

MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE
KYIV NATIONAL UNIVERSITY OF TRADE AND ECONOMICS

EDUCATIONAL PROGRAM

«HOTEL AND RESTAURANT BUSINESS»

**The first level of higher education
in specialty 241 Hotel and Restaurant Business
Field of study 24 Sphere of service
Qualification: Bachelor's degree
Specialty «Hotel and Restaurant Business»
Specialization «Hotel and Restaurant Business»**

KYIV 2019

**1. Educational Program
in specialty 241 «Hotel and Restaurant business»
(Specialization «Hotel and Restaurant business»)**

1 – General information	
Full name of IHE and structural unit	Kyiv National University of Trade and Economics Faculty of Restaurant, Hotel and Tourism Business Department of Hotel and Restaurant Business
Academic degree and qualification title in the original	Bachelor's degree in higher education specialty "Hotel and Restaurant business" specialization "Hotel and Restaurant business"
Educational Program Title	«Hotel and Restaurant Business»
Diploma type and volume of the program	Bachelor's degree , 240 credits ECTS, Training period 3 year 10 months
Accreditation	Ministry of Education and Science of Ukraine, for the period until July 1, 2021
Cycle/Level	HPK of Ukraine – level 7, FQ-EHEA – first cycle, EQF-LLL – level 6
Preconditions	Availability of a complete general secondary education / junior specialist's degree
Language(s) of instruction	Ukrainian
Duration	01.07.21 p.
Educational Program Link	https://knute.edu.ua
2 – Educational program aim	
Training of highly qualified professionals for the organization of service activities of hotel and restaurant business entities that have a system of competencies that will ensure the social mobility of specialists and demand in the labor market	
3 - Educational Program General Information	
Subject Area (Field of study, speciality, and specialization)	Field of study 24 “Sphere of service” Specialty 241 "Hotel and restaurant business" Specialization "Hotel and restaurant business " Disciplines that form basic competencies of EP - 75,0%. The volume component of the general training cycle - 42,5% and vocational training cycle - 57,5% of the total EP.
Educational Program Orientation	Educational-professional, academic program
Educational Program and Specialization Goals and Objectives	Focusing on the implementation of educational trajectories with an applied bias. Special education and training to solve professional problems in the service, production, technological activities of the subjects of the hotel and restaurant business Keywords: hotel business, restaurant business, marketing, distribution of services, commodity research, building engineering, information systems and technologies

Specific Requirements	Interdisciplinary and multidisciplinary training of specialists in management of organizations and their units. Attracting of foreign scientists and practitioners of the hotel and restaurant business in the educational process. Annual internships and internships abroad with obtaining certificates. Interactive field practical exercises. Acquisition of practical skills in the use of information technologies in management of the hotel and restaurant business. Acquisition of practical skills in modeling of operating and financial activities at the business training center based on a virtual enterprise of hotel and restaurant facilities.
4 – Career Opportunities and Further Learning	
Career Opportunities	2482.1 Specialist in Hospitality (hotels, tourist complexes, restaurants etc.) 2482.2 Specialist in Hospitality Service (hotels, tourist complexes, etc.) 2482.2 Specialist in Hotel Business 2482.2 Specialist in Restaurant Business 3414 Specialist in Tourism Service 3414 Specialist in Leisure Management 3414 Rural Tourism Development Specialist 3414 Organizer of Tourism and Hotel Activities 3414 Specialist in Hotel Service 3414 Specialist in Restaurant Service 3414 Organizer of Tourism and Hotel Activities 3414 Conference Service Specialist 3414 Travel Consultants and Organizers 13 Small Businesses Managers Obtaining professional certificates based on internship results
Further Learning	Possibility of learning the program of the second cycle FQ-EHEA, 7 level EQF-LLL and 8 levels of HPK of Ukraine
5 – Training and Assessment	
Teaching and Learning	Student-centered learning, self-learning, problem-oriented learning. Lectures, practical classes, independent work on the basis of textbooks, manuals and lecture notes, training through vocational training, consultations with teachers, preparation for the qualification exam.
Assessment	Written exams, practice; essay, presentations, scientific presentations, current control, qualification exam, etc.
6 – Program Competences	
Integral Competence (IC)	Ability to solve complex specialized tasks and practical problems in the learning process and during the professional activity in the field of hotel and restaurant business that involves the use of hospitality models
General Competence (GC)	GC 1. Ability to initiative, responsibility and skills for safe activities in accordance with the future work profile, industry norms and rules, as well as the necessary level of individual and collective level of security in emergency situations. GC 2. Ability to abstract thinking, analysis, synthesis and the establishment of relationships between socio-economic phenomena and processes. GC 3. Ability to apply conceptual and basic knowledge, understanding of the subject area and the profession of a manager. GC 4. Ability to carry out oral and written communication of

	<p>professional orientation in the state and foreign languages.</p> <p>GC 5. Ability of using information and communication technologies for searching, processing, analyzing and using information from various sources.</p> <p>GC 6. Ability to work in a team and establish interpersonal interaction solving professional problems.</p> <p>GC 7. Ability to learn and master modern knowledge.</p> <p>GC 8. Ability to adaptation, creativity, generating ideas and actions in the new situation.</p> <p>GC 9. Appreciation and respect for diversity and multiculturalism, ability to work in the international context.</p> <p>GC 10. Ability to act on the basis of ethical considerations, socially responsibly and consciously.</p>
<p>Professional Competence (PC)</p>	<p>PC 1. Ability to organize and coordinate service, production and technology activities.</p> <p>PC 2. Ability to project, design, exploit engineering systems of hotel and restaurant business subjects.</p> <p>PC 3. Ability to determine and describe the characteristics of the subjects of hotel and restaurant business.</p> <p>PC 4. Ability to justify the direction of innovation in service activities.</p> <p>PC 5. Ability to analyze the results of subjects activity of hotel and restaurant business, to compare them with the factors influencing the external and internal environment, to determine the prospects for the development of the organization.</p> <p>PC 6. Ability to determine the functional areas of the subjects of hotel and restaurant business and the relationship between them.</p> <p>PC 7. Ability to use production technology, service organization and implementation of hotel and restaurant services.</p> <p>PC 8. Ability to evaluate and ensure the quality of work performed.</p> <p>PC 9. Ability to create and organize effective communications in the services distribution process.</p> <p>PC 10. Ability to use and introduce new technologies, to participate in the modernization and reconstruction of hotel and restaurant business entities.</p> <p>PC 11. Understanding of law principles and use them in professional activities.</p> <p>PC 12. Understanding of psychology principles and use them in professional activities.</p> <p>PC 13 Ability to choose and use modern management tools.</p> <p>PC 14. Ability to analyze the external environment of the subject of hotel and restaurant business, to identify trends in its changes and use management technology influence on its individual components.</p> <p>PC 15. Ability to select and use software for solving applied problems in functional areas.</p> <p>PC 16 Ability to identify, classify and describe the work of service systems and components through the use of analytical methods.</p> <p>PC 17 Ability to apply information technology in management of the subjects of hotel and restaurant business.</p> <p>PC 18 Ability to find and evaluate new market opportunities, formulate a business idea and develop a business plan for the development of subjects of hotel and restaurant business.</p>

7 – Program Learning Outcomes (PLO)

- PLO 1. Knowledge of the patterns of subjects of the hotel and restaurant business functioning;
- PLO 2. Knowledge and understanding of service activities, the technology of restaurant products manufacturing, the design of hotel services, marketing in the hotel and restaurant business;
- PLO 3. Knowledge and understanding of the collection and processing of primary information, identifying general trends in the development of the hotel and restaurant business;
- PLO 4. Knowledge of the formation of a functional and supporting processes system of hotel and restaurant business subjects;
- PLO 5. Knowledge of procedures for assessing the quality of servicing processes of hotel and restaurant business entities;
- PLO 6. Knowledge and understanding of psychology, sociology, cultural studies;
- PLO 7. Knowledge and understanding of legal support in the field of hotel and restaurant business;
- PLO 8. Knowledge and understanding of the development of hotel and restaurant services, the organization of customer service;
- PLO 9. Knowledge and understanding of legal support in the field of hotel and restaurant business;
- PLO 10. Ability to use a foreign language to ensure effective professional activity;
- PLO 11. Knowledge and understanding of the components of customer service infrastructure according to the purpose of their stay;
- PLO 12. Knowledge and understanding of the diversification of service activities in accordance with the ethnocultural, historical and religious traditions;
- PLO 13. Ability to work in the "contact zone" as a sphere of implementation of service activities;
- PLO 14. Ability to ensure safety in compliance with safety regulations;
- PLO 15. Ability to develop business plans for the creation and development of new organizations, activities, products (goods, services);
- PLO 16. The ability to carry out marketing research to develop and implement marketing policy, organize and control marketing activities, conduct advertising campaigns, presentations, including work at specialized exhibitions;
- PLO 17. The ability to organize and monitor the implementation of the production and operational programs, to organize the logistics of service processes;
- PLO 18. Ability to coordinate and regulate relationships with contact audiences;
- PLO 19. Ability to carry out the selection of process equipment and equipment for business processes;
- PLO 20. Understanding of the psychological relationship patterns with consumers;
- PLO 21. Ability to design the process of providing basic and additional services in accommodation facilities and establishments of restaurant industry;
- PLO 22. Ability to use automated control systems in the work of establishments (institutions) of the hotel and restaurant industry;

	<p>PLO 23. Ability to control the quality of raw materials and finished products, to organize work on solving a problem situation;</p> <p>PLO 24. Ability to form and develop a corporate culture; implementation of integration processes of organizations and the formation of integrated structures;</p> <p>PLO 25. Ability to communicate, including oral and written communication in Ukrainian and 2 foreign languages;</p> <p>PLO 26. Ability to use various methods, in particular information technologies, for effective communication at professional and social levels;</p> <p>PLO 27. Ability to adapt to new situations and make decisions;</p> <p>PLO 28. Ability to realize the need for lifelong learning in order to deepen acquired and obtain new professional knowledge;</p> <p>PLO 29. Ability to responsibly treat the work performed and achieve the goals set in compliance with the requirements of professional ethics;</p> <p>PLO 30. Ability to demonstrate understanding of basic principles of life safety.</p>
8 – Resource Support for Program Implementation	
Academic staff	95% of the faculty involved in the teaching of professionally-oriented disciplines have academic degrees in their speciality. Foreign experts from the professional environment of hotel and restaurant business are invited to conduct problem lectures.
Facilities	<p>Computer lab in the hotel business</p> <p>Computer lab on the organization of tourism</p> <p>Computer design lab</p> <p>Food Technology Laboratory</p> <p>Laboratory for the organization of services in institutions</p> <p>Laboratory of bar business and enology</p> <p>Laboratory of computer aided design</p> <p>Laboratory of integrated systems of business process management</p> <p>Laboratory of thermal and refrigeration equipment</p>
Informational, Teaching and Learning Materials	The use of virtual educational environment KNTEU, software: innovative hotel management system Fidelio V8; Parus-Hotel software complex, Parus-Restaurant software complex; Iiko system for automating restaurants or restaurant chains; Amadeus global reservation system. Authoring of the faculty members.
9 – Academic Mobility	
National Credit Mobility	On a general basis within Ukraine. Short-term student training on a pre-planned course in other institutions of higher education
International Credit mobility	Within the framework of the EU Erasmus + program on the basis of bilateral agreements between KNTEU and universities of partner countries
Training of Foreign Students	Possibility to teach foreign nationals

2. List of Educational Program Components and Their Logical Order

2.1. Educational Program Components

№	Educational Program Components (disciplines, term projects (papers), practical training qualification exam, graduate paper)	Total Credits	Final Assessment
1	2	3	4
2.2. (CC) Compulsory Components of EP			
CC 1.	Foreign Language for Professional Purposes	18	Written exam
CC 2.	Informatics for Economics	6	Written exam
CC 3.	Philosophy	6	Written exam
CC 4.	Life Safety	6	Written exam
CC 5.	Legal Science	6	Written exam
CC 6.	Economic Theory	6	Written exam
CC 7.	Statistics	6	Written exam
CC 8.	Finance, Money and Credit	6	Written exam
CC 9.	Commodity Science	6	Written exam
CC 10.	Equipment of Hotel and Restaurant Establishments	6	Written exam
CC 11.	Restaurant Business	12	Written exam
CC 12.	Hotel Business	12	Written exam
CC 13.	Foreign Economic Activity of the Enterprise	6	Written exam
CC 14.	Hotel and Restaurant Management	6	Written exam
CC 14.1	TP in Hotel and Restaurant Management		

CC 15.	Marketing	6	Written exam
CC 16.	Economy of Hotels and Restaurants	12	Written exam
CC 17.	Modeling of Financial and Economic Activities of the Enterprise	9	Written exam
CC 18.	Building Engineering	6	Written exam
CC 19.	Specialty Foreign Language	6	Written exam
CC 20.	Accounting	6	Written exam
CC 21.	Tourism Organization	6	Written exam
Total Credits for Compulsory Components:		180	
(OC) Optional Components of EP			
OC 1.1.	History of Ukraine	6	Written exam
OC 1.2.	History of Ukrainian Culture	6	Written exam
OC 1.3.	Cultural Heritage of Ukraine	6	Written exam
OC 1.4.	National Interests in World Geopolitics and Geo-economics	6	Written exam
OC 1.5.	Art of Rhetoric	6	Written exam
OC 1.6.	Religion Studies	6	Written exam
OC 1.7.	World Culture	6	Written exam

Continuation of the table

1	2	3	4
OC 1.8.	Ukrainian Language (for Specific Purposes)	6	Written exam
OC 2.1.	Ethnic Cooking	6	Written exam
OC 2.2.	Enology	6	Written exam
OC 2.3.	Confectionery and Bakery	6	Written exam
OC 3.1.	Second Foreign Language *	6	Written exam
OC 4.1.	Diplomatic and Business Protocol and Etiquette	6	Written exam
OC 4.2.	Business Ethics	6	Written exam
OC 4.3.	Logic	6	Written exam
OC 4.4.	Political Science	6	Written exam
OC 4.5.	Psychology	6	Written exam
OC 4.6.	Sociology	6	Written exam
OC 5.1.	Commercial Law	6	Written exam
OC 5.2.	Entrepreneurial Law	6	Written exam
OC 5.3.	Employment Law	6	Written exam
OC 6.1.	Design	6	Written exam
OC 6.2.	Engineering and Computer Graphics	6	Written exam
OC 7.1.	Business Planning	6	Written exam

OC 7.2.	E-commerce	6	Written exam
OC 7.3.	Internet Technology in Business	6	Written exam
OC 8.1.	Information Systems and Technologies in Hotel and Restaurant Business	6	Written exam
OC 8.2.	Information Systems and Technologies in Tourism	6	Written exam
OC 8.3.	Web Design and Web Programming	6	Written exam
1	2	3	4
OC 9.1.	Event Management	6	Written exam
OC 9.2.	Communications Management	6	Written exam
OC 9.3.	Service Distribution Management	6	Written exam
Total Credits for Optional Components:		60	
Practical Training			
	Practical training 1	6	
	Practical training 2	6	
	Practical training 3	6	
Assessment			
	Qualification Exam Preparation and Attestation	3	
TOTAL NUMBER OF CREDITS		240	

Final Assessment

Final assessment of students majoring in educational program “Hotel and Restaurant Business”, speciality “Hotel and Restaurant Business” is carried out in the form of final exam and results in getting the diploma on obtaining qualification: higher education level ” bachelor”, speciality “Hotel and Restaurant Business”, specialization “Hotel and Restaurant Business”.

Assessment is carried out openly and publicly.

