3. Educational Program.

3.1. Profile of educational programme " Restaurant Technologies and Food Design " of subject area 181 " Food Processing "

Director of the Bachelor's degree programme "Restaurant Technologies and Food Design" – Fedorova D., Prof., Doctor of Sciences

1 – General information	
Full name of IHE and structural unit	Kyiv National University of Trade and Economics Faculty of Technologies and Business Department of Restaurant and Craft Technologies
Academic degree and qualification title in the original	Bachelor's degree in higher education Subject area "Food Processing "
Educational Program Title	"Restaurant Technologies and Food Design"
Compliance with the standard of higher education of the Ministry of Education and Science of Ukraine	It corresponds to the NQF of the Ministry of Education and Science of Ukraine
Diploma type and volume of the program	Bachelor's degree , 240 credits ECTS, Training period 3 year 10 months
Accreditation	Initial accreditation is scheduled for 2024 pik
Cycle/Level	HPK of Ukraine – level 6, 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	2024
Educational Program Link	https://knute.edu.ua
2 – Educational program aim	
Formation of a set of knowledge, skills and abilities for students to apply in professional activities in the field of production and management of food quality and safety, in particular in the field of restaurant business.	
3 - Educational Program General Information	
Subject Area	*Subject:* technological processes and food products. *Learning objective:* to develop in higher education students the competencies necessary for professional activities in the field of production and quality and safety management of food products. *Theoretical content of the subject area:* basic concepts and principles of designing and functioning of enterprises in the food industry and restaurant establishments, quality and safety management system of food products, essence and parameters of technological processes in food production, principles of developing new and improving existing food technologies, rules for applying current legislative and regulatory framework, and system of marketing analysis in production conditions. *Methods, methodologies, and technologies that a graduate should master for practical application:* a complex of organizational and technological measures to improve the efficiency of enterprises and

	establishments in the food industry, methodologies and methods of quality and safety control of food products, planning and calculation of material, financial, and labor resources needs. *Equipment:* modern technological and laboratory equipment and devices, computer hardware and software
Educational Program Orientation	Academic,educational, applied
Educational Program and Specialization Goals and Objectives	Special education in the field of technology, food design, organization of production and sale of food products in restaurant business, namely: acquisition of theoretical knowledge, mastery of methods and technologies, the application of which is aimed at solving professional matters in restaurant business; creation of motivational conditions for competitive selection of the most talented young people with higher professional education for further development of their potential in the framework of master's programs. Focused on acquisition of theoretical knowledge and practical skills in the diagnosis of technological processes of food production; gaining experience in demonstrating creativity in developing signature menus and haute cuisine concepts based on the application of modern approaches and food design trends; gaining experience in demonstrating creativity in developing signature menus and haute cuisine concepts based on the application of modern approaches and food design trends, comprehensive scientific methods; ability to create creative concepts for servicing festive events for consumers in restaurant establishments and beyond, creating and implementing food design and food service projects in HoReCa establishments; acquisition of necessary research skills for a scientific career. Keywords: technology, production, food products, restaurant technologies, food design, organization, restaurant business
Spesific requirements	Interdisciplinary and multi-profile training of specialists in managing technological processes of production and quality of restaurant products, service provision, particularly in the restaurant business, based on mastering technological, commodity science, organizational, management, marketing, economic skills, sanitary and hygienic control skills, and food design skills in developing new menu concepts; creating and implementing food design and food service projects to serve consumers in HoReCa establishments and beyond. Interdisciplinary courses that provide comprehensive knowledge about creating and promoting business projects in the restaurant industry. Involvement of well-known practitioners from the restaurant business in the educational process. Internships and internships in Ukraine and abroad with obtaining certificates. Interactive field practical classes. Involvement of well□known practitioners of restaurant business in the educational process.
4 – Career Opportunities and Further Learning	
Career opportunities	Employment at food industry enterprises and in food service establishments of various forms of ownership, in positions of specialists whose functional duties relate to (in accordance with the National Classifier of Ukraine 'Classification of Occupations' DK 003:2010"):

	▪ 1225. Heads of production units in restaurants, hotels and other accommodation (head of a restaurant, production manager, head of a canteen, head of production, chief cook, chief technologist, Head of catering service). ▪ 1315. Heads of restaurants without a management staff (manager of a restaurant, cafe, canteen, etc.; head of a restaurant, cafe, dining room, etc .; restaurateur) ▪ 2482. Professionals in restaurant business (engineer-technologist, restaurant specialist). ▪ 3570. Food technology specialists. ▪ 3414. Specialized service specialists Employment in the food industry and in restaurants of various forms of ownership, in the positions of specialists whose functional responsibilities include:
Further learning	Continuation of education for a Master's degree
5 – Training and Assessment	
Teaching and learning	Individualized learning, self-learning, problem-oriented learning, the method of critical thinking, training through laboratory practice.
Assessment	According to "Regulations on the organization of the educational process of students", "Regulations on the assessment of learning outcomes of students and graduate students at SUTE": written exams, oral presentations, testing, oral examination, module control, tests, individual tasks, performance and defense of the final qualification work.
6 – Program Competences	
Integral Competence	Ability to solve complex specialized tasks and practical matters of technical and technological nature, characterized by complexity and uncertainty of conditions in the production conditions of food industry and restaurant industry and in the learning process, which involves the application of theoretical foundations and methods of food technology, conducting research and/or implementing innovations under conditions of uncertainty, particularly in the restaurant business and in the HoReCa segment.

General Competence	**GC 01**. Knowledge and understanding of the subject area and professional activity. **GC 02**. Ability to learn and master modern knowledge. **GC 03**. Ability to show initiative and entrepreneurship. **GC 04**. Skills in the use of information and communication technologies. **GC 05**. Ability to search and analyze information from various sources. **GC 06**. Ability to assess and ensure the quality of work performed. **GC 07**. Ability to work in a team. **GC 08**. Ability to work autonomously. **GC 09**. Skills for safe activities. **GC 10**. Desire to preserve the environment. **GC 11**. Ability to communicate in the state language both orally and in writing. **GC 12**. Ability to communicate in a foreign language. **GC 13**. Ability to exercise rights and responsibilities as a member of society, to realize values of civil society and the need for its

	sustainable development, the rule of law, human and civil rights and freedoms in Ukraine. **GC 14**. Ability to preserve and multiply moral, cultural, scientific values and achievements of society based on understanding the history and patterns of the development of the subject area, its place in the general system of knowledge about nature and society and in thedevelopment of society, machinery and technology, use different types and forms of physical activity to ensure a healthy lifestyle.
Professional Competence	**PC 15**. Ability to implement food technology based on understanding the essence of the main components of food raw materials transformation during technological processes in the production. **PC 16**. Ability to manage technological and service processes using technical, informational and software. **PC 17**. Ability to organize and control the quality and safety of raw materials, semi-finished products and food products using modern methods. **PC 18**. Ability to ensure product quality and safety on the basis of relevant standards and within food safety management systems during their production and sale. **GC 19**. Ability to develop new and improve existing food technologies taking into account the principles of nutrition, resource saving and intensification of technological processes, in particular the technology of restaurant products, taking into account current trends and trends in food design. **PC 20**. Ability to compile business documentation and perform technological and economic calculations. **PC 21**. Ability to select and operate technological equipment, to compile equipment-technological schemes of food production, in particular in restaurants. **PC 22**. Ability to conduct research in specialized laboratories to deal with applied tasks. **PC 23**. Ability to design new or upgrade existing production facilities (production sites), in particular restaurant facilities. **PC 24**. Ability to develop draft regulations using current legislatioand reference materials. **PC 25**. Ability to develop and implement effective methods of work organization, to be responsible for the professional development of individuals and / or groups of people. **PC 26**. Ability to form a communication strategy in the field of food technology, to have a professional discussion. **PC 27**. Ability to increase production efficiency, implement modern management systems. **К 28**. *Ability to organize the technological process of food production and customer service in restaurant establishments and beyond their premises,.* **К 29**. *Ability to apply marketing technologies for organizing restaurant business and ensuring competitive advantages of the enterprise in the consumer market.*
7 - Program Learning Outcomes	
	PLO 01. Knowledge and understanding of basic concepts, theoretical and practical problems in the field of food technology. **PLO 02**. Ability to demonstrate creative initiative and improve

	personal professional level by continuing education and self-education. **PLO 03**. Ability to apply information and communication technologies for information support of professional activity and carrying out researches of applied character. **PLO 04**. Ability to search and process scientific and technical information from various sources and use it to solve specific technical and technological problems. **PLO 05**. Knowledge of the scientific basis of food production technological processes and patterns of physico-chemical, biochemical and microbiological transformations of the main components of food raw materials during technological processing. **PLO 06**. Knowledge and understanding of the main factors influencing the synthesis and metabolism of food components and the role of nutrients in human nutrition. **PLO 07**. Ability to organize, control and manage technological processes of food processing into food products, including the use of technical means of automation and control systems, in particular in restaurants. **PLO 08**. Ability to develop or improve food technology of high nutritional value, taking into account global trends in the industry, in particular, the technology of restaurant products, taking into account current trends in food design. **PLO 09.** Ability to develop draft technical conditions and technological instructions for food products, technological cards for restaurant industry production. **PLO 10**. Ability to implement quality management systems and food safety. **PLO11**. Ability to determine the compliance of quality indicators of raw materials, semi-finished products and finished products with regulatory requirements using modern methods of analysis (or control). **PLO12**. Ability to design new and modernize existing enterprises, shops, production sites using computer-aided design systems andsoftware. **PLO 13**. Ability to choose modern equipment for technical outfit of new or reconstructed enterprises (shops), to know the principles of its work and rules of operation, to make hardware-technological schemes of food production of the designed assortment. **PLO 14**. Ability to increase production efficiency through the introduction of resource-saving and competitive technologies, to analyze the state and dynamics of demand for food products, in particular in restaurants. **PLO 15**. Ability to introduce modern enterprise management systems. **PLO 16**. Ability to adhere to safety rules and take technical and organizational measures to organize safe working conditions during production activities. **PLO17**. Ability to organize the process of waste disposal and ensure environmental cleanliness of production. **PLO 18**. Ability to have basic skills in conducting theoretical and / or experimental research conducted individually and / or as part of a research team.

	PLO 19. Ability to increase the efficiency of work by combining independent and team work. **PLO 20**. Ability to conclude business documentation in the state language. **PLO 21**. Ability to communicate the results of activities to a professional audience and the general public to convey ideas, problems, solutions and personal experience in the field of food technology and restaurant service. **PLO 22**. Ability to carry out business communication in the professional sphere in Ukrainian and foreign languages. **PLO 23**. Ability to have skills in organizing the work of individual production units of enterprises and coordinating their activities, as well as in organizing customer service in restaurant establishments and beyond their premises. **PLO 24**. Ability to carry out technological, technical, economic calculations in the framework of development and introduction of food products to the consumer market, keep records of material resource costs. **PLO 25**. Ability to identify creative initiative on market transformation of the economy. **PLO 26**. Ability to inform and defend one's own viewpoints and public position, to be socially responsible and consciously responsible. **PLO 27**. Ability to preserve and increase the achievements and values of society, lead a healthy lifestyle. ***ПР 28***. Ability to apply marketing methods and tools, marketing technologies for organizing restaurant business and ensuring competitive advantages of the enterprise in the consumer market.
8 – Resource Support for Program Implementation	
Academic staff	More than 85% of the teaching staff involved in teaching the cycle of professional training disciplines must have appropriate academic degrees in the disciplines taught
Facilities	The use of modern equipment of specialized laboratories of the university, as well as leading restaurants. Educational and scientific laboratory of food production technology Educational and scientific laboratory of restaurant production technology Educational and scientific laboratory of service organization in the restaurant industry Enology and bar management laboratory Sensory analysis laboratory HoReCa design laboratory Design and engineering laboratory Laboratory of automated design systems Laboratory of integrated business process management systems Educational and scientific business simulation center VR library, SMART library Availability of social and household infrastructure of SUTE
Informational, Teaching and Learning Materials	The use of the virtual educational environment of State University of Trade and Economics and authors' developments of the teaching staff.
9 – Academic Mobility	
National Credit	On the basis of bilateral agreements between SUTE and universities

Mobility	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
Training of Foreign Students	Possibility to teach foreign nationals after completing the Ukrainian language course

2. List of Educational Program Components and Their Logical Order

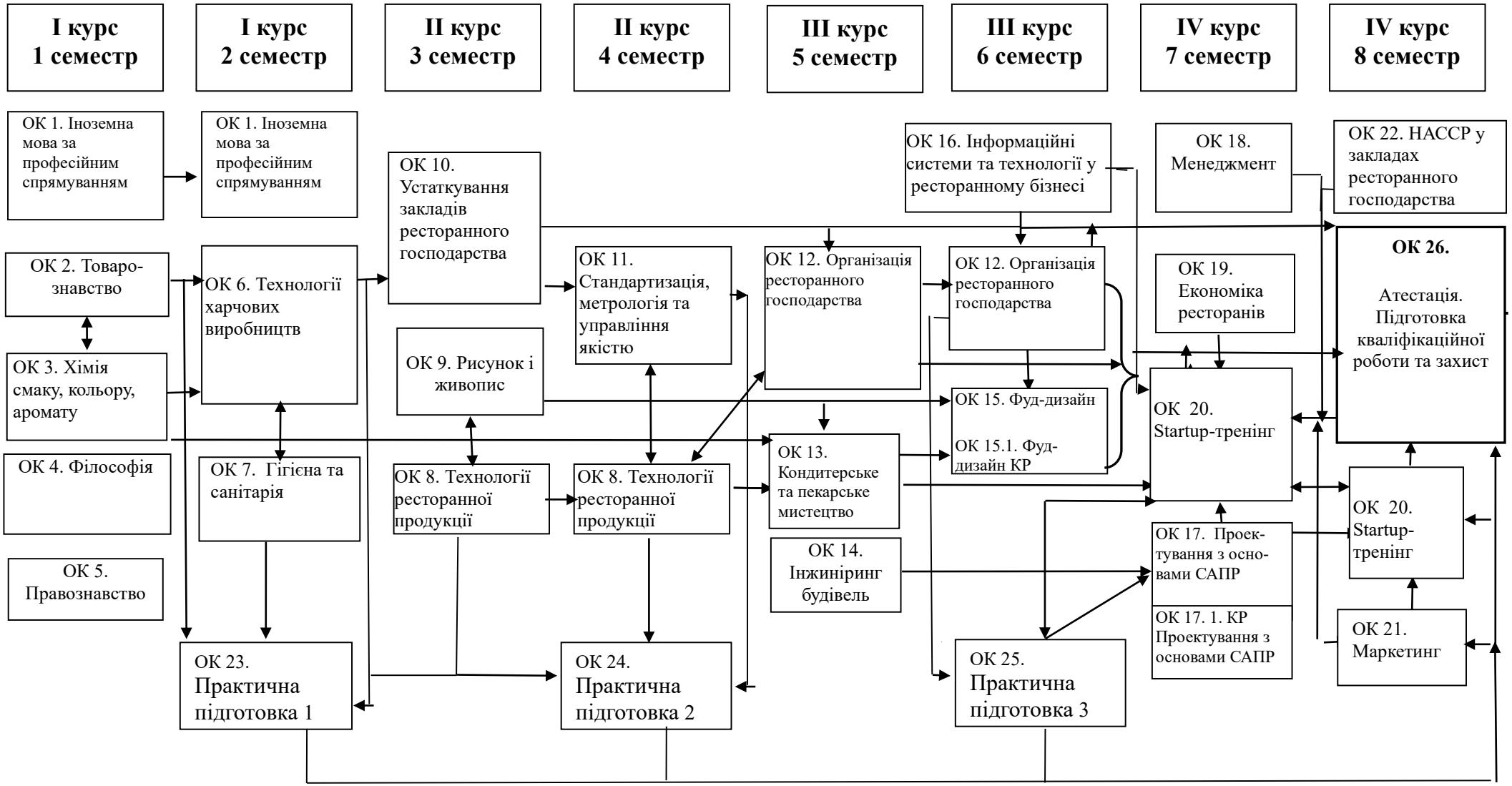
2.1. Educational Program Components

№	Educational Program Components (disciplines, term projects (papers), practical training qualification exam, graduate paper)	Total credits
1	2	3
	Compulsory Components (CC) of EP	
CC 1	Foreign Language for Specific Purposes	12
CC 2	Commodity science	6
CC 3	Chemistry of taste, aroma, color	6
CC 4	Philosophy	6
CC 5	Science of law	6
CC 6	Technologies of food production	6
CC 7	Hygiene and sanitation	6
CC 8	Technologies of restaurant products	12
CC 9	Drawing and Painting	6
CC 10	Equipment of restaurants	6
CC 11	Standardization, metrology and quality management	6
CC 12	Organization of restaurant business	12
CC 13	Confectionary and baking art	6
CC 14	Building engineering	6
CC 15	Food design	6
CC 12.1	CP on food-design	
CC 16	HACCP in restaurant establishments	6
CC 17	Design with the basics of CAD	6
CC 17.1	CP on design with the basics of CAD	
CC 18	Management	6
CC 19	Economy of restaurants	6
CC 20	Start Up-training	9
CC 21	Marketing	6
CC 22	Information systems and technologies in the restaurant business	6
CC 23	Practical training 1	6
CC 24	Practical training 2	6
CC 25	Practical training 3	6
CC 26	Attestation. Preparation of the final qualification work and its defense	9
	Total Credits for Compulsory Components	**180**
	Optional Components (OC) of EP	
OC 1	Architectonics and design in restaurant business	6
OC 2	Bar business	6
OC 3	Life safety	6
OC 4	Safety of goods	6
OC 5	Brand management	6
OC 6	Accounting	6
OC 7	Commercial law	6
OC 8	Interior, furniture and equipment design	6
OC 9	Design in advertising	6
OC 10	Restaurant design	6
OC 11	Second foreign language	24
OC 12	Examination of alcoholic beverages	6

OC 13	Oenology	6
OC 14	Business Ethics	6
OC 15	Ethnic culinary	6
OC 16	Consumer protection	6
OC 17	Event management	6
OC 18	Imageology	6
OC 19	Foreign Language for Speciality	6
OC 20	Information warfare	6
OC 21	History of Ukraine	6
OC 22	History of Ukrainian culture	6
OC 23	Communication management	6
OC 24	Critical thinking	6
OC 25	Business Process Modeling	6
OC 26	National interests in the world geopolitics and geo-economics	6
OC 27	Fundamentals of Cybersecurity	6
OC 28	Business law	6
OC 29	Politology	6
OC 30	Processes and devices of food production	6
OC 31	Psychology	6
OC 32	Psychology of advertising	6
OC 33	Nutritional psychology	6
OC 34	Advertising on the Internet	6
OC 35	Religious studies	6
OC 36	World Culture	6
OC 37	Sensory analysis	6
OC 38	Sociology	6
OC 39	Fundamentals of composition and Graphic Design	6
OC 40	Labor Law	6
OC 41	The Ukrainian language for specific purposes	6
OC 42	Service distribution management	6
OC 43	Photojournalism and Photography	6
OC 44	Franchising	6
OC 45	Food Microbiology	6
	Total Credits for Optional Components:	**60**
TOTAL NUMBER OF EP CREDITS		**240**

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

2.2. Структурно-логічна схема ОП



3. The Form of Certification of Applicants

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

The final qualification work involves independent solution of a specialized problem of design or research nature.

There can 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. Матриця відповідності програмних компетентностей обов'язковим компонентам освітньої програми

	Компоненти / Компетентності	ОК 1	ОК 2	ОК 3	ОК 4	ОК 5	ОК 6	ОК 7	ОК 8	ОК 9	ОК 10	ОК 11	ОК 12	ОК 13	ОК 14	ОК 15	ОК 15.1	ОК 16	ОК 17	ОК 17.1	ОК 18	ОК 19	ОК 20	ОК 21	ОК 22	ОК 23	ОК 24	ОК 25	ОК26
Загальні компетентності	К 01		•			•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	К 02		•	•	•	•	•	•	•		•		•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	К 03						•		•				•	•		•	•				•		•	•				•	•
	К 04																								•			•	•
	К 05		•	•	•	•	•		•				•	•	•	•	•	•			•	•	•	•	•		•	•	•
	К 06		•				•	•	•				•	•		•		•								•	•	•	
	К 07								•				•	•		•							•			•	•	•	
	К 08	•		•		•			•				•	•		•	•		•	•		•	•			•	•	•	•
	К 09						•	•	•					•		•		•								•	•	•	
	К 10						•		•		•			•		•										•	•	•	•
	К 11			•		•	•	•			•	•			•		•				•	•	•	•		•	•	•	•
	К 12	•																											
	К 13					•																							
	К 14				•				•	•				•		•													
Спеціальні (фахові) компетентності	К 15			•			•		•					•		•	•								•	•	•	•
	К 16																						•			•	•	•	•
	К 17								•					•											•	•	•	•
	К 18		•				•	•				•						•									•	•	•
	К 19						•		•	•				•		•	•										•	•	•
	К 20								•					•								•	•				•	•	•
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	К 27													•							•		•					•	
	К 28												•	•		•	•						•				•	•	•
	К 29																						•	•				•	•

4.2. Матриця відповідності програмних компетентностей вибірковим компонентам освітньої програми

Компоненти / Компетентності		ВК1	ВК 2	ВК 3	ВК 4	ВК 5	ВК 6	ВК 7	ВК 8	ВК 9	ВК 10	ВК 11	ВК 12	ВК 13	ВК 14	ВК 15	ВК 16	ВК 17	ВК 18	ВК 19	ВК 20	ВК 21	ВК 22	ВК 23	ВК 24	ВК 25	ВК 26	ВК 27	ВК 28	ВК 29	ВК 30	ВК 31	ВК 32	ВК 33	ВК 34	ВК 35	ВК 36	ВК 37	ВК 38	ВК 39	ВК 40	ВК 41	ВК 42	ВК 43	ВК 44	ВК 45
Загальні компетентності	К 01	•	•	•	•	•					•		•		•	•	•			•		•	•					•					•				•			•			•		
	К 02	•	•		•	•		•		•			•	•		•		•	•	•	•			•	•	•	•	•	•		•	•	•	•		•	•		•	•	•	•	•	•
	К03	•	•		•					•			•		•									•		•								•	•							•	•		
	К 04						•		•	•	•							•			•							•							•						•		•	•		
	К 05	•	•		•	•	•	•					•	•		•	•			•	•			•	•	•	•	•	•		•			•	•			•	•	•	•			•	•	
	К 06	•	•		•				•	•			•		•										•																					
	К 07		•			•				•	•		•			•		•						•							•	•		•							•	•		
	К 08						•									•	•		•																			•								
	К 09			•	•				•												•										•															
	К 10																					•	•								•															•
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	К 14		•														•	•	•					•								•	•	•		•	•								
Спеціальні (фахові, предметні) компетентності	К 15													•																•														•
	К 16					•																				•				•											•				
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	К 29																																											

5.1. Матриця забезпечення програмних результатів навчання відповідними обов'язковими компонентами освітньої програми

Компоненти / Програмні результати навчання	ОК 1	ОК 2	ОК 3	ОК 4	ОК 5	ОК 6	ОК 7	ОК 8	ОК 9	ОК 10	ОК 11	ОК 12	ОК 13	ОК 14	ОК 15	ОК 15.1	ОК 16	ОК 17	ОК 17.1	ОК 18	ОК 19	ОК 20	ОК 21	ОК 22	ОК 23	ОК 24	ОК 25	ОК 26
ПР 01			•			•		•				•	•	•	•	•	•					•			•	•	•	•
ПР 02	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•
ПР 03																						•		•			•	•
ПР 04								•			•				•	•	•	•	•			•						•
ПР 05			•			•		•							•											•	•	•
ПР 06			•					•							•										•	•	•	•
ПР 07						•		•					•		•	•						•					•	•
ПР 08								•					•		•	•											•	•
ПР 09								•			•		•		•	•										•	•	•
ПР 10		•									•						•					•					•	•
ПР 11		•	•			•	•	•					•		•		•								•	•	•	•
ПР 12														•				•	•			•						•
ПР 13						•		•		•					•			•	•			•				•	•	•
ПР 14						•		•					•		•								•			•	•	•
ПР 15																				•			•					
ПР 16						•		•							•		•								•	•	•	•
ПР 17						•		•							•		•					•				•	•	
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ПР 19								•						•	•								•			•	•	
ПР 20								•					•		•											•	•	•
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ПР 26				•	•																	•						
ПР 27				•																								
ПР 28																						•	•					

5.2. Матриця забезпечення програмних результатів навчання відповідними вибірковими компонентами освітньої програми

Компоненти / Програмні результати навчання	ВК 1	ВК 2	ВК 3	ВК 4	ВК 5	ВК 6	ВК 7	ВК 8	ВК 9	ВК 10	ВК 11	ВК 12	ВК 13	ВК 14	ВК 15	ВК 16	ВК 17	ВК 18	ВК 19	ВК 20	ВК 21	ВК 22	ВК 23	ВК 24	ВК 25	ВК 26	ВК 27	ВК 28	ВК 29	ВК 30	ВК 31	ВК 32	ВК 33	ВК 34	ВК 35	ВК 36	ВК 37	ВК 38	ВК 39	ВК 40	ВК 41	ВК 42	ВК 43	ВК 44	ВК 45
ПР 01		•						•	•	•		•			•																										•		
ПР 02		•		•	•		•		•			•	•			•	•		•	•			•	•	•		•	•			•	•		•			•			•		•		
ПР 03				•					•				•							•					•												•					•		
ПР 04		•			•				•			•								•				•	•		•			•			•								•	•	•	
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