Educational program.

3.1. Profile of the educational program «Craft Technologies» in specialty 181 «Food Technologies».

Guarantor of the educational program – Tetiana Yudina, Professor, Doctor of Sciences, Professor of the Department of Restaurant and Craft Technologies

1 – General information	
Full name of IHE and structural unit	State University of Trade and Economics, Faculty of Technologies and Business, Department of Restaurant and Craft Technologies
Academic degree and qualification title in the original	Master's degree in higher education specialty «Food Technologies»
Official Educational Program Title	«Craft Technologies»
Compliance with the standard of higher education of the Ministry of Education and Culture of Ukraine	Meets the standards of higher education of the Ministry of Education and Culture of Ukraine
Diploma type and volume of the program	Master's degree, single, 90 credits ECTS, Training period – 1 year 4 Months
Accreditation	Initial accreditation is scheduled for 2024
Cycle/Level	HPK of Ukraine – level 7, FQ-EHEA – second cycle, EQF-LLL – level 7
Preconditions	Persons who have obtained a Bachelor's degree, a specialist's educational qualification level, a Master's degree are admitted to study for a Master's degree
Language(s) of instruction	Ukrainian
Duration of the educational program	Until July 1, 2024
Educational Program Link	https://knute.edu.ua
2 – Educational program aim	
Formation of a set of knowledge, skills and abilities for higher education students to apply in professional activities in the field in the field of production and management of the quality and safety of craft food products, which involves the implementation of research and innovation activities and is characterized by the uncertainty of conditions and requirements	
3 - Educational Program General Information	
Subject Area	*The object of study and professional activity of the master's degree in food technology is: technological processes and food products.* *The goal of the study:* formation of higher education students' ability to solve complex problems and problems of food technologies, which involves conducting research and/or implementing innovations and is characterized by uncertainty of conditions and requirements. *Theoretical content of the subject area:* scientific concepts, categories, principles, methods, food technologies. *Methods, techniques and technologies:* methods of ensuring the quality and safety of food products, methods of planning and

	conducting, experimental research and processing their results, food production technologies, information and computer technologies. *Tools and equipment:* specialized laboratory and technological equipment and devices (according to the requirements of the educational program), computer equipment and software.
Educational Program Orientation	Educational and professional with an academic orientation
Educational Program Main Focus	Special education in the field of craft food production, acquisition of theoretical knowledge and practical skills, the application of which is aimed at solving professional tasks in the activities of subjects of the food industry and restaurant business; creation of motivational conditions for the competitive selection of the most talented young people to obtain a doctor of philosophy degree within the framework of the relevant educational and scientific program at the third level of higher education. *Key words:* craft, local raw materials, food products, craft production, chemical-technological system, craft technologies, food technology engineering, craft production design.
Features of the program	In-depth study and knowledge of the fundamental and applied scientific bases of innovative activity in the field of craft technologies for the purpose of developing and introducing into the production of high-quality and safe food products; practical training in the field of craft technologies, internships in Ukraine and abroad; interactive field laboratory classes, conducting master classes with the involvement of leading specialists in the production of craft products.
4 – Career Opportunities and Further Learning	
Career Opportunities	Employment at enterprises, institutions and organizations of all forms of ownership in accordance with the National Classifier of Ukraine "Classification of Professions" DK 003:2010 in the positions of specialists: a director of production, a head of the production network, a head of units for scientific and technical training of production, a technical head of production units, professionals in the field of effective economic activity, rationalization of production, innovative activity, project management professionals, quality control professionals.
Further Learning	Continuation of studies at the third educational and scientific level of higher education. Acquisition of additional qualifications in the postgraduate education system.
5 – Training and Assessment	
Teaching and Learning	Lectures, laboratory and practical classes in small groups, distance courses, problem-oriented learning, self-study, learning through practical training.
Assessment	The evaluation is carried out in accordance with the "Regulations on the evaluation of the results of students' and postgraduate studies at SUTE" and the "Regulations on the organization of the educational process of students".
6 – Program Competencies	
Integral Competencies	The ability to solve problems of a research and/or innovative nature in the field of food technology
General Competencies (GC)	GC 1. Ability to search, process and analyze information from various sources. GC 2. Ability to conduct research at an appropriate level. GC 3. Ability to generate new ideas (creativity).

	GC 4. Ability to act socially responsibly and consciously. GC 5. Ability to work in an international context.
Professional Competencies (PC)	PC 1. Ability to choose and use specialized laboratory and technological equipment and devices, science-based methods and software for conducting scientific research in the field of food technologies, in particular *craft food technologies*. PC 2. Ability to plan and carry out scientific research taking into account global trends in scientific and technical development of the industry PC 3. Ability to protect intellectual property in the field of food technology PC 4. The ability to develop programs for the effective functioning of food industry enterprises and/or restaurant establishments in accordance with forecasts of the development of the industry in the conditions of globalization. PC 5. Ability to present and discuss the results of scientific research and projects. PC 6. The ability to ensure the quality and safety of food products, in particular *craft food products*, during the implementation of technological innovations at the enterprises of the industry. *PC 7. The ability to develop food products of a new generation, including functional ones, based on the principles of food combinatorics and the use of safe, biologically complete raw materials and innovative ingredients.* *PC 8. Ability to design new or modernize existing enterprises (workshops, production sites) for the production of craft food products and/or restaurant establishments using craft technologies.* *PC 9. Ability to formulate and implement own models of professional activity in the field of craft food technologies.*
7 - Program Learning Outcomes (PLO)	
	PLO 1. Search, systematize and analyze scientific and technical information from various sources to solve professional and scientific tasks in the field of food technologies, *in particular craft food technologies*. PLO 2. Make effective decisions, evaluate and compare alternatives in the field of food technologies, *in particular craft food technologies*, including in uncertain situations and in the presence of risks, as well as in interdisciplinary contexts. PLO 3. Apply special equipment, modern methods and tools, including mathematical and computer modeling to solve complex problems in food technology. PLO 4. Apply statistical methods of processing experimental data in the field of food technology, use specialized software for processing experimental data. PLO 5. To choose and implement effective technologies, equipment and rational methods of production management in practical production activities, taking into account global trends in the development of food technologies. PLO 6. Develop and implement short- and long-term development programs for industry enterprises, analyze and evaluate their effectiveness, environmental and social consequences

	PLO 7. Have specialized conceptual knowledge, including modern scientific achievements in the field of food technology, clearly and unambiguously communicate own knowledge, conclusions and arguments to specialists and non-specialists. PLO 8. Protect intellectual property in the field of food technologies, perform relevant patent research, prepare documents for obtaining patents for inventions and utility models. PLO 9. Fluency in national and foreign languages to discuss professional activities, research results and innovations in the field of food technologies, *in particular craft food technologies*. PLO 10. Plan and carry out scientific research in the field of food technologies, analyze their results, argue the conclusions. PLO 11. Assess and eliminate risks and uncertainties when making technological and organizational decisions in production conditions to ensure the quality and safety of food products. PLO 12. *Be able to design new and modernize existing enterprises (workshops, production sites) for the production of craft food products using automated design systems and software*.
8 – Resource Support for Program Implementation	
Academic staff	100% of the teaching staff who is involved in the "Craft Technologies" educational program have scientific degrees in their specialty. The participation of foreign specialists in the teaching of the disciplines of the cycle of professional training is possible.
Facilities	The use of specialized laboratories of the university, as well as the production conditions of the leading enterprises for the production of craft food products and establishments of the restaurant business.
Informational, Teaching and Learning Materials	General scientific and special sources of information, educational and methodological and monographic literature, information resources of the distance learning system and on the Internet.
9 – Academic Mobility	
National Credit Mobility	On the basis of bilateral agreements between SUTE and universities of Ukraine
International Credit Mobility	Within the framework of the EU Erasmus + program on the basis of bilateral agreements between SUTE and universities of partner countries; the conclusion of agreements on bilateral graduation, on long-term international projects that provide for student training, the issuance of a bilateral diploma, etc.
Training of Foreign Students	Conditions and features of the educational program in the context of studying foreign citizens: knowledge of the Ukrainian language at a level not lower than B1.

2. List of Educational Program Components and Their Logical Order

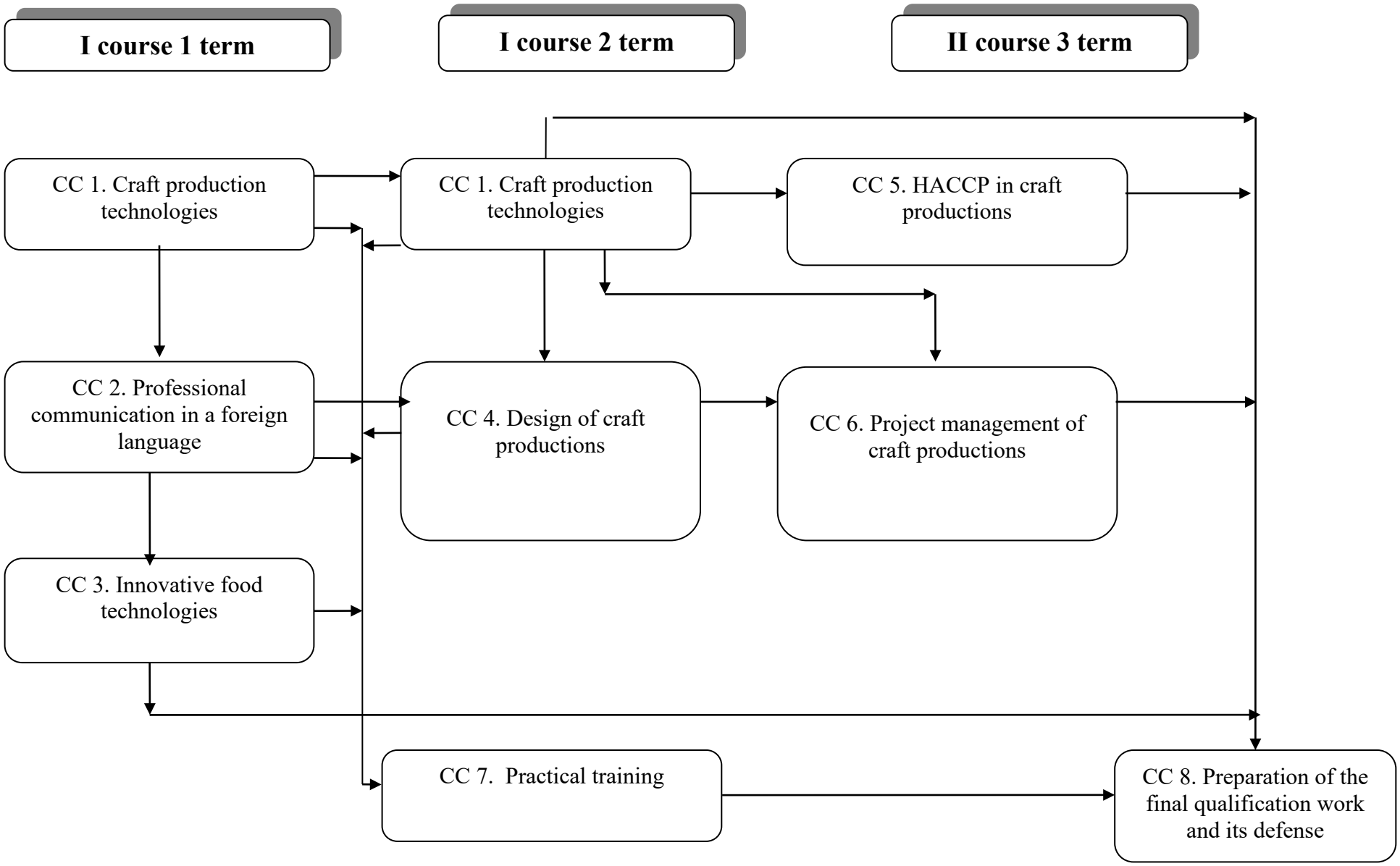
2.1. Educational Program Components

№	Educational Program Components (disciplines, term projects (papers), practical training qualification exam, graduate paper)	Total credits
	Compulsory Components (CC) of EP	
CC 1.	Craft production technologies	13,5
CC 2.	Professional communication in a foreign language	6
CC 3.	Innovative food technologies	6
CC 4.	Design of craft productions	7,5
CC 5.	HACCP in craft productions	6

CC 6.	Project management of craft productions	6
CC 7.	Practical training	9
CC 8.	Preparation of the final qualification work and its defense	12
	Total Credits for Compulsory Components:	**66**
	Optional Components (OC) of EP	
OC 1	Audit of investment projects	6
OC 2	Business engineering	6
OC 3	Safety of life	6
OC 4	Hygiene and sanitation	6
OC 5	Business negotiations	6
OC 6	Contract law	6
OC 7	Economic analysis	6
OC 8	Examination of goods	6
OC 9	Intellectual Property	6
OC 10	Internet marketing	6
OC 11	Information wars	6
OC 12	Consumer law	6
OC 13	Concepts and restaurant creativity	6
OC 14	Logistics management	6
OC 15	Methodology and organization of scientific research	6
OC 16	Public speaking	6
OC 17	Fundamentals of cyber security	6
OC 18	Appraisal of business and enterprise property	6
OC 19	Legal regulation of business safety	6
OC 20	Business psychology	6
OC 21	Strategic marketing of craft productions	6
OC 22	Technologies of food production	6
OC 23	Management of business processes	6
OC 24	Food microbiology	6
OC 25	Chemistry of taste, smell, color	6
	Total Credits for Optional Components:	**24**
	TOTAL NUMBER OF EP CREDITS	**90**

Final assessment of students is carried out in the form of a final exam for all components of the educational program.

2.2. Structural and logical scheme of EP



3. The Form of Certification of Applicants for Higher Education

Certification is carried out in the form of public defense of the final qualification work.

The final qualification work should be aimed at solving a complex difficult problem or a problem in the field of food technology, which involves research and/or innovation and is characterized by uncertainty of conditions and requirements.

There must be no academic plagiarism, falsification or writing off in the final qualification work.

Final qualification works should be published on the official website of SUTE or in the repository of the higher education institution.

4.1. Matrix of correspondence of program competences to compulsory EP components

Components / Competences	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8
GC 1	x	x	x	x	x	x	x	x
GC 2			x				x	x
GC 3	x		x	x		x	x	x
GC 4	x				x	x	x	x
GC 5		x			x		x	x
PC 1			x				x	x
PC 2			x				x	x
PC 3			x				x	x
PC 4						x		x
PC 5		x	x			x	x	x
PC 6					x			x
PC 7	x		x				x	x
PC 8				x				x
PC 9						x		x

4.2. Matrix of correspondence of program competences to optional EP

Components / Competences	OC 1	OC 2	OC 3	OC 4	OC 5	OC 6	OC 7	OC 8	OC 9	OC 10	OC 11	OC 12	OC 13	OC 14	OC 15	OC 16	OC 17	OC 18	OC 19	OC 20	OC 21	OC 22	OC 23	OC 24	OC 25
GC 1	x				x	x	x	x	x	x	x		x	x	x		x	x	x	x	x	x	x		
GC 2							x	x		x					x						x				
GC 3		x											x		x						x				
GC 4	x		x		x	x			x	x		x					x	x	x	x	x				
GC 5		x		x	x	x				x		x		x							x				
GC 1								x							x									x	x
GC 2								x							x							x		x	
GC 3									x										x						
GC 4							x							x							x				
GC 5	x				x	x										x									
GC 6				x				x																x	
GC 7																						x		x	x
GC 8																						x			
GC 9		x											x								x		x		

5.1. Program Learning Outcomes and Compulsory Components Matrix

Components / Program Learning Outcomes	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8
PLO 1	x		x	x	x	x	x	x
PLO 2					x	x		x
PLO 3			x				x	x
PLO 4			x				x	x
PLO 5	x		x			x	x	x
PLO 6						x		x
PLO 7	x		x		x		x	x
PLO 8			x				x	x
PLO 9		x					x	x
PLO 10			x				x	x
PLO 11					x		x	x
PLO 12				x				x

5.2. Program Learning Outcomes and Optional Components Matrix

Components / Program Learning Outcomes	OC 1	OC 2	OC 3	OC 4	OC 5	OC 6	OC 7	OC 8	OC 9	OC 10	OC 11	OC 12	OC 13	OC 14	OC 15	OC 16	OC 17	OC 18	OC 19	OC 20	OC 21	OC 22	OC 23	OC 24	OC 25
PLO 1		x			x			x				x	x	x	x						x	x			
PLO 2	x				x	x	x			x	x		x	x				x	x	x	x		x		
PLO 3		x						x							x							x			
PLO 4	x									x					x										
PLO 5	x	x											x	x				x					x		
PLO 6	x		x			x	x						x					x	x		x		x		
PLO 7				x	x		x	x				x				x						x		x	x
PLO 8									x								x								
PLO 9						x										x									
PLO 10				x											x							x		x	x
PLO 11	x	x		x				x						x				x	x	x			x	x	x
PLO 12																						x			