

Ministry of Education and Science of Ukraine
Sumy National Agrarian University
Faculty of Food Technology
Department of Food Technology and Safety

Work program (syllabus) of the educational component

SC 12 GASTRONOMIC INDUSTRY OF THE WORLD

Specialty	181 "Food Technology"
Educational program	Food technology
Level of higher education	First (bachelor's)

Developer:

Anna HELIKH Ph.D., Assoc. Prof. of the Department of
Food Technologies and Safety
(surname, initials) (academic degree and title, position)

Reviewed and approved at the
meeting of the Department of
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protocol dated 30.05.2025 № 10

Manager
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Agreed:

Guarantor of the educational program

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the educational program is implemented

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Registered in the electronic database: date: 26.06.2026.

Information on reviewing the work program (syllabus):

[illegible]

1. GENERAL INFORMATION ABOUT THE EDUCATIONAL COMPONENT

1.	Name MC	SC 12 GASTRONOMIC INDUSTRY OF THE WORLD		
2.	Faculty/department	Food Technology / Department of Food Technology and Safety		
3.	Status MC	Selective		
4.	Program/Specialty (programs), part of which is the MC for (<i>filled in for mandatory MCs</i>)	EP "Food Technologies", 181 Food Technologies		
5.	NRC level	6th Bachelor's		
6.	Semester and duration of study	6th semester, 15 weeks		
7.	Number of ECTS credits	5		
8.	Total hours and their distribution	Contact work (classes)		Independent work
		Lectures 14	Laboratory 46	90
9.	Language of instruction	Ukrainian		
10.	Teacher/Educational Component Coordinator	Ph.D., associate professor Helih A.O.		
11.1	Contact information	Anna Oleksandrivna Helikh, Associate Professor of the Department of Technology and Safety, 317a, e - mail : anna . helikh @ snau . edu . ua		
11.	General description of the educational component	Gastronomic production is much more than just a means of livelihood; it is a reflection of the history, culture and values of a region. Traditional dishes from around the world have distinctive flavours and stories that are closely linked to the people and places from which they originate. This course takes you on a gastronomic journey around the world, highlighting the unique characteristics of traditional dishes from different corners of the planet. The course explores how geographical factors, local ingredients, cultural practices and historical events shape these dishes, and in turn give each region its culinary identity.		
12.	Purpose of the educational component	Study of traditions and features of food technologies in different countries of the world; familiarization with factors that influence gastronomic traditions of different countries of the world; study of the main directions of development and implementation of gastronomic ethnic technologies in different countries of the world; study of modern terminology used in technological processes with the implementation of ethnic technologies; familiarization with the classification of modern directions that cover gastronomic ethnological features		
13.	Prerequisites for studying MC , connection with other educational components of EP	1. The educational component is the basis for the OP "Food Technologies": OK33 State certification: performance and defense of qualification works.		
14.	Academic Integrity Policy	It is not allowed to copy the conclusions of the laboratory work protocols from each other, in such a case the laboratory work will be considered unprotected and will require re-revision. In case of re-revision, the work will not be evaluated for the maximum score .		
15.	Keywords	national cuisines, gastronomic innovations, dishes, culinary traditions, culinary brands		
16.	Course location on the Moodle platform	https :// cdn . snau edu . ua / moodle / course / view . php ? ID = 5789		

2. LEARNING OUTCOMES BY EDUCATIONAL COMPONENT AND THEIR RELATIONSHIP WITH PROGRAM LEARNING OUTCOMES

Learning outcomes in the discipline ¹	Program learning outcomes ²	How is <u>LOD</u> assessed?
	PLO 8	
<u>LOD 1.</u> Ability to study traditions and features of food technologies in different countries of the world; familiarization with factors that influence gastronomic traditions of different countries of the world.	X	Oral defense of laboratory work Multiple-choice final test (modular assessment)
<u>LOD 2.</u> The ability to develop general culture and a tendency to preserve gastronomic heritage and the ability to use it in professional activities.	X	Oral defense of laboratory work Multiple-choice final test (modular assessment)
<u>LOD 3.</u> The ability to acquire basic ideas, study and consolidate knowledge in the field of the nutrition system of modern man from the perspective of gastronomic culture.	X	Oral defense of laboratory work Multiple-choice final test (modular assessment)
LIST OF COMPETENCES THAT WILL BE IMPROVED/ACQUIRED IN THE PROCESS OF NON-FORMAL EDUCATION		
mini-course "Thai cuisine"		
General: The presence of innovative perception in the culinary field. Specification in three types: 1. Perception of culinary innovations (new flavors, approaches, ingredients). 2. The ability to see the potential for innovation in traditional Thai recipes. 3. Ability to offer original culinary solutions based on Thai cuisine. Professional: Possession of a system of theoretical knowledge and practical skills in Thai cuisine; experience in applying knowledge to creatively solve culinary problems; awareness of one's own skills for innovative activities in the field of Thai cuisine.		Form for confirming learning results: A certificate of successful completion of training with the number of hours. The authenticity of the certificate can be verified by using the link on it.

¹The list that is given in the work program under "to know, to be able to".

When defining the DRL in the work program, you can not highlight "know, be able to", but give a general list.

²indicate the PRN numbers as they are given in the OP.

MANDATORY! The PNRs listed in the appendix must match the "+" ones listed in the PNR and OK correspondence matrix of the educational program.

3. CONTENT OF THE EDUCATIONAL COMPONENT (COURSE PROGRAM)

Topic. List of issues to be addressed within the topic	Distribution within the overall time budget		Recommended reading ³
	Classroom work	Independent work	
	Lecture	Lab	
Module 1			
Lecture 1. Ethnology of the gastronomic industry of the world. Features of the gastronomic industry of the peoples of Eastern Europe 1. Subject, goal and objectives of the study of the discipline “Gastronomic Industry of the World” 2. National cuisine as a source of culinary art creativity 3. Types of culinary processing of products 4. Types and assortment of dishes 5. The phenomenon of Ukrainian cuisine – mutual influences and regional traditions 6. Moldovan cuisine: originality and imagination	2		[1,2,5, 9]
Laboratory Lesson 1. Gastronomic culture as a psychological sphere of life: spiritual and emotional components.		2	[1,2,5,8,11,13 , 14]
Laboratory Lesson 2. Research into the gastronomic industry and ethnic characteristics of the cuisine of the Czech Republic and Slovakia .		2	[1,2, 4,8 , 9 , 11]
Laboratory Lesson 3. Characteristics of the gastronomic culture, industry and ethnic characteristics of Poland and Hungary.		2	[1,2, 4,8 , 9 , 11]
Independent work (individual task) 1. Describe the concept of "gastronomic culture". 2. Contrast the concepts of "folk cuisine" and "national cuisine." 3. Make a list of dishes and culinary products that are included in the UNESCO World Heritage List. 4. To justify the importance of including the "Culture of Ukrainian Borscht Cooking" in the UNESCO List of Intangible Cultural Heritage. 5. To substantiate the functions of gastronomic culture in the formation of national identity. 7. Features of sausage and bratwurst technologies in the cuisines of Austria and Germany 9. What first courses are typical of Czech cuisine? 10. What dishes are prepared using beer?		10	[1,2, 6 , 8]

³ Specific source from the main or additionally recommended literature

Lecture 2. Ethnic cuisines and nutritional characteristics of the population of Western Europe 1. Dutch national cuisine: authenticity and traditions . 2. Traditional dishes and basic culinary technologies of Belgian and Luxembourgish cuisine . 3. Origins and development of national culinary traditions and food culture of the German population 4. Identifying the characteristic features of Austrian cuisine . 5. The cuisine of the peoples of Switzerland is a union of French, German and Italian culinary traditions .	2			[1,2,3,8,7,9,14]
Laboratory Lesson 4. <i>Gastronomic culture as a psychological phenomenon: analysis of spiritual and emotional aspects.</i>		2		[1,2,5,8,7,9,14]
Laboratory Lesson 5. <i>Research into the gastronomic industry and ethnic characteristics of the cuisine of Belgium and England.</i>		2		[1,2,4,8,9,11]
Laboratory Lesson 6. <i>Characteristics of the gastronomic culture, industry and ethnic characteristics of Switzerland and Ireland.</i>		2		[1,2,4,8,9,11]
Independent work (individual task) 1. Name the features of French sauc es . 2. Create a dessert menu for the French delegation . 3. Describe the features of preparing croquembouche and millefeuille desserts . 4. Features of Irish porters . 5. Whiskey Technology. What is single malt whiskey and bourbon?			10	[1,2,4,8,9,11]
Lecture 3. National cuisine of the peoples of Northern Europe and the Nordic countries 1. British cuisine is a combination of traditions and cooking methods associated with the culture of the United Kingdom . 2. Features of the cuisine of the Scandinavian countries: common history and geographical location . 3. Baltic cuisine: a culinary movement and lifestyle .	2			[1,2,5,8,7,9,14]
Laboratory Lesson 7. <i>Psychological foundations of Scandinavian and Dutch gastronomic culture: spiritual and emotional factors.</i>		2		[1,2,4,8,9,11]
Laboratory Lesson 8. <i>Research into the gastronomic industry and ethnic characteristics of the cuisine of Denmark and Sweden.</i>		2		[1,2,4,8,9,11]
Laboratory Lesson 9. <i>Characteristics of the gastronomic culture, industry and ethnic characteristics of Norway and Holland.</i>		2		[1,2,4,8,9,11]

Independent work (individual task) 1. Features of the raw material set and methods of processing raw materials in the ethnic cuisine of Sweden. 2. Assortment and technological features of traditional ethnic dishes of Norway. 3. Traditional ethnic foods and drinks of Holland, features of their technology. 4. Notable features of the assortment and technology of ethnic dishes of Denmark. 5. What is a ralmops?			10	[1,2, 6 , 8]
Total by module 1	6	18	30	
Module 2				
Lecture 4. Ancient culinary traditions and modern gastronomic technologies of the Mediterranean peoples 1. French cuisine - famous dishes, drinks and delicacies . 2. Features of the diet of the peoples of Portugal. Assortment of dishes and features of their preparation . 3. National Spanish cuisine: a combination of different culinary schools. 4. Cuisine of the peoples of Italy: dishes, traditions, features . 5. Features of Greek cuisine. Dependence of nutrition on geographical location . 6. The national cuisine of Turkey: the warmth of traditions and a unique blend of flavors . 7. Israel is an integral part of Mediterranean cuisine .	2			[1,2, 4,8 , 9 , 11]
Laboratory Lesson 10. <i>Psychology of the Mediterranean diet: spiritual and emotional aspects of gastronomic culture.</i>		2		[1,2,5,8,11,1 3 , 1 4]
Laboratory Lesson 11. <i>Research into the gastronomic industry and ethnic characteristics of the cuisine of Italy and Greece.</i>		2		[1,2, 4,8 , 9 , 11]
Laboratory Lesson 12. <i>Characteristics of the gastronomic culture, industry, and ethnic characteristics of Spain and Portugal.</i>		2		[1,2, 4,8 , 9 , 11]
Independent work (individual assignment) 1. The cuisines of the Mediterranean peoples and their main common features. 2. Features of the gastronomic industry of Spain. 3. Traditional diet of the people of Spain. 4. Common and distinctive features of the gastronomy of Spain and Portugal. 5. List of the main types and methods of processing raw materials in Portuguese cuisine.			12	[1,2, 6 , 8]

6. Features of the raw material set, methods of processing raw materials, assortment and technology of gastronomic products in Italy. 7. Features of the assortment and technology of various types of Italian flour dishes. 8. General and distinctive features of the raw material set, methods of processing raw materials, and technology of gastronomic products in Bulgaria and Romania. 9. Features of gastronomic products of Greece.				
Lecture 5. Features of national cuisine in the countries of Central Europe 1. Features, traditional dishes of Hungarian cuisine and basic gastronomic technologies . 2. Evaluation of typical dishes of Polish cuisine. The main factors that determine the characteristics of this cuisine . 3. Establishing the taste foundation of Czech and Slovak cuisine . 4. Overview of the national culinary style of Balkan cuisine .	2			[1,2,5,10]
Laboratory lesson 13. <i>Psychological aspects of Alpine and German gastronomy: spiritual and emotional components of food culture.</i>		2		[1,2, 4 , 12]
Laboratory Lesson 14. <i>Research into the gastronomic industry and ethnic characteristics of German cuisine.</i>		2		[1,2, 4,8 , 9 , 11]
Laboratory Lesson 15. <i>Characteristics of the gastronomic culture, industry, and ethnic characteristics of Austria and German-speaking Switzerland.</i>		2		[1,2, 4,8 , 9 , 11]
Independent work (individual task) 1. Features of dumpling technology. 2. Technology of the dish "Warsaw-style Flaky". 3. Name the elements of Jewish cuisine in Polish cuisine. 4. Features of technology and consumption of Tokaj wines. 5. Viennese coffee technology.			12	[1,2, 3 , 6-10]
Lecture 6. Culinary traditions, characteristics of national dishes of the peoples of Asia 1. National cuisine of China: climatic features, geographical location, history and traditions of the respective region. 2. Features of the aesthetic and historical layer of Japanese cuisine culture . 3. Centuries-old traditions of the national cuisine of the peoples of South Asia. 4. Food culture and gastronomic technologies of the peoples of Central Asia .	2			[5,8,11]

Laboratory Lesson 16. <i>Psychology of the East Asian meal: spiritual, philosophical and emotional aspects of gastronomic culture.</i>		2		[1,2,5,8, 7 , 9 , 1 4]
Laboratory Lesson 17. <i>Research into the gastronomic industry and ethnic characteristics of Chinese cuisine.</i>		2		[1,2, 4,8 , 9 , 11]
Laboratory Lesson 18. <i>Characteristics and comparative analysis of the gastronomic culture, industry, and ethnic characteristics of Korea and Japan.</i>		2		[1,2, 4,8 , 9 , 11]
Independent work (individual assignment) 1. What are the distinctive features of Indian cuisine? 2. Features of the raw material set, methods of processing raw materials, assortment and technology of ethnic dishes of India. 3. Composition and technology of preparation of ethnic Indian spices. 4. Features of the diet of the Indian population.			12	[1,2, 6 , 8]
Lecture 7. Peculiarities of national traditions and food culture of the population of America, Africa, Australia and New Zealand 1. The national cuisine of the USA – from Alaska to Utah . 2. National gastronomic traditions of Canada . 3. The cuisine of the peoples of Latin America is a successful symbiosis of world culinary art . 4. Maghrebi cuisine: uniqueness, originality and local flavor . 5. National gastronomic traditions of Canada . 6. South African cuisine: extraordinary and exotic. 7. Australia – classic cuisine tomorrow. New Zealand: geographical isolation, traditions and culture of national cuisine.	2			[1,2,5,8, 7]
Laboratory Lesson 19. <i>Research into the gastronomic industry and ethnic characteristics of North American cuisines: the USA and Canada.</i>		2		[8,11,1 3 , 1 4]
Laboratory Lesson 20. <i>Characteristics of the gastronomic culture and ethnic features of the cuisines of Latin America: Mexico and Brazil.</i>		2		[1,2, 4,8 , 9 , 11]
Laboratory Lesson 21. <i>Overview of gastronomic traditions and ethnic characteristics of regional cuisines of Africa.</i>		2		[1,2, 4,8 , 9 , 11]
Laboratory Lesson 22. <i>Characteristics of the gastronomic culture, industry and ethnic characteristics of Oceania: Australia and New Zealand.</i>		2		[1,2, 4,8 , 9 , 11]

Independent work (individual assignment) 1. What are the distinctive features of Canadian cuisine? 2. Features of the raw material set and methods of processing raw materials in US cuisine. 3. Features of the use of spices and seasonings in Mexican cuisine 4. Features of the diet of the population of Latin America. 5. Classification, assortment and technological features of American bourbons. 6. What is guacamole? 7. What are the distinctive features of Argentine cuisine? 8. Composition and technology of preparation of ethnic Mexican flour dishes. What flour is used? 9. Suggest a menu for a Mexican eatery. 10. Give the characteristics of chili peppers, serrano and jalapeno? 11. What are the common features of African cuisines? 12. Features of the raw material set and methods of processing raw materials in Australian cuisine.			12	[1,2,5,8, 7 , 9 , 1 4]
Total by module 2	8	24	60	
Informal education				
mini-course "Thai cuisine" Course program: Learn how Thai cuisine is similar and different from other traditional oriental cuisines (Chinese, Japanese, etc.) Prepare 5 classic Thai dishes and learn the history of each one Find out why Thai cuisine is one of the most popular cuisines in the world You will understand the concept and significance of "terroir" in Thai cuisine. How cooking techniques and basic flavors are related to the specifics of this country's geographical location and its climate and terrain. You will find out if it is possible to cook "here" like "there".	5	https://culinaryacademy.com.ua/sale		
Total	14	46	90	

4. TEACHING AND LEARNING METHODS

<u>LOD</u>	Teaching methods (work that will be carried out by the teacher <u>during</u> <u>classroom lessons</u> , <u>consultations</u>)	Number of hours	Teaching methods (what types of learning activities should <u>the student perform independently</u>)	Number of hours
<u>LOD 1.</u> Ability to study traditions and features of food technologies in different countries of the world; familiarization with factors that influence gastronomic traditions of different countries of the world.	Problem lectures (questions are raised regarding the material covered by the teacher, but the lecturer answers them himself, to focus students' attention on the main point)	6	Laboratory classes (performing tasks according to methodological instructions)	16
	Presentations (demonstration of information on the topic of lectures)		Brainstorming while doing lab work Individual tasks (independent processing of the information proposed by the teacher)	30
<u>LOD N 2.</u> The ability to develop general culture and a tendency to preserve gastronomic heritage and the ability to use it in professional activities.	Problem lectures (questions are raised regarding the material covered by the teacher, but the lecturer answers them himself, to focus students' attention on the main point)	4	Laboratory classes (performing tasks according to methodological instructions)	16
	Presentations (demonstration of information on the topic of lectures)		Brainstorming while doing lab work Individual tasks (independent processing of the information proposed by the teacher)	30
<u>LOD 3.</u> The ability to acquire basic ideas, study and consolidate knowledge in the field of the nutrition system of modern man from the perspective of gastronomic culture.	Problem lectures (questions are raised regarding the material covered by the teacher, but the lecturer answers them himself, to focus students' attention on the main point)	4	Laboratory classes (performing tasks according to methodological instructions)	14
	Presentations (demonstration of information on the topic of lectures)		Brainstorming while doing lab work Individual tasks (independent processing of the information proposed by the teacher)	30

5. EVALUATION BY EDUCATIONAL COMPONENT

5.1.Diagnostic assessment (indicated as needed)

5.2.Summative assessment

5.2.1. To assess the expected learning outcomes, there are

No.	Summative assessment methods	Points / Weight in the overall score	Date of compilation
	Module 1 (50 points):		
1	Oral defense of laboratory works (9 works, 2 points each)	18 points / 18 %	within 5 days after class
2	Midterm testing (multiple choice test)	31 points / 32%	Week 7
	Module 2 (50 points):		
3	Oral defense of papers (13 works, 2 points each)	26 points / 26 %	within 5 days after class
4	Midterm testing (multiple choice test)	24 points / 24%	Week 15

5.1.1. Evaluation criteria

<i>Component</i>	<i>Unsatisfactorily</i>	<i>Satisfactorily</i>	<i>Good</i>	<i>Perfectly</i>
<i>(For the 1st laboratory work)</i>	<i>< 0 points</i>	<i>0.5 points</i>	<i>1 point</i>	<i>2 points</i>
	<i>Task requirements not met</i>	<i>Most requirements are met, but individual components are missing or insufficiently disclosed, there is no analysis of other approaches to the issue</i>	<i>All task requirements met</i>	<i>Fulfilled all the requirements of the task, demonstrated creativity, thoughtfulness, proposed their own solution to the problem</i>
<i>Module 1 (50 points)</i>				
<i>Laboratory work protection</i>	<i>9 laboratory works, 2 points each (if completed – 18 points in total)</i>			
<i>Midterm testing (multiple choice test)</i>	<i>The test includes 32 questions, each of which is worth 1 point.</i>			
<i>Module 2 (50 points)</i>				
<i>Laboratory work protection</i>	<i>13 laboratory works, 2 points each (if completed – 26 points in total)</i>			
<i>Midterm testing (multiple choice test)</i>	<i>The test includes 24 questions, each of which is worth 1 point.</i>			

5.2. Formative assessment:

To assess current progress in learning and understand areas for further improvement,

No.	Elements of formative assessment	Date
1	Oral questioning after studying the topics, during laboratory classes	within 5 days after class
2	Feedback in the form of a discussion of the final testing	7, 15 weeks
3	Feedback in the form of a discussion of an individual task	up to 15 weeks

6. LEARNING RESOURCES (LITERATURE)

Methodological publications

1. **Gastronomic industry of the world.** Lecture notes for students of the OPP "Food Technologies" of full-time and part-time forms of obtaining education for the degree of higher education "Bachelor" / compiled by A.O. Gelikh - Sumy: SNAU, 2025. - 135 p.
2. **Gastronomic industry of the world.** Methodological recommendations for performing laboratory work for students of the OPP "Food Technologies" of full-time and part-time forms of obtaining higher education degree "Bachelor" / compiled by A.O. Gelikh - Sumy: SNAU, 2025. - 50 p.
3. **Gastronomic industry of the world.** Methodological recommendations for independent work for students of the educational institution "Food Technologies" of full-time and part-time forms of obtaining higher education degree "Bachelor" / compiled by A.O. Gelikh - Sumy: SNAU, 2025. - 55 p.

Recommended reading

1. Fundamentals of nutrition: textbook / M.I. Kruchanytsya, I.S. Myronyuk, N.V. Rozumikova, etc. – Uzhhorod: UzhNU “Hoverla”, 2022. – 252 p.
1. **Helikh, A., & Filon, A.** (2025). Study of the amino acid profile of alternative proteins (Helix pomatia, Lissachatina fulica, Helix aspersa) and their potential application in a healthy diet: optimization of a modern brandade recipe. Technology Audit and Production Reserves, 2(3(82), 71–79. <https://doi.org/10.15587/2706-5448.2025.326896> (Scopus)
2. **Gelikh A.** (2025). Low-allergenic shortbread cookies enriched with cassava powder and alternative protein for military nutrition. Biota. Human. Technology. 2025. No. 1. P. 148-160. DOI:10.58407/bht.1.25.9
3. **Gelikh, A. O.** (2025). Research on the quality indicators of sauces using alternative proteins for military food. Tavria Scientific Bulletin. Series: Technical Sciences, (1), 294-303. <https://doi.org/10.32782/tnv-tech.2025.1.29>
4. **Gelikh, A., Filon, A.** (2025). Traditional French crackers with pâté based on alternative proteins for a healthy and military diet. Herald of Khmelnytskyi National University. Technical Sciences, 347(1), 423-431. <https://doi.org/10.31891/2307-5732-2025-347-58>
5. Golovko T. M., Zhrebkin M.V., **Gelikh A.O., Filon A.M.** (2024). Beetroot pre-treated by freezing-thawing as a source of nitrites in Italian salami enriched with alternative proteins. Progressive techniques and technologies of food production in the restaurant industry and trade. – Kharkiv: DBTU, Issue 2 (36). – 27-43 p. DOI 10.5281/zenodo.14672191 https://repo.btu.kharkov.ua/bitstream/123456789/62863/1/Prohres_tekhnika_tekhnolohiyi_2_24-27-43.pdf
6. Etiquette and food culture: educational edition / I.I. Vakulyk, Ya.V. Puzyrenko, T.M. Mysyura. – Kyiv: LLC “Agrar Media Group”, 2023. – 68 p.
7. Ken Albala S. Food: A Cultural Culinary History. - USA: Virginia, University of the Pacific, 2023. - 290 c.

8. Arkhipov V.V. Ethnic cuisines: Features of culture and food traditions of the peoples of the world: textbook / V.V. Arkhipov, – Kyiv, 2022 – 234p.
9. Culture and Food: Massachusetts Department of Education Child and Adult Care Food Program [URL: http://www.morethanameal.info/manual/pdf/MoreThanAMeal_chap_5.pdf](http://www.morethanameal.info/manual/pdf/MoreThanAMeal_chap_5.pdf)
10. Starchayenko O.T., Nemirich A.V. Ukrainian Cuisine. Kharkiv: Factor, 2022. 208 p.
11. Kalugina I.M., Telezhenko L.M. Technology of ethnic cuisines of the world: a teaching manual. Odessa: Education of Ukraine, 2022. 296 p.
12. Rostovsky V.M. Cuisine of the World: Textbook. Kyiv: Condor, 2021. 502 p.
13. Abramov V.V., Tonkoshkur M.V. History of tourism: textbook / Kharkiv. National Academician of the City Economy. Kharkiv: KhNAMG, 2022. 294 p.
14. Plyuta O.P. “Gastronomic culture” and “National cuisine” as concepts of humanitarian food studies // Yong . 2024. T. 47. No. 7 – 211p.
11. Basyuk D.I. Innovative development of gastronomic tourism in Ukraine / D.I. Basyuk // Scientific works of the National University of Food Technology. – 2024. – No. 45. – P. 128–132.
15. Komarnitsky I.O. Culinary tourism in Ukraine: status and prospects of regional development in the context of Euro-2012 // Geography and tourism. – Issue 14. – 2021. – P. 100–115.
16. Matveev V.V. Wine tourism as an advertising factor and a tool for stimulating the development of the competitive potential of wine-making enterprises of Ukraine / V.V. Matveev // Scientific Bulletin of the Kherson State University. – Kh., 2023. – No. 10, Part 4.– P. 29–31.
17. Rasulova A.M. The potential of restaurant business in the development of gastronomic tourism in Ukraine. // Economy and State, 2023. – No. 5. – P. 78–83.

15. Information resources

<https://cdn.snau.edu.ua/moodle/course/view.php?id=5789>

