

КАРТИЦА НАСТАВНИКА И САРАДНИКА

Име и презиме	Драган Тешановић
Звање	Редовни професор
Ужа научна област	Гастрономија
Година посљедњег избора и институција гдје је избор добијен (универзитет, факултет)	2012, Департман за географију туризам и хотелијерство, Природно-математички факултет, Универзитет у Новом саду.
Датум ступања на рад у складу са стандардима за акредитацију (почетак рада на факултету, Универзитету)	
Списак научноистраживачких пројеката у посљедњих пет година	
1	Пројекат Министарстванауке и технолошког развоја Р. Србије „Нови производи цереалија и псеудоцереалија из органске производње“. (ИИИ 46005) 2011- до данас.
2	Пољопривредни, прехранбени и гастрономски производи у функцији развоја туризма Војводине усмереног на аутентичну и здравствено безбедну храну. Покрајински секретаријат за високо образовање и научноистраживачку делатност, бр. 142-451-2669/2017-01/02.
Најзначајнији објављени резултати у посљедњих пет година, систематизованих по категоризацији министарства (не више од 50)	
1.	Ćirić, M., Tešanović, D. , Kalenjук, B., Ćirić, I., Banjac, M., Radivojević, G., Grubor, B., Тошић, P., Simović, O., Šmugović, S. (2021): Analyses of the Attitudes of Agricultural Holdings on the Development of Agritourism and the Impacts on the Economy, Society and Environment of Serbia. Sustainability 2021, 13(24). DOI: 10.3390/su132413729. M22
2.	Vuksanović, N., Tešanović, D. , Kalenjук, B., Portić, M. (2019): Gender, Age and Education differences in food consumption within a region - Case studies of Belgrade and Novi Sad (Serbia). Acta Geographica Slovenica - Geografski Zbornik, pp. 71-80. ISSN: 1581-6613. (M23)
3.	Vuksanović, N., Tešanović, D. , Demirović, D. Kalenjук, B. (2019): Experiencing destination through local food and beverages - The case of Republic of Serbia. Teme, pp. 439-453. ISSN:0353-7919. (M24)
4.	Vujasinović, V., Rabrenović, B., Esalami, S., Dimić, S., Tešanović, D. , Banjac, M. (2019): Sensory and some chemical characteristics of olive oils produced in Libya. Acta Periodica Tehnologica, Issue 50, pp. 316-323. ISSN: 1450-7188. (M24)
5.	Tešanović, D. , Krasavčić, M., Kalenjук, B., Gagić, S., Đeri, L. (2018): The effect of the structure of management and employees on guest's satisfaction of restaurant products and services. Economics of Agriculture, Year 65, No. 3, 2018, pp. 1193-1210. (M24)
6.	Vuksanović, N., Tešanović, D. , Kalenjук, B., Portić, M. Knežević, M. (2017): Socio-demographic characteristics as determinants of differences in perception of local gastronomy. Ekonomika poljoprivrede, 359-373. ISSN: 0352-3462. (M24)

7.	Kalenjuk, B., Tešanović, D. , Banjac, M., Gagić, S., Radivojević, G. (2016): Offer structure and design of the menu in hospitality industry. Tourism & Hospitality Industry 2016. Opatija 28- 29.02.2016. ISSN: 1848-4573. pp. 131-143. (M33)
8.	Tešanović, D., Tomašević, I., Banjac, M., Kalenjuk, B., Todorović, M. (2016): The influence of cutlery and dishes on restaurant food taste experience. Tourism & Hospitality Industry 2016. Opatija 28-29.02.2016. ISSN: 1848-4573. pp. 490-501. (M33)
9.	Tešanović, D. , Banjac, M., Kalenjuk, B., Radivojević, G. (2016): The impact of the names of dishes on the guest's choice of restaurant food. Singidunum international tourism conference 2016. September 30, 2016, Belgrade, Srbija. ISBN: 978-86-7912-641-2. pp. 169-173. (M33)
10.	Tesanovic, D. , Kalenjuk, B., Cvetkovic, B., Tomic, P., Banjac, M. (2017). Gastronomic products of Vojvodina in the function of development of manifestation tourism. The Fifth International Academic Conference „Science and Practice of Business Studies“. Banja Luka, 15. September, 2017. ISBN: 978-99955-95-09-8. pp. 972-981. (M33)
11.	Banjac, M., Tešanović, D. , Dević Blanuša, J. (2017): Importance of connection between agricultural holding and catering facilities in development of tourism in Vojvodina. The Fifth International Academic Conference „Science and Practice of Business Studies“. Banja Luka, 15. September, 2017. ISBN: 978-99955-95-09-8. pp. 994-1002. (M33)
12.	Tešanović, D., Kalenjuk, B., Cvetković, B., Banjac, M., (2017). Food as an important segment of tourist events. 17th Contemporary Trends in Tourism and Hospitality „New spaces in cultural tourism“. 1-2 September, 2017. Novi Sad, Srbija. ISBN: 978-86-7031-450-4. pp. 227- 233. (M33)
13.	Psodorov, Đ., Kalenjuk B., Banjac M., Popov-Raljić J., Tešanović D. , Portić M., Psodorov D. (2017). Vojvodina bread, pastry and cake offer in the specific types of restaurants, inns and farms. 9 th International Congress “Flour-Bread17”, Faculty of food technology, Osijek. UDC 664.66 :338.48-6:641/642(497.113); ISSN 1848-2562. pp. 115-120. (M33)
14.	Kalenjuk, B., Tešanović, D. , Timotić, D., Banjac, M. (2017). Protected products of animal origin and potentials of protected areas in the function of development of tourism in Vojvodina. Trends and challenges in food technology, Nutrition, hospitality, tourism, education and training, Collection proceedings of the 4th International Professional Conference, October 19th -20th 2017, Ljubljana, Slovenia. ISBN 978-961-6915-01-4. pp. 196-204. (M33)
15.	Tešanović, D. , Banjac, M., Kalenjuk, B., Tošić, P. (2018): Identification of gastronomic resources as a part of cultural heritage in the development of the concept of sustainable development of Vojvodina. Singidunum University International Scientific Conference, Culture, heritage and tourism development, October 12, 2018, Belgrade. ISBN: 978-86-7912-690-0. pp. 186-192. (M33)
16.	Tešanović, D. , Banjac, M., Živković, M. (2018): Influence of harmonization of the authentic cheese and wine on the improvement of the regional. Hotelplan 2018 - The seventh international biennial congress, Hospitality as a quality factor of touristdestination offer and competitiveness, 2-3 November, 2018, Belgrade. ISBN: 978-86-60060-09-1. pp. 208-220. (M33)
17.	Kalenjuk, B., Đerčan, B., Tešanović, D. , Banjac, M. (2020): Norwegian hospitality as a focus of interests of labour migrants from Bosnia and Herzegovina and Republic of Serbia. Jahorina business forum 2020, Real and financial sector in the light of new

	tehnologies, new world trends and new challenges, Jahorina 23-25th March 2020. ISSN: 2303-8969. pp. 186- 193. (M33)
18.	Tešanović, D. , Kalenjuk, B., Banjac, M. (2018): Food and tourism synergy-impact on sustainable development of the region. Jahorina business forum 2018, Sustainable tourism and institutional environment, Jahorina, 22-24th March, 2018. ISSN: 2303-8969. pp. 209-213. (M33)
19.	Vujasinović, V., Tešanović, D. , Banjac, M., Kalenjuk, B., Stanković, A. (2019): Waste cooking oil in sustainable hospitality. Case study: Novi Sad. 5th International Professional Conference, Trends and challenges in food technology, nutrition, hospitality, tourism, education and training, 23rd -24th October 2019, Ljubljana, Slovenia. ISBN 978-961-6915-05-2. pp. 579-586. (M33)
20.	Banjac, M., Tešanović, D. , Cvetković, B. (2017): The importance of the relations between agricultural facilities and hospitality facilities for the development of the region tourism. Contemporary Trends in Tourism and Hospitality, 2017 - New spaces in cultural tourism, 1-2 September 2017, Novi Sad, Serbia. ISBN: 978-86-7031-444-3. pp. 47. (M34)
21.	Vujasinović, V., Rabrenović, B., Esalami, S., Dimić, S., Tešanović, D. , Banjac, M. (2019): Sensory and some chemical characteristics of olive oils produced in Libya. 1st International Conference on Advanced Production and Processing 10th -11th October 2019, Novi Sad, Serbia. SBN: 978-86-6253-102-5. pp. 216. (M34)
22.	Banjac, M., Tešanović, D. , Vujasinović, V., Kalenjuk, B., Stanković, A. (2019): Local agriculture as an influence in tourism development. Launch the IX International AssMed Conference, Slow and Fast Tourism, travellers, local communities, territories, experiences, 4-5 October 2019, Kotor, Montenegro. pp. 6. (M34)
23.	Tešanović, D. , Banjac, M., Radivojević, G., Stanković, A. (2019): The influence of local agriculture in tourism development. Contemporary Trends in Tourism and Hospitality 2019, Get ready for iGeneration, 12-13 September 2019, Novi Sad, Serbia. ISBN: 978-86-7031-519-8. pp.62-63. (M34)
24.	Tešanović, D. , Banjac, M., Kalenjuk, B., Tošić, P. (2018): Knowledge of the significance of the microbiological safety of cereal in the preparation of food in catering and tourist facilities. IV International Congress “Food technology, quality and safety”, 23-25.10.2018, Novi Sad, Serbia. ISBN 978-86-7994-054-4. pp. 136. (M34)
25.	Kalenjuk, B., Banjac, M., Tešanović, D. , Cvetković, B. (2018): Mycotoxins - general knowledge and interests of catering workers. IV International Congress “Food technology, quality and safety”, 23-25.10.2018, Novi Sad, Serbia. ISBN 978-86-7994-054-4. pp. 154. (M34)
26.	Tešanović, D. , Banjac, M., Kalenjuk, B., Živković, M. (2018): Waste management in the catering sector of the republic of Serbia. IV International Congress “Food technology, quality and safety”, 23-25.10.2018, Novi Sad, Serbia. ISBN 978-86-7994-054-4. pp. 222. (M34)
27.	Banjac, M., Kalenjuk, B., Tešanović, D. , Djerčan, B. (2018): Kulen (petrovska klobasa) relationship between supply and demand and consumers reaction to the sensory characteristics of product. IV International Congress “Food technology, quality and safety”, 23-25.10.2018, Novi Sad, Serbia. ISBN 978-86-7994-054-4. pp. 224. (M34)