

1. PROFESSIONAL ACADEMIC NAME AND DEGREE TO BE REACHED BY COMPLETING THE STUDY

At the end of the four-year studies of the first cycle of studies (240 ECTS) on the study programme: Tourism and Protection - Module 3: **Gastronomy**, academic vocation is gained **graduated manager** him **with gastronomy** and degree of professional training: **VII/1**.

At the end of the second cycle of studies (60 ECTS) lasting one year, the academic profession of **master's degree** is gained **with gastronomy** and degree of professional care: **VII/2**.

At the end of the third cycle of studies (180 ECTS) for three years, the academic profession of **doctor of tourism and hotel science and** degree of professional care is reached: **VIII**.

2. CONDITIONS FOR ENROLLING IN THE STUDY PROGRAMME

First cycle of studies:

- Completed four-year high school (IV degree) and passed the entrance exam for the first cycle of study.

Second cycle of studies:

- Completed the first cycle of studies and average ratings over 8.00. In the event that the student has a lower average work Habilitation work in an area determined by the dean of the faculty.

Third cycle of studies:

- Students who have:
 - a) *completed first and second cycle studies or integrated studies, established by the study programme of the third cycle of studies or*
 - b) *academic degree of master/master of the nuke set out in the study programme of the third cycle of studies*
- In the second year of the third cycle of study, students who have completed their first year of study or are missing 7 ECTS points as well as students who gained 360 ECTS points on the first and second cycles of studies can be enrolled. If the first-year curriculum is not fully agreed, the student is obliged to pass differential exams before the start of the academic year. The Doctoral Studies Commission is worth study plans and programmes and determines the number of differential exams.

3. LIST OF MANDATORY AND ELECTORAL CASES AND THE NUMBER OF HOURS NEEDED TO REALISE THEM

View Table 1, 2 and 3.

4. POINTS VALUE of each case AND FINAL WORK EXPRESSED IN ECTS POINTS

View Table 1, 2 and 3.

Table 1 First study cycle - Module 3: *Gastronomy*

Num.	Code	Case Name	Sam.	Guy	Status	Active classes			Else Class	ESPB
						P	V	KV		
FIRST YEAR										
1.	TG11010	Management	1		O	2	2	5		6
2.	TG11020	Informatics	1		O	2	2	5		6
3.	TG11030	Mathematics	1		O	2	2	5		6
4.	TG11040	Business English 1	1		O	2	2	5		6
5.		<i>Elective Subject 1</i>	1		IB	2	2	5		6
	TG1105AI	<i>Business ethics</i>								
	TG1105BI	<i>Software tools for statistics</i>								
6.	TG11060	Business psychology	2		O	2	2	5		6
7.	TG11070	The basis of the economy	2		O	2	2	5		6
8.	TG11080	Business law	2		O	2	2	5		6
9.	TG11090	Business English 2	2		O	2	2	5		6
10.		<i>Elective Case 2</i>	2		IB	2	2	5		6
	TG1110AI	<i>Sociology</i>								
	TG1110BI	<i>Entrepreneurship</i>								
Total classes						300	300			60
SECOND YEAR										
1.	TG12010	Marketing	3		O	2	2	5		6
2.	TG12020	E-commerce	3		O	2	2	5		6
3.	TG12030	Environmental management	3		O	2	2	5		6
4.	TG12040	Business English 3	3		O	2	2	5		6
5.		<i>Elective Case 3</i>	3		IB	2	2	5		6
	TG1205AI	<i>Insurance Economics</i>								
	TG1205BI	<i>ICT in small and medium-sized enterprise management</i>								
6.	TG12060	Organization of business systems	4		O	2	2	5		6
7.	TG12070	Human Resources Management	4		O	2	2	5		6
8.	TG12080	Management of investment projects	4		O	2	2	5		6
9.	TG12090	Business English 4	4		O	2	2	5		6
10.		<i>Elective Case 4</i>	4		IB	2	2	5		6
	TG1210AI	<i>Commercial business</i>								
	TG1210BI	<i>Financial operations</i>								
Total classes						300	300			60

Num.	Code	Case Name	Sam.	Guy	Status	Active classes			Else Class	ESPB
						P	V	KV		
THIRD YEAR										
1.	TG13010	Based on gastronomy	5		O	2	2	5		8
2.	TG13020	Gastronomic products	5		O	2	2	5		8
3.	TG13030	National cuisine and gastronomy	5		O	2	2	5		7
4.	TG13040	Gastro-geographical resources and national gastronomy	5		O	2	2	5		7
5.	TG13050	Standardisation and quality in catering	5		O	2	2	5		8
6.	TG13060	Gastronomy in hunting tourism	6		O	2	2	5		8
7.	TG13070	Menu planning and gastronomy work systems	6		0	2	2	5		7
8.	TG13080	Management of bakery and conf easiest	6		0	2	2	5		7
Total classes						300	300			60

Number	Code	Case Name	Sam.	Guy	Status	Active classes			Else Class	ESPB
						P	V	KV		
FOURTH YEAR										
1.	TG14010	Restoratorship	7		O	2	2	5		8
2.	TG14020	Life grocery technology	7		O	2	2	5		8
3.	TG14030	GDS Global Distribution Systems	7		O	2	2	5		7
4.	TG14040	CRS computer reservation systems	7		O	2	2	5		7
5.	TG14050	Gastronomic culture and tradition	7		O	2	2	5		6
6.	TG14060	Distribution and control of food and beverages	8		O	2	2	5		6
7.	TG14070	Quality in gastronomy	8		O	2	2	5		6
8.	TG14080	Economics and organisation in gastronomy	8		O	2	2	5		6
9.	TG14090	Professional practice	8		O				60	
10.		Graduate work	8		O					6
Total classes						300	300			60

Table 2 Second study cycle

Num.	Code	Case Name	Sam.	Guy	Status	Active classes			Else Class	ESPB
						P	V	KV		
1.	TG21010	Methods and techniques of research	1		O	3	3	5		8
2.	TG21020	Communicology	1		O	2	2	5		4
3.	TG21030	Project Management	1		O	3	3	5		8
4.	TG21040	Reengineering	1		O	3	3	5		8
5.		<i>Elective Subject 1</i>	2		IB	3	3	5		7
	TG2105AI	<i>Management of international chains in hotel</i>								
	TG2105BI	<i>Management in gastronomy</i>								
	TG2105CI	<i>Tourist landscaping</i>								
6.		<i>Elective Case 2</i>	2		IB	3	3	5		7
	TG2106AI	<i>History and culture of civilizations</i>								
	TG2106BI	<i>Based on food sanitation in catering</i>								
	TG2106CI	<i>GIS in hunting tourism</i>								
7.		<i>Elective Case 3</i>	2		IB	3	3	5		7
	TG2107AI	<i>Excursions and excursion tourism</i>								
	TG2107BI	<i>Behaviour and protection of consumers in hospitality</i>								
	TG2107CI	<i>Biology and classification of game hunting</i>								
8.	TG21080	Professional practice	2		O				60	
9.		Master's degree	2		O					11
Total classes						300	300			60

Table 3 Third study cycle

Num.	Code	Case Name	Sam.	Status	P	CHEESE	ESPB
FIRST YEAR							
1.	TG31010	Methodology of scientific research work	1	O	4	2	8
2.	TG31020	Knowledge management	1	O	4	2	8
3.	TG3103AI	<i>Election Block 1 Subject</i>	1	IB	3	1	7
4.	TG3104AI	Research paper on the selection of topics and overheating of literature for doctoral dissertation	1	O	0	4	8
5.	TG3105AI	<i>Election Block 2 Subject</i>	2	IB	3	1	7
6.	TG3106AI	<i>Elective Block 3 Subject</i>	2	IB	3	1	7
7.	TG31070	Production and publication of the first scientific work	2	O	0	6	7
8.	TG31080	Doctoral Dissertation - Topic 1 Research	2	O	0	6	8
Total classes					255	345	60
SECOND YEAR							
1.	TG32010	Manage changes	3	O	4	2	8
2.	TG3202AI	<i>Election Block Item 4</i>	3	IB	3	1	7
3.	TG3203AI	<i>Election Block Case 5</i>	3	IB	3	1	7
4.	TG32040	Doctoral Dissertation - Topic 2 Research	3	O	0	6	9
5.	TG3205AI	<i>Election Block Case 6</i>	4	IB	3	1	7
6.	TG32060	Production and publication of other scientific work	4	O	0	6	8
7.	TG32070	Doctoral Dissertation - Topic 3 Research	4	O	0	10	14
Total classes					195	405	60
THIRD YEAR							
1.	TG33010	Doctoral Dissertation - Topic Research 4	5	O	0	10	14
2.	TG33020	Writing doctoral dissertation (processing of doctoral dissertation data)	5	O	0	10	14
3.	TG33030	Production and publication of the third scientific work	6	O	0	6	9
4.	TG33040	Doctoral Dissertation - Topic Research 5	6	O	0	6	12
5.	TG33050	Defence of doctoral dissertation	6	O	0	8	11
Total classes					0	600	60
Total ESPB							180

Election blocks	Objects	Election blocks	Objects
<i>Election Block 1</i>	<i>Modern trends in tourism</i>	<i>Election Block 4</i>	<i>Global tendencies in international hospitality</i>
	<i>Sustainable tourism and global environmental changes</i>		<i>Management and motivation in tourism and hospitality</i>
<i>Election Block 2</i>	<i>Catering food safety management</i>	<i>Election Block 5</i>	<i>Service orientation of tourism and hospitality employees</i>
	<i>Geotourism</i>		<i>Crisis management in tourism</i>
<i>Election Block 3</i>	<i>Impact of demographic trends on tourism development</i>	<i>Election Block 6</i>	<i>Business decision-making in tourism</i>
	<i>Organisation of free time and events in tourism</i>		<i>Market communication in tourism</i>

5. CONDITIONS FOR SWITCHING FROM OTHER STUDY PROGRAMMES UNDER THE SAME OR RELATED STUDIES

Students transitioning from another study programme will be recognised as the number of certified semesters, up to six, and the exams passed will be summoned from those teaching subjects that, according to their curriculum, overlap at least 50% with the curriculum of the appropriate subject being studied at the University.

6. HOW TO SELECT SUBJECTS FROM OTHER STUDY PROGRAMMES

Based on a written request, students can choose other teaching subjects that are not in the subjects of their study programs, with the total burden of students not crossing 30 hours a week. The choice can only be made by those subjects studied at the University.

7. CONDITIONS OF ENROLLMENT IN THE NEXT SEMESTER, I.E. THE NEXT YEAR OF STUDY AND HOW THE STUDY IS COMPLETED

Students enroll the next semester of the same year provided that they lay more than half of the subjects of the previous semester, and if in the previous semester there are subjects covering one part of the material and in the second semester the other part of the material is then obliged to take subjects from the second semester. Students enroll next year if they passed all exams the previous year or have one subject left or 6 ECTS points.

Students complete the first cycle of study by defending **final work**.

Students complete the second cycle of studies by taking exams provided for in the curriculum and program and defending **the master 's thesis**.

Students complete the third cycle of studies by taking exams provided for in the curriculum and program and defending **doctoral dissertation**.

8. WAY TO PERFORM STUDIES AND HOW TO VERIFY KNOWLEDGE FOR EACH SUBJECT

The way studies are performed on all cycles (I, II and III) is performed by semetry where students attend and actively participate in lectures and exercises, and the active fund of lecture and exercise classes is shown in Tables 1, 2 and 3.

The way knowledge is checked for each subject is continuously monitored during the teaching and processing of these teaching subjects. When determining the final assessment for teaching subjects or the activity of students to be evaluated, the evaluator is obliged to evaluate the results of the total work of the student during the processing of teaching subjects, i.e. the not only the knowledge and skills that students have acquired and learned during the processing of teaching subjects, but also the results of students achieved in all forms of educational and pedagogical work, which are planned and performed for teaching subjects including the assessment of students' activities and interactions in lectures, exercises, colloquiums, seminars, workshops round tables and other forms of teaching and pedagogical work.

The height of the score depends on the points collected that are collected throughout the course of lectures and exercises, and as follows:

- | | |
|---|------------------|
| 1. TEST 1 - first colloquium (first 50% material): | 20 points |
| 2. TEST 2 - second colloquium (other 50% material): | 20 points |
| 3. TEST 3 - final exam (total material): | 20 points |
| 4. LECTURE - presence: | 5 points |
| 5. LECTURE - active participation: | 5 points |
| 6. EXERCISES - presence: | 5 points |
| 7. EXERCISES - seminar work: | 10 points |
| 8. EXERCISE - oral presentation of another topic: | 5 points |
| 9. EXERCISE - essay or case study: | 10 points |
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TOTAL:

100 points

The assessment of students is carried out in accordance with the number of points collected, as follows:

RATINGS	RATING	NUMBER OF POINTS	DESCRIPTORY ASSESSMENT
F	5	0-54	Insufficient
E	6	55-64	Enough
D	7	65-75	Nice one
C	8	75-84	Very good
B	9	85-94	Great
And	10	95-100	Exceptional-excellent

Exams are taken successfully, in writing or orally and in writing, i.e., practically.

If provided for in the Curriculum, due to the specificity of the subject, knowledge verification is organized in several partial tests during the processing of the teaching subject. In this case, the final assessment of the student is formed on the basis of the results of all partial tests and other knowledge checks or points collected.

9. OTHER ISSUES OF IMPORTANCE FOR THE PERFORMANCE OF THE STUDY PROGRAMME

The curriculum also determines the category of exercises (KV). The exercise categories will be marked with a number of 1-5:

Rb.	Type - structure of exercises	Number of students
1.	For art academies in teaching subjects in the arts.	3
2.	For clinical teaching subjects in faculties/higher schools of medical sciences, certain teaching subjects in faculties of technical sciences, professional subjects in art academies and teaching subjects of teaching methods in faculties/higher schools of humanities and social sciences.	5
3.	For preclinical curricula of medical sciences (sectional-autopsy exercises; anatomy, pathology, forensic medicine): teaching subjects with field exercises that require supervision of the student and instructions of an expert associate.	10
4.	For teaching subjects with laboratory and experimental exercises.	15
5.	For teaching subjects with auditory and field exercises.	25