

HOSPITALITY, GASTRONOMY

Moderators: Gordana Angelichin – Zhura, Kliment Naumov

TIME	AUTHOR/S	TITLE OF THE PAPER
11.30 – 11.40	MARVIN E GONZALEZ STEPHEN LITVIN GIOCONDA QUESADA JOVANKA BILJAN	PATHWAY TO EXCELLENCE: APPLYING LEAN TOOLS IN THE TOURISM AND HOSPITALITY INDUSTRY
11.40 – 11.50	ELENA JOSHEVSKA GORDANA DIMITROVSKA	EFFECT OF RIPENING PERIOD ON FATTY ACID COMPOSITION OF DRY-CURED PORK SAUSAGES
11.50 – 12.00	IVANKA NESTOROSKA KLIMENT NAUMOV MAKEDONKA DIMITROVA	SERVICE SECTOR STUDENTS' PERCEPTION OF BLENDED LEARNING DURING AND AFTER COVID-19
12.00 – 12.10	DANIELA PELIVANOSKA - DAMESKA	ESSENTIAL HERBS AND SPICES IN MACEDONIAN CUISINE AND THEIR USAGE IN THE TRADITIONAL MEDICINE
12.10 – 12.20	SIMONA MARTINOSKA KLIMENT NAUMOV	PRESERVING AUTHENTIC TRADITIONAL FOOD FOR HOSPITALITY PRODUCTS' QUALITY IMPROVEMENT
12.20 – 12.30	GORDANA ANGELICHIN-ZHURA KLIMENT NAUMOV	INNOVATIONS IN SUSTAINABLE GASTRONOMIC TOURISM: A SOCIO-ECONOMIC DEVELOPMENT PERSPECTIVE IN A GLOBALIZED WORLD
12.30 – 12.40	GORAN PERIĆ SANDRA DRAMIĆANIN MARKO GAŠIĆ	THE INFLUENCE OF SOCIAL NETWORKS AND INFLUENCERS ON RESTAURANT CHOICE OF GENERATION Z
12.40 – 12.50	IRINA PETROVSKA	DESIGNING AN ESP GASTRONOMY COURSE