

THE GASTRONOMIC STRUCTURE OFFER OF PORK DISHES IN THE RESTAURANTS IN BELGRADE

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ABSTRACT: *The gastronomic offer has an important role in promoting hospitality facilities, but it also has an indirect impact on the image of the tourist destination. Food, as an integral part of the offer, has an important role in customer satisfaction of products and services. Therefore, the subject of this paper are pork dishes and the task is to analyze the pork dishes, the courses and the heat treatment methods. The aim of this research is to determine the structure of the pork dishes, or their participation in the restaurants offer, as well as the representation according to the method of the heat treatment used in preparing meals. This analysis gives an overview of the representation and preservation of various pork dishes, which are of great importance in the diet of the population and also represent the reflection of one culture.*

Keywords: *structure offer, pork meat, Belgrade*

INTRODUCTION

The meal structure in the hospitality facility has a crucial role in creating high-quality offer. Food is an integral and essential part of the tourism product of each destination. In the hospitality facilities offer should be represented firstly local and then national dishes that would attract the tourists attention focused on food (Tešanović, Koprivica, 2007).

According to Stankovic and Vojčić (2007) in the tourism and catering industry, in Belgrade area, there are 3631 enterprises and entrepreneurs. Hospitality infrastructure consists of:

- 40 hotels, including three of the world chains 5-star hotels and five 4-star hotels;
- 7 motels;

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- 3,239 hospitality facilities high-class restaurants;
- 10,000 employees.

Meat production in Serbia has a long tradition and one of the greatest successes of Serbian agriculture is specifically related to the meat production. Pork in Serbia, compared to other types of meat, is consumed in large quantities (Đorović et al., 2009, 2010). Pork dishes are an essential part of the funds offer in the local cuisine restaurants. Therefore, the subject of this paper are pork dishes that are in the offer (menu) of Belgrade selected restaurants.

The structure of pork dishes, in the hospitality facilities, can be seen from two aspects. The first one is the participation in courses and the other one is the heat treatment, which is the way meat is processed. Consequently, the task of this paper is to analyze the pork dishes offer, as well as the heat treatment methods that are applied in selected restaurants in Belgrade.

The aim is to determine the structure of the pork dishes and their participation in the offer of restaurants, as well as their relation to the heat treatment, method used in preparing meals.

LITERATURE REVIEW

Food is an important asset in the tourism industry (Kearns, Philo, 1993) that it has to meet all the demands and needs of tourists in order to maintain and return to the destination. Authenticity, experience in the local environment, food and appreciation of the host are just one form of tourism demand arising as a new product, special forms of tourism, such as culinary tourism (Vuksanovic et al. 2013), which has a direct impact on destination visit, and restaurants (Tešanović et al., 2013).

In the survey conducted by Vuksanovic et al., (2012), the tourist cruise ship company “Grand Circle Cruise Line”, pointed out the pork consumption, which dominates in cold regions and main courses, while 65% of dishes on offer are processed by using dry the heat treatment .

Similar research was conducted in restaurants in Novi Sad, where were analyzed the cold hors-d’oeuvre. Authors (Tešanović et al., 2013) introduced in the results that the preparation of cold dishes dominate the meat with about 50%, while Kalenjuc et al. (2013) point out that in the preparation of cold dishes is the most widely used method in the dry environment, or fry in deep fat (26 %).

This paper will present the gastronomic offer and the basic principles and methods of the heat treatment as elements that have an impact on the offer structure and the meat quality.

The structure of gastronomic offer

Introduction to the meal (lunch or dinner) are hot and cold hors-d’oeuvre, which are little prepared snacks served before the main course. No matter what food they are prepared of or what thermal processing method is applied, hors-d’oeuvre are divided into hot and cold (Portić, 2011).

Soups and broths are most common starters, and sometimes replace as a daily meal and their task is to stimulate the digestive organs and glands to work. In the literature, the best known and most widely accepted soups and broths division is by the color, intensity and density (Tešanović, 2012), while according to the Portić (2011) are divided into: clear, natural dense and condensed soups (broths). How will you prepare soup or broth depends on the application method of the heat treatment.

Ready-made dishes are a special group of dishes on the menu prepared in advance for a meal (usually lunch or dinner). Ready-made dishes preparation is done by steaming, stewing, roasting, frying and so on. that lasts longer than 30 minutes (Tešanović, 2009).

Roast dishes are a group of ready-made dishes. They are prepared by the dry heat treatment at high temperatures, providing a distinctive rosy epidermis. Roasts are prepared primarily from youth meat, but also of the older animals softened (marinated) meat. It is well known that pork, lamb, veal, chicken, roast turkey and a variety of other meat can be roasted (Tešanović, 2009, 2012).

Ordered dishes are a group of dishes prepared after guest arrived at the restaurant and ordered a desired dish. Mainly, it is very quickly prepared in a shallow roasting, and some of them in deep fat or on the grill - grilled at high temperatures. Parts of the meat used for the preparation of this group dishes are generally: various steaks, chops, pork chops, steaks, nuggets, kebabs, entrecote, noisettes, fillets dishes, etc. (Portić, 2011).

Within the ordered dishes are also included grilled dishes. These dishes are shown separately in the menus because of their range, ease and speed preparation. They can be divided into dishes of minced shaped meat (grilled meat, burgers, etc.), dishes on the wire (kebabs), "vešalica", „đulbastije“, „mućkalice“, homemade fresh sausages and a variety of other dishes from the grill (Tešanović 2010; Portić, 2011).

The basic principles and methods of the heat treatment

The heat treatment can be defined as the exchange of energy between heat and food. In addition to changing their composition, structure, taste, aroma, flavor and appearance, destroying microorganisms, making taste better and the food more suitable for swallowing and digestion. Heat transfer can be carried out by the process of: conduction, convection and radiation, wherein there is a change in protein, carbohydrate, fat and water, which are in the treated food, and the one of which the choice of the heat treatment method depends on (Tešanović 2009, 2010).

On the basis of the different heat transfer, there are four the heat treatment processes, which are:

- The heat treatment in the dry environment;
- The heat treatment in the moist environment;
- Thermal processing in combined environments;
- Microwave the heat treatment (Tešanović, 2010).

The method to be used depends on the type of foods that are thermally processed for consumption.

The heat treatment in the dry environment is made with the use of air or grease, wherein the food processed by this method, has richer taste. In this method is included: broiling, griling, roasting, baking, sauteing, pan – frying and deep - frying (Tešanović, 2010).

The heat treatment in the the moist environment uses water or steam in thermal food processing, which is used to emphasize the natural taste of food. These include: cooking, poaching, simmering and steaming. For example, this heat treatment method, regarding to meat, is commonly used for the meat which contains more connective tissue, and which is generally tougher (Tešanović, 2012).

The heat treatment in combined enviroment refers to the heat treatment using the dry and treatment, wherein we make distinction between:

- Stewing (simmering) - thermal treatment is started by frying in the shallow fat at the temperature of up to 175C, and then water is added in the ratio of 1:1 and the lid is placed on the pot.
- Braising, represents the opposite method in the heat treatment, compared to the previous one, food is firstly cooked, then roasted (Tešanović, 2010, 2012).

Use of method of the heat treatment depends on the categorization and classification of meat, or covering of fat, colored muscle and fat tissue, structure and consistency of meat and carcass conformation (Tešanović, 2012). Types of meat that are most used in catering kitchens are: beef, veal, pork, lamb and poultry.

THE METHODS AND PLACE OF RESEARCH

The research undertaken was determined by the application of appropriate methods. The methods used to gain the results are following:

- Using a variety of domestic and foreign literature sources,
- Fieldwork (observation and interviews) and
- Statistical method

In the analysis of literature is used the method of analysis and synthesis, which are combined according to the research specifics in the paper. The analysis of data, structures of pork dishes, was made by calculation of the meals percentage of analyzed meat group food in the menu, and then relation of dishes prepared with the dry, moist and combined the heat treatment method. In the analysis of results was used internal documentation of restaurants in Belgrade, regarding to the offer (menu).

The survey was conducted in the following restaurants on the territory of Belgrade:

- Restaurant “Careva ćuprija”, Bulevar Vojvode Mišića79, Belgrade;
- Restaurant “Tri šešira”, Skadarska 29, Belgrade;
- Restaurant “Znak pitanja”, Kralja Petra 6, Belgrade;
- Restaurant “Proleće”, Vuk Karadžić, 11, Belgrade;
- Restaurant “Golf”, Prince Višeslava 23, Belgrade;
- Restaurant “Košuta”, Pionirska 32, Belgrade;

- Restaurant “Gospodarska mehana”, Bulevar Duke Muscle 59, Belgrade;
- Restaurant “Užice”, Dr Milutin Ivković 2d, Belgrade;
- Restaurant “Milošev konak”, Topčiderska 1, Belgrade;
- Restaurant “Kod Momčila”, Lipovačka šuma, Belgrade.

RESULTS AND DISCUSSION

The representation of pork dishes in restaurants in Belgrade

Analyzing the presented results in Table 1 can be concluded that pork dishes (36.10%) are strongly represented in the offer compared to other types of meat (beef, veal, lamb and poultry).

Table 1. The representation of pork dishes in restaurants in Belgrade

The total number of analyzed dishes	776	
	Number of pork dishes	The average of pork dishes
The total number of pork dishes	280	36,10%

The structure of pork dishes by courses in the restaurants in Belgrade

The structure of pork dishes in researched in the hospitality facilities vary depending on the work system of the facility (including mainly a la carte restaurants). The offer consists of cold hors-d’oeuvre, ready-made dishes, roast pork meat, hot hors-d’oeuvre, grilled and special ordered dishes.

In the menus of restaurants in Belgrade, which have been analyzed, the offer includes the following courses:

- **Cold hors-d’oeuvres of pork:** “Njeguški ham”, “Pork ham”, “Aspic”, “Greaves”, “Kulen”, “Hors-d’oeuvre”, “Dalmatian smoked ham”, “Kavurma”, “Ham sandwich”, “Stuffed ham with cream”;
- **Soup - broth of pork:** “Not found”;
- **Hot hors-d’oeuvres of pork:** “Stuffed mushrooms”, “Spaghetti Milanese”, “Spaghetti Carbonara”, “Fried Pancakes”, “Hemendeks”, “Bekendeks”, “Omelette with ham”, “Omelette with bacon”;
- **Ready-made dishes of pork:** “Stuffed Pepper”, “Wedding cabbage with meat”, “Bean soup with smoked meat”, “Stuffed cabbage”, “Pork knuckle with sauerkraut”, “Hooves in sauce”, “Sarma of sauerkraut with smoked ribs”, “Moussaka”, “Baked beans with sausage”, “Podvarak with smoked ribs”, “Smoked knuckle with horseradish”, “Stuffed zucchini”, “Smoked knuckle cooked in sauerkraut”;
- **Roast pork:** “Pork on a stick”, “Pork under the bell”, “Pork knuckle”, “Roasted pork head”, “Pork roast(Old or Young)”;
- **Special orders of pork:** “Karađorđevo steak”, “Medallions with mushrooms sauce”, “Njeguški steak”, “Topčiderska steak”, “Medallions with mushrooms”, “Užice medal-

lions”, “Stuffed bite”, “Hanger in piquant sauce”, “Šumadijski steak “, “Vešalica in mushroom sauce”, “Pork steak nature”, “Leskovačka mučkalica”, “Medallions Zlataarski”, “Serbian skewer”, “Mulligan gourmet”, “Pork fillet”, “Medallions in cream”, “Medallions to butter”, “Tournedos Stuffed chicken with bacon”;

- **Grill:** “White loin - vešalica”, “Smoked pork”, “Stuffed white vešalica”, “Chicken livers in bacon”, “Chicken kebabs with bacon”, “Leskovački donuts”, “Mixed meat”, “Homemade sausages”, “Gourmet burger - pljeskavica”, “Stuffed tenderloin”, “Pork tenderloin”, “Kebabs”, “Turkey skewers with bacon”, “Bacon grilled”, “Rolled stuffed white loin - vešalica”, “Chop grilled”, “Smoked neck”, “Medallions in bacon”;

After the analysis and comparability offers of researched restaurants can be concluded that most of them have the same food in the same courses with the same or similar names. Identification of gastro-products and name of dishes are made on the basis of knowledge and skills of chefs and to the already established domestic, national and international dishes.

Based on statistical analysis of offer (Table 2), the visited facilities, can be concluded that the highest percentage of pork dishes is represented in the group of grilled dishes made of pork meat with 43.20%. The lowest percentage of pork is in the roast pork meat, while the soup-broth is not concluded the participation of the specialties of the analyzed meat group.

Table 2. The structure of pork dishes by courses in the restaurants in Bgrade

Analyzed group dishes in menu	Number of dishes of pork meat	The average dishes of pork meat dishes in groups of menus
Cold hors-d'oeuvre of pork meat	36	12,9%
Soup-broth of pork meat	0	0%
Hot hors-d'oeuvre of pork meat	16	5,7%
Main course of pork meat	36	12,9%
Roast pork meat	12	4,2%
Special orders of pork meat	59	21,10%
Grilled meat of pork meat	121	43,20%
Total	280	100%

The structure of pork dishes in the offer in Belgrade's restaurants

The research on the terrain and analysis of the obtained data shown in Figure 1, has showed that the greatest dishes of pork have restaurants, “Kod Momčila” and “Milošev konak” and also the most diverse gastronomic offer.

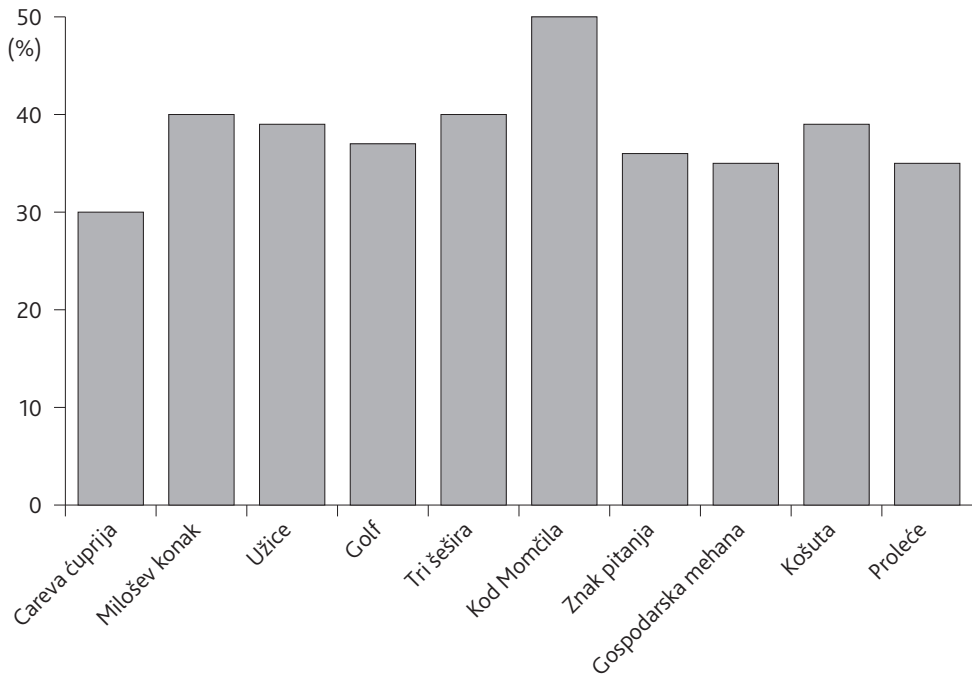


Figure 1. The structure of pork dishes in the restaurants (%)

The structure of pork dishes by methods of the heat treatment in the restaurants in Belgrade

Observing the structure of supply and analysis of data from Table 3, the presence of pork dishes according to the method of the heat treatment, can be concluded that there are significant differences in the application of the method of the heat treatment. The most used method in the treatment of dry heat (roasting) with 67% and twice lower, but significant in relation to the combined processing methods in the moist environment (cooking) with 27%.

Table 3. The structure of pork dishes by methods of the heat treatment in the restaurants in Belgrade

Methods of the heat treatment	Number of pork dishes	The average pork dishes by methods of the heat treatment
Treatment of dry heat	188	67%
Treatment of moist heat	75	27%
Combination treatment of heat	17	6%
Total	280	100

Based on the analysis of Chart 2 can be concluded that the food in the restaurants “Tri šešira” and “Košuta” most processed by the dry heat treatment 81% and 92% in the preparation of grilled meat, order dishes, cold hors-d’oeuvre and roasts. Restaurants offer “Proleće” is rich in ready-made domestic dishes, which are usually prepared by moist-heat treatment (“Wedding cabbage with meat”, “Bean soup with smoked meat”, “Stuffed cabbage” and “Hooves in sauce”), and the share of this pork dishes group is the highest (51%) among the analyzed restaurants. Total offers restaurant “Užice” is a group of ready-made dishes, prepared by the heat treatment in the moist-heat environment (42%), (“Moussaka”, “Baked beans with sausage”, “Podvarak with smoked ribs”, “Smoked knuckle with horseradish”, “Stuffed Zucchini” and “Smoked knuckle cooked in cabbage”). The restaurant “Milošev konak”, compared to other analyzed restaurants, most dishes are prepared by the heat treatment method in the combined environment (29%) (“Stuffed pepper”, “Wedding cabbage with meat”, “Bean soup with smoked meat”, “Sarma sauerkraut with smoked ribs”, “Baked beans with sausage” and “Smoked knuckle cooked in cabbage”). It should be noted that the restaurant “Golf”, “Tri šešira” and “Kod Momčila” does not offer pork dishes that are prepared using the heat treatment in the combined environment.

During the terrain research (observation and interviews) and the analysis of the literature, we have learned and recommendations in what way and how to prepare pork dishes, or which parts of the meat are recommended by the method of the heat treatment.

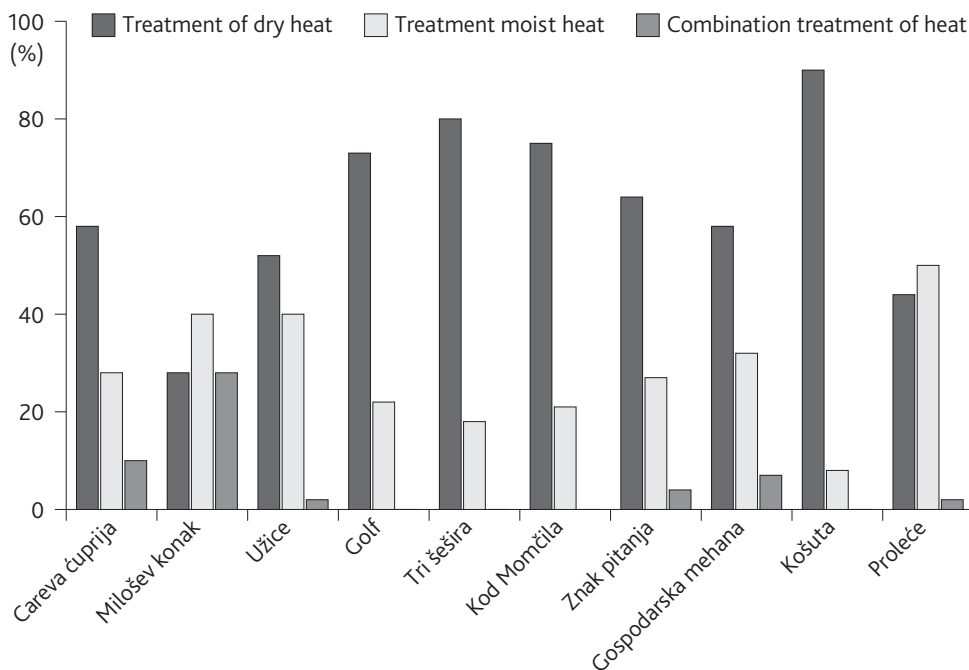


Figure 2. The structure of pork dishes by the heat treatment method (%)

To prepare the pork meat, heat treating by the the moist-heat treatment, are used for the meat parts II and III categories, ie. commonly used legs, tail, ears, skin, some parts of the shoulder and ribs. The meat is always cooked with root vegetables (“mirepoix”) and other spices in the pot (the classic way) or in a special pressure cooker (the modern way). It can be cooked by steaming, water, milk, wine, and stocks and clear soups. If the liquid in which the meat is cooked tastier, the quality of cooked will be better.

Made of pork meat by the method of combined the heat treatment, can be used in parts II and III categories (neck, ribs and shoulder). The advantage of stewed meat that does not lose flavor. During thermal processing, it is poured by juice or sauce in which is stewed and this also gives specific taste, smell and color to it.

To prepare the pork by heat treating dry heat, meat parts I, II and III categories are used. To make the meat juicy, it is necessary to pour very hot fat or burn in the pan. In an oven are baked larger pieces of meat with or without bones. The meat can also be prepared on the grill (BBQ), pan (sauteing) and spit (Order on the quality of slaughtered pigs and pork categorization, “Official Gazette of SFRY”, no. 2/85, 12/85 and 24/86; Gisslen, 2011; Tešanović, 2012;).

CONCLUSION

Based on the conducted research, the structure of the gastronomic offer of some restaurants in Belgrade, can be concluded:

- In all the facilities pork dishes are very present in comparison to other types of meat. In the total of 776 surveyed meals in groups, 36.10% are prepared pork dishes.
- The offer is dominated by cold hors-d’oeuvres, ready-made dishes, roast of pork, hot hors d’oeuvres, grilled and ordered dishes.
- The largest percentage of pork dishes are represented in the dishes group grilled pork meat (43.20%). The lowest percentage of pork in the group roast pork dish, while in the soup – broth of pork are not provided.
- In general, the representation of pork dishes is balanced among the analyzed restaurants but it should be pointed out restaurant “Careva ćuprija”, national cuisine restaurant, which has the smallest number of pork dishes and also the most diverse gastronomic offer, which is justifiable.
- Research has clearly indicated that the Belgrade restaurants offer use mostly method of the heat treatment dry heat (67%) for cooking of pork dishes. The group of dishes that are prepared mostly, by dry heat included the grilled dishes, ordered dishes, cold hors-d’oeuvres and roasts.
- The future studies should include sensory evaluation of pork quality, and other aspects of food quality. The research could also include repeated studies in different cities to compare results.
- The paper results can indicate the state offers pork dishes, which surely attract the most attention of domestic and foreign consumers with different habits and dietary needs, especially in terms of authentic, traditional Serbian cuisine, whose are an integral element.

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