



**Modernization and harmonization of Tourism study programmes in Serbia**

**544543-TEMPUS-1-2013-1-1-RS-TEMPUS-JPCR**

**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 15<sup>th</sup>, 2016.*

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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 15<sup>th</sup>, 2016.*

*The training course “Contemporary trends- the function of nutrition, food and beverages in tourism development” was held on **June 15<sup>th</sup>, 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	<b>Please rate the actuality of the Training topics</b> (rate from 1 to 5 where 5 means very interesting, and 1- entirely uninteresting)	4,74	94,8
2	<b>Are the selected topics presented clearly?</b> (Rate from 1 to 5 where 5 - very clearly, and 1- entirely unclear)	4,64	92,8
3	<b>Will the realised topic help you in improving knowledge in this field?</b> (Circle one answer: Yes, No, I don't know)	83,30% answered with Yes	83,3
4	<b>Please rate the choice of venue of the training and technical equipment</b> (Rate from 1 to 5 where 5 - very well equipped, and 1- completely inadequate space)	4,93	98,6
5	<b>Please rate the choice of the lecturers</b> (Rate from 1 to 5 where 5 - a very good choice, and 1- completely dissatisfied with the choice)	4,83	96,6
6	<b>Are you interested in future realisation of the same or similar topic?</b> (Circle one answer: Yes, No, I don't know)	93% answered with Yes	93,0
7.	<b>Please write your comment, suggestion, proposal ...</b>  <ul style="list-style-type: none"> <li>- Wonderfully done. Keep it up.</li> <li>- More training on sales promotion.</li> <li>- I am satisfied.</li> <li>- More practical examples in workshops.</li> <li>- The representative of the Premier Aqua paid more attention to presenting other hotels' offers contrary to talking about the topic,</li> <li>- Commit more to autochthony (of food and beverages). Organize theme evenings.</li> <li>- All praise to the organization, presentations, as well as the choice of topics.</li> <li>- I suggest frequent training on the same or similar topics</li> <li>- Thank you for the opportunity to participate in the workshop,</li> <li>- 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.</li> <li>- Well presented. Maybe cover more topics on cooking - making food in modern world,</li> <li>- Enrich the realization of the workshop at this level with practical training as well.</li> <li>- Send the list of participants</li> <li>- All praises to the organizers - it was constructive and inspiring,</li> <li>- Interesting workshops, necessary for tourism and hospitality industry of Serbia. All praises to the organizers.</li> <li>- Just enough of theory and practice.</li> <li>- It was my pleasure to participate. It was constructive and inspiring.</li> </ul>		

	<ul style="list-style-type: none"> <li>- More training courses and workshops.</li> <li>- Excellent! We are expecting a sequel. Suggestion: organize theme evenings (e.g. Serbian evening, Hungarian evening, Bunjevci evening and similar, traditionally, with music, beverages..</li> <li>- It is desirable to include more cases that are specific. The lecture was too general.</li> <li>- Interesting topics and excellent lecturers.</li> <li>- Perhaps more practical examples.</li> </ul>		
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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

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