate the actuality of the Training topics (rate from 1 to 5 where 5 means very interesting, and 1- entirely uninteresting)	4,74	94,8
2	Are the selected topics presented clearly? (Rate from 1 to 5 where 5 - very clearly, and 1- entirely unclear)	4,64	92,8
3	Will the realised topic help you in improving knowledge in this field? (Circle one answer: Yes, No, I don't know)	83,30% answered with Yes	83,3
4	Please rate the choice of venue of the training and technical equipment (Rate from 1 to 5 where 5 - very well equipped, and 1- completely inadequate space)	4,93	98,6
5	Please rate the choice of the lecturers (Rate from 1 to 5 where 5 - a very good choice, and 1- completely dissatisfied with the choice)	4,83	96,6
6	Are you interested in future realisation of the same or similar topic? (Circle one answer: Yes, No, I don't know)	93% answered with Yes	93,0
7.	<p>Please write your comment, suggestion, proposal ...</p> <ul style="list-style-type: none"> - Wonderfully done. Keep it up. - More training on sales promotion. - I am satisfied. - More practical examples in workshops. - The representative of the Premier Aqua paid more attention to presenting other hotels' offers contrary to talking about the topic, - Commit more to autochthony (of food and beverages). Organize theme evenings. - All praise to the organization, presentations, as well as the choice of topics. - I suggest frequent training on the same or similar topics - Thank you for the opportunity to participate in the workshop, - Suggestion: next time plan for lecturers to be more from practical fields. It is more interesting for the presentation to be a combination of knowledge and experience. Invite as guests: chefs, waiters, managers and so on. - Well presented. Maybe cover more topics on cooking - making food in modern world, - Enrich the realization of the workshop at this level with practical training as well. - Send the list of participants - All praises to the organizers - it was constructive and inspiring, - Interesting workshops, necessary for tourism and hospitality industry of Serbia. All praises to the organizers. - Just enough of theory and practice. - It was my pleasure to participate. It was constructive and inspiring. 		

	<ul style="list-style-type: none"> - More training courses and workshops. - Excellent! We are expecting a sequel. Suggestion: organize theme evenings (e.g. Serbian evening, Hungarian evening, Bunjevci evening and similar, traditionally, with music, beverages.. - It is desirable to include more cases that are specific. The lecture was too general. - Interesting topics and excellent lecturers. - Perhaps more practical examples. 		
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From Table 1 it is clear that the participants rated the training course as excellent. Average rates in numerical estimates range from 4.64 to 4.93 of the maximum 5. Attributive ratings ranged from 92.8% to 98.6%. Participants suggested that this kind of training should keep up and upgrade with several examples from practice and practical workshops.



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WORKSHOP AGENDA

“CONTEMPORARY TRENDS- THE FUNCTION OF NUTRITION, FOOD AND BEVERAGES IN TOURISM DEVELOPMENT”

Chamber of Commerce and Industry, Novi Sad, June 15th, 2016.

Wednesday, 15.06.2016.		
Timetable	THEME	Lecturer
10.30-11.00	Registration of participants	
11.00-11.15	Welcome speech - PhD Dusan Vucicevic, Secretary general in the Chamber of C&I of Vojvodina - Milutin Djuricic, The coordinator of TEMPUS project	
11.15-11.45	Nutrition - Nutritionally balanced meal	PhD Jovanka Popov-Raljic, a professor Faculty of Science Department of Geography, Tourism and Hotel Management, Novi Sad
11.45-12.00	Tendencies in providing food and beverage services in the hospitality industry of Serbia	M.Sc Milica Aleksić, asistent-student doktorskih studija Prirodno –Matematički Fakultet Departman za geografiju, turizam i hotelijerstvo Novi Sad
12.00-12.15	Food and beverage as a segment of rural tourism household offer	PhD Radomir Stojanovic Business Technical College, Uzice
12.15-12.30	Contemporary way of serving food according to WACS standards	Momcilo Conić, a teacher of skills, Business college, Leskovac
12.30-13.00	Break	
13.00-13.15	Gastro tourism of the tourist region of Western Serbia	Miroslav Radjen Direktor TO Zapadna Srbija
13.15-13.30	The application of contemporary trends of food and beverage offer functioning in order to satisfy guests' in the case of the hotel Premier Aqua” Jelena Peric, Hotel Premier Aqua in Vrdnik	Aleksandar Cicmil Hotel Premier Aqua , Vrdnik
13.30-13.45	Stara Sokolova tradition, knowledge, quality	Branislav Jordanovic RB Global Uzice
13.45-14.00	The presentation of the tourist offer of Vinarija Sapat	Miodrag Kostic of Vinarija Sapat in Novi Slankamen
14.00-14.30	Discussion Issuing certificates The end of the workshop	
14.30	Lunch Gustation of brandy Stara Sokolova Gustation of wine from Vinarija “Sapat”	

SPISAK PRISUTNIH
na Obuci "Savremeni trendovi – Ishrana, hrana i piće u funkciji razvoja turizma"
održanoj u Privrednoj komori Vojvodine
15.juna 2016. godine

Red. broj	IME I PREZIME	PREDUZEĆE	MESTO	TEL/FAX	E-MAIL
1.	MADA ĐELIĆ	FANTAST	Bečej	0637084687	duvack@fantast@gmail.com
2.	RABE ŠORMAN	Pilberaj-Fantast	Bečej	021-6515-200	duvack@fantast@gmail.com
3.	Sanja Pantić	HOTEL VOJVODINA	Zrenjanin	0637155-219	sanjapanticea@gmail.com
4.	DRAGIŠIĆ Marija	DOO CHSABLANCA	RUMA	0694339004	OFFICE@BORKOVAČ.ORG
5.	NATALIJA GRATIĆ	CAFE BAR "CAFFE-CAFFE"	LUKINDA	0637512559	INFO@CAFFE-CAFFE.COM
6.	FILIP GRATIĆ	CAFE BAR "CAFFE-CAFFE"	KIKINDA	0637512559	INFO@CAFFE-CAFFE.COM
7.	MARIJA ŠAFARIĆ	"i lovinu, progres i zvezde"	SELENICA	063 10 44 388	msafaric@i-lovinu.co.rs
8.	NOSAL STEFAN	—	SELENICA	063 49517	—
9.	PAZITNAJI MARIA	"SLOVAN PROGRES SELENICA"	SELENICA	0631044902	—
10.	MILICA ALEKSIĆ	PMF Novi Sad	Novi Sad	064 2227331	M.Alexic
11.	JOVANKA POPOV RAYE	—	—	063 8366966	J.P.R.
12.	BIJANA ĐORĐEVIĆ	KORALSPED SALAS ĐORĐEVIĆ	Subotica	063/585171	info@solosdordjevic.com

2

Red. broj	IME I PREZIME	PREDUZEĆE	MESTO	TEL/FAX	E-MAIL
13.	OLINKA CERONIC	SLOVAN PROGRES SELENICA	SELENICA	063 10 44 901	
14.	KUBICEK LIJILJA	SLOVAN PROGRES SELENICA	SELENICA	063 11 44 259	rkubicek@phico.com
15.	GORAK DAVIDOVIĆ	HOTELI PRESIDENT	FBM MANAGER	0628099855	gorakdavidovic@gmail.com
16.	VLADIMIR POBOR	KORALSPED PJ	Subotica	0652692988	salasdordjevic@gmail.com
17.		SALAS ĐORĐEVIĆ			
18.	BERISKA PRADOJEVIĆ	PANONIA PKV	NOVI SAD	065/2323000	berispradojevic@hotelpkv.com
19.	MARIJA POPOV NADALIN	PAKONIJA PKV	NOVI SAD	0649783485	marija.popov@pkv.rs
20.	Mada Jankić	Doostromo/ogranak Avtel Vigor	Novi Sad	063/542-683	mada@hotelvigor.com
21.	VEŠNA HIPIK	CEPTOR AMORVIJE	RANOSTOR	064/81-89-209	VESNA.HIPIKA@AMORVIJE.RS
22.	DRAGAN HIPIK	CEPTOR AMORVIJE	RANOSTOR	064/81-89-482	—
23.	Berislava Jorđević	F.B. Global	Vaiće	064/8255305	berislavajordjevic@stranablog.com
24.	MARIJANA STANKIĆ	HOTEL DASH	N. SAD	061/3212121	marijanastankic@dash.rs
25.	NATASA PAULIĆ	TO VOJVODINE	N. SAD	063/444-184	natasa.paulic@vojvodina.rs
26.	DR. PAVLOVIĆ STOJAKOVIĆ	BITI TVL YOKUJE	YOKUJE	064/064-8-064	dr.pavlovic@biti.com
27.	TINEA NAĐ	BANJA KANJIZA	KANJIZA	064/8189325	office@banja-kanjiza.com
28.	JOSI AGNES	Banja Kanjiza	Kanjiza	064/8189325	office@banja-kanjiza.com
29.	DANIJAN RENATA	Danyan	N. SAD	063437346	office@a-hotel-master.com

Red. broj	IME I PREZIME	PREDUZEĆE	MESTO	TEL/FAX	E-MAIL
30.	Lidija Jabel Botković	RPK Kikinda	Kikinda	060/5000739	Lidija.Botkovic@rpk.rs
31.	Iva Skrbic	FAKULTET ZA SPORT I TURIZAM	N. SMO	064/20-14-758	iva@kims.edu.rs
32.	HORVAT TIBOR	RPK KIKINDA	KIKINDA	060/5000-738	TIBOR.HORVAT@RPK-KI.CO.RS
33.	Evela Ussulovic	ODP. Baza Kikinda	Kikinda	064/8189325	office@baza-bazy.co.com
34.	BRAJISAV MUVIC	PAKONITZ PKV	NOVI SMO	063 559244	brajisa.movic@pkv.rs
35.	SANDRA MEDIC	TUR. OPQ. VOJVODINE	NOVI SMO	065/535599	sandra.medic@vojvodinaonline.com
36.	Radosavljević Zora	RKV	Novi Sad	063/587262	zorca.radosavljevic@pkv.rs
37.	MILICA MATEVIC	HRASNA 2-30 HOTEL HRASNA	Novi Sad	064/1258384	MILICA.MATEVIC@HOTEL-HRASNA.CO
38.	GORANA AVDIĆ		H. Čač	063 584 928	gorana.avdic@pkv.rs
39.	MIROSLAV PADEN	TO ZAPADNA SRBIJA	UŽICE	064/3287-000	tozapadnasrbija@nt.rs
40.	DRAGANA STOKIĆ	HBSL	Čač	062/488819	stokic.dragana@hbsl.co
41.	MIRSAV AVDIĆ	KUL. CENTAR NIS	NOVI SMO	063/453 997	mirsa.avdic@pma.rs
42.	STANA JERIC	SRPSKI SUD PIZUREN KOMORNI	NOVI SMO	060 5573 953	stana.jeric@smo.rs
43.	BODAN SAHARIC	-11-	-11-	060 3 557900	bodan.saharic@smo.rs
50.	Aleksandra Matović	PKB	H. Čač	062 411637	aleksandra.matovic@pkv.rs
51.	TEPICA TATJANA	PKC	Georpal		
52.	DRAGICA SAHARIC	PKV	N SMO	063 5846 51	DRAGICA.SAHARIC@PKV.RS