## **Kyiv National University of Trade and Economics**

**Faculty of trade and marketing**

**Information package**

**European Credit Transfer System and Accumulation System (ECTS)**

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| **Spchere of knowledge** | **07 "Management and Administration"** |
| **Specialty** | **076 "Enterpreneurship, trade** **and stock-exchange activities "** |
| **Specialization** | **"Control of the safety and quality of goods"** |
| **Education level** | **"master"** |

**Kyiv 2018**

**3. Educational Program**

Program team manager(program guarantor) – Belinska Svitlana Omenyanivna, head of the commodity research, safety and quality management department, Doctor of Engineering, Prof.

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| **1 – General information** |
| **Full name of IHE and structural unit** | Kyiv National University of Trade and Economics |
| **Level of higher education and qualification name in the original language** | Level of education: masterSpeciality: «Entrepreneurship, trade and stock exchange activity» Specialiation: Control of the safety and quality of goods |
| **Educational program official name** | Safety and quality control of goods |
| **Diploma type and volume of the program** | Unitary, 90 ECTS credits, studying period 1 year 4 months |
| **Accreditation** | Ministry of Education and Science of Ukraine, accreditation certificate DN No 1188328 dated July 10, 2017, expires on 01.07.2024July 10, 2017 |
| **Cycle/Level** | FQ-EHEA – second cycleNRK -Ukraine – 8th level, ЕQF-LLL – 7th level |
| **Preconditions** | First cycle of higher education |
| **Languages of instruction** | Ukrainian  |
| **Duration period** | till July, 1 2024  |
| **Internet address for permanent placement of the program description** | https://www.knteu.kiev.ua/ |
| **2 – Educational program aim** |
| Training of modern qualified specialists in the field of safety and quality management, creation of conditions for career development and professional growth in state control bodies in the field of quality control and safety of food products, enterprises of the food industry and sphere of circulation, research and educational establishments. |
| **3 – Educational program characteristics** |
| **Subject area ( sphere of knowledge, speciality, and specialization)** | «Management and administration»«Entrepreneurship, trade and stock exchange activities»«Safety and quality of goods management» |
| **Educational program orientation** | Professional, applied, researching. |
| **Main focus of the educational program and specialization** | Special education in management and control of quality and safety of consumer goods area, sphere of production and circulation of food and non-food products field. Creation of motivation conditions of competitive selection most of the talented youth with high professional education for successive potential development. |
| **Features of the program** | Practical training. Interactive setting out practical training. Famous practical workers in management sphere are implicated in safety and quality, taking practice features, which relevant of international standarts, leading in management sphere, quality and safety of food in NASSR principles, operation and development management systems by quality and safety of food. |
| **4 – Graduate employability and further learning** |
| **Employability** | According to National classifier of kinds of economic operations DK 009:2010, and also with taking demands in working market with kinds of professional activity of masters in safety and quality management: * Wholesale and retail trade – G;
* Rerolling industry – О;
* Warehousing – Н. 52.10;
* Provision of finished dishes – І. 56.2;
* Consultation in commercial and management questions– М. 70.22;
* Technical tests and research – М. 71.20;
* Researches and exploratory development in natural and technical studies– М. 72.19;
* Regulation and assistance of effective performing of economic action – О. 84.13;
* Activities in high education sphere К.85.42;.

A graduate degree specialist in Master of Commodities and Commerce in accordance with the National Classification of Professions DK 003: 2010 may hold the following primary positions:Head of the institution (structural unit) for standardization, certification, and qualityManager of quality systemsManager of quality systems in public administrationManager of environmental systemsQuality engineer Standardization and quality engineerFood Safety AuditorQuality system auditorState AuditorSpecialist in standardization, certification and qualitySpecialist in qualitySpecialist in commodity market research. |
| **Further learning** | Possible education on higher level to take doctor’s degree in philosophy.  |
| **5 – Training and assessment** |
| **Teaching and learning** | Lectures, labor and practice work in small groups, distance courses, practical preparation, student-oriented studying, self studying , problem-orientated studying. |
| **Assessment** | According to Position about student educational process organization that was approved by science council of KNUTE from June, 23 2016  |
| **6 – Program competence** |
| **Integral competence (IC)** | Possibility to solve untypical specialized tasks in enterprise quality management sphere and food safety management, which involves the application of the provisions and methods of the corresponding science, acquired professional knowledge and is characterized by a certain unidentification of conditions; the ability to form a strategy for enterprise development in the field of safety and quality management within the framework of the company's overall market strategy. |
| **General competence (GC)** | Competence, determined by standards of higher education of specialty:GC 1 Possibility to evaluate critically and predict social, economic, political, environmental, cultural and other events and phenomenaGC 2 Possibility to apply knowledge in practical situationsGC 3 Possibility to use foreign languages in profession activitiesGC 4 Possibility to evaluate phenomenon critically, situations, activity of individuals, to lean on knowledgeGC 5 Possibility to take responsibility for professional knowledge and practice, an assessment of the team's strategic development GC 6 Possibility to study and take modern knowledgeGC 7 Possibility to build communication net for exchange information and back connection, to lead correspondenceCompetence determined by the high educational institution:GC 8 Ability to develop and manage projectsGC 9 Ability to motivate people and achieve common purposes.GC 10 Ability to take on the initiative and strengthen the spirit of entrepreneurship and curiosityGC 11 Ability to evaluate and maintain the quality of workGC 12 Ability to abstract and analytical thinking and generate ideas |
| **Professional competence (PC)** | Competence determined by the higher educational institutions specialty:PC 1 Knowledge and ability to apply tools and methods of quality managementPC 2 Ability to analyze the risks of dangerous commodity factors at different stages of commodity rotation and life cycle and to develop and implement management measures for themPC 3 Possibility to develop and implement safety and quality management measuresPC 4 Ability to plan and conduct an experiment to study the effects of various factors and assess the safety of goodsPC 5 Possibility to plan, organize and control the fulfillment of sanitary and hygiene requirements, programs-prerequisites for the introduction of food safety management systems on the principles of NASSRPC 6 Possibility to manage the document management of quality and safety management systems in accordance with ISO standards and other common systemsPC 7 Ability to carry out training and retraining of personnel in matters of quality and safety management of food productsPC 8 Possibility to provide consulting services, to carry out expert and audit activities in the area of quality and safety management and controlCompetence determined by the higher educational institution:PC 9 Possibility to form, implement and control a training and training program for personnel on quality and safety managementPC 10 Possibility to develop, implement measures to control the implementation of outsourcing work in the management systemPC 11 Possibility to develop procedures for monitoring the implementation of management of dangerous factors in the NASSR systemPC 12 Possibility to carry out a comprehensive assessment of compliance of the sanitary measures subject to national, international and domestic requirementsPC 13 Possibility to form an information strategy of the enterprise in the field of quality and safety managementPC 14 Possibility to develop a sampling program to monitor the quality and safety of goods and raw materialsPC 15 Possibility to develop measures to monitor the performance of their duties by staff within the framework of management systems at the enterprisePC 16 Possibility to develop communication channels with controlling organizations, contractors in the field of quality and safety management |
| **7 – Program learning outcomes (PLO)** |
|  | Program learning outcomes defined by the higher education standard of the specialty:PLO 1 Ability to communicate in a foreign language in professional field and business communication, work with professional literature in a foreign languagePLO 2 Ability to design and manage projects in the professional fieldPLO 3 Ability to determine and predict the quality of goods at different stages of commodity circulation using organoleptic and instrumental research methods, based on business card informationPLO 4 Ability to conduct expert examination and assessment of the quality and safety of finished products, semi-finished products and raw materialsPLO 5 Ability to identify end-product hazards associated with raw materials, ingredients, production environment and personnel PLO 6 Apply methods for risk assessment of dangerous factorsPLO 7 Effective distribution of management measures based on risk analysis of dangerous factors, and their further implementation and monitoringPLO 8 To monitor the proper implementation of the requirements of sanitary norms and regulations for enterprises for the production and circulation of goods,PLO 9 To monitor compliance with the rules of labor protection, safety and environmental protection against pollution, the ability to organize the control of metrological equipment provisionPLO 10 Provision of the enterprise and the current calibration of the control and measuring means in accordance with the regulatory requirements and regulationsPLO 11 Ability to administer food quality management systems and food safety on the principles of NASSR using good practices GMP, GLP, GAP, etcPLO 12 Ability to provide consulting services in the field of management of quality and safety systems, to carry out expert activity in this areaPLO 13 Ability to develop, implement and maintain document management within the framework of enterprise management systemsPLO 14 Ability to plan, organize and implement enterprise verification system verification measuresPLO 15 Ability to develop a process model of enterprise activity and to systematize itProgram learning outcomes identified by higher education institution:PLO 16 Ability to communicate with senior management representatives in order to provide them with an adequate understanding of the purpose and performance of the enterprise management systemsPLO 17 Ability to formulate environmental policy of the enterprisePLO 18 Ability to establish inter-system communication communications with the objects of the enterprise environmentPLO 19 Ability to assess the level of knowledge and qualifications of personnel regarding enterprise management systemsPLO 20 Ability to carry out preparatory actions for successful certification of enterprise management systems |
| **8 – Resource support for program implementation** |
| **Staff support** | The staff support is in compliance with the licensing conditions for the educational activities of educational institutions. 100% of the teaching staff with academic degrees and / or academic degrees are involved in the program implementation. Teachers once in five years are in advanced training in different forms |
| **Material and technical support** | Educational, everydayness, sport facilities that are in line sanitary norms and rules, state building norms of Ukraine |
| **Information and educational-methodical support** | During the training, distributed office applications of the MS Office package, test programs developed in KNUTE, the Moodle distance learning platform, professional programs for simulating the dynamics of hazardous factors, and the development of measures to manage their open access by FDA, FAO organizations. Each discipline is provided by an educational and methodological complex, which necessarily includes a program and work program of discipline, methodical recommendations for self-studying to students of discipline, a reference abstract of lectures, methodical recommendations for the implementation of practical works or laboratory workshops, a manual for the completion of graduation work, and also an optional collection of test tasks and situational exercises, methodical instructions for the implementation of course papers, textbooks. |
| **9 – Academic mobility** |
| **National credit mobility** | Carried out in accordance with the Regulations on the procedure for implementing the right to academic mobility in KNUTE. Performed according to the needs. |
| **International credit mobility** | Organization of Masters Credit Mobility. Cooperation agreements, including partner exchange and student training, are concluded with the following foreign higher education institutions: Clermont-Auvergne University (Clermont-Ferrand), Pari Es Cretey University (Paris, France), Business School "Audensia" (Nantes, France, University of the Grenoble Alps (Grenoble, France), Paris School of Commerce (ESCP) (Paris), University of Central Lancashire (Preston), Krakow University of Economics (Krakow), Poznań University of Economics and business (Poznań), Wroclaw Economy University of Wroclaw, Hohenheim University (Stuttgart), Bremen University (Bremen), Würzburg University of Applied Sciences (Würzburg).Partners in international programs and projects within Erasmus + are Krakow University of Economics (Poland, Krakow), Szczecin University (Poland, Szczecin), Business School Audensia (France, Nantes), University of Grenoble Alps ( France, Grenoble city), Pari Es Cretey University (France, Paris), University of Central Lancashire (Great Britain, Preston), Hohenheim University (Germany, Stuttgart), Piraeus University of Applied Sciences (Greece, Piraeus) ), University of them Clement Ohridski (Bulgaria, Sofia) |
| **Training of overseas students** | Provided |

**The list of components of the educational program and their logical consistency**

List of components of EP

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| Code | Components of educational program(academic disciplines, term projects(paper), placement,qualification exam, final qualification work) | Amount of credits | Form of final control |
| 1 | 2 | 3 | 4 |
| **Compulsory components of EP** |
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| CC 1. | Quality managment | 6 | Exam |
| CC 2. | Food microbiology | 6 | Exam |
| CC 3. | Identification and methods of determining the falsification of goods | 6 | Exam |
| CC 4. | The safety of goods management and control | 7,5 | Exam |
| CC 5. | Examination of goods | 7,5 | Exam |
| CC 6. | Ecological safety | 6 | Exam  |
| CC 7. | The laboratory quality management | 6 | Exam  |
|  **Total amount of compulsory components**: | 66 (73%) |
|  **Optional components of EP**  |
| OC 1.1. | Informational systems and technologies in management | 6 | Exam  |
| OC 1.2. | Qualimetry | 6 | Exam  |
| OC 1.3. | Commercail law | 6 | Exam  |
| OC 1.4. | Methodology and organization of scientific researches | 6 | Exam  |
| OC 1.5. | International technical regulation | 6 | Exam  |
| OC 1.6. | Probabilistic and statistical methods for analyzing the quality of goods | 6 | Exam  |
| OC 1.7. | Statistical forecasting methods | 6 | Exam  |
| OC 1.8. | Audit and cartificationof management systems | 6 | Exam |
| OC 1.9. | Food safety risks assessing | 6 | Exam |
| **Total amount of optional components:** | 24 (27%) |
| **Practical training** |
|  | Industrial(prediploma) placement | 9 | Credit |
| **Attestation** |
|  | Implementation of graduation and qualification work and its protection | 12 | Protection |
| **TOTAL EP VOLUME** | 90 (100%) |

**Form of certification of applicants for higher education**

The certification of graduates of the educational program "Management of safety and quality of goods" of the specialty 076 "Entrepreneurship, trade and stock-exchange activity" is carried out by the examination commission in accordance with the requirements of the higher education standard after the student completes the curriculum and ends with the issuance of the diploma of the established standard for obtaining an educational degree "Master" specialty 076 "Entrepreneurship, trade and stock-exchange activity" in the specialty "Management of safety and quality of goods".

All normative content of specialist training is carried out on certification.

The term of the certification is determined by the curriculum and the schedule of the educational process.

The attestation is carried out in the form of the protection of final qualification work.

Students who have fulfilled all the requirements of the curriculum and the curriculum are admitted to the attestation.

The results of the certification are determined by the national scale "excellent", "good", "satisfactory", "unsatisfactory".

The certification is carried out openly and publicly.

**Matrix of correspondence of program competence to EP components**

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|  | CC.1 | CC.2 | CC.3 | CC.4 | CC.5 | CC 6 | CC.7 | OC 1.1 | OC 1.2 | OC 1.3 | OC 1.4 | OC 1.5 | OC 1.6 | OC 1.7 | OC 1.8 | OC 1.9 |
| GC1 | **•** |  |  |  | **•** | **•** |  |  | **•** | **•** | **•** | **•** |  | **•** |  | **•** |
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| GC2 | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** |  | **•** |  |  |  |  | **•** | **•** |
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| GC3 |  |  |  |  |  |  |  |  |  |  | **•** | **•** |  |  |  |  |
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| GC4 |  | **•** | **•** | **•** | **•** |  |  |  |  |  |  |  |  |  |  | **•** |
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| GC5 | **•** |  |  | **•** |  |  | **•** |  |  |  |  |  |  |  | **•** |  |
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| GC6 | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** | **•** |
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| GC7 | **•** |  |  | **•** |  |  |  | **•** |  |  |  |  |  |  |  |  |
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| GC8 | **•** |  |  | **•** |  |  | **•** |  | **•** |  | **•** |  |  |  | **•** |  |
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| GC9 | **•** |  |  | **•** |  |  |  |  |  |  |  |  |  |  |  |  |
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| GC10 | **•** |  |  | **•** |  |  |  |  |  | **•** |  |  |  |  |  |  |
| GC11 | **•** |  |  | **•** |  |  |  |  |  |  |  |  |  |  |  |  |
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| GC12 | **•** |  |  | **•** |  |  |  |  | **•** |  | **•** |  | **•** | **•** |  |  |
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| PC1 | **•** |  |  | **•** |  | **•** | **•** |  | **•** |  |  |  |  | **•** | **•** |  |
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| PC2 |  | **•** | **•** | **•** | **•** |  |  |  |  |  |  |  |  |  |  | **•** |
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| PC3 | **•** |  |  | **•** | **•** |  |  |  |  |  |  |  |  |  | **•** |  |
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| PC4 |  | **•** |  |  |  |  |  |  | **•** |  | **•** |  | **•** | **•** |  |  |
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| PC5 |  | **•** |  | **•** |  |  | **•** |  |  |  |  |  |  |  |  | **•** |
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| PC6 | **•** |  |  | **•** |  |  |  | **•** |  | **•** |  | **•** |  |  |  |  |
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| PC7 | **•** |  |  | **•** |  |  | **•** |  |  |  |  |  |  |  |  |  |
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| PC8 | **•** | **•** | **•** | **•** | **•** |  | **•** |  |  | **•** |  |  |  |  | **•** | **•** |
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| PC9 | **•** |  |  | **•** |  |  | **•** | **•** |  |  |  |  |  |  |  |  |
| PC10 | **•** | **•** | **•** | **•** | **•** | **•** | **•** |  |  | **•** |  |  |  |  | **•** | **•** |
| PC11 |  | **•** |  | **•** |  |  |  |  |  |  |  |  |  |  | **•** | **•** |
| PC12 |  | **•** |  | **•** | **•** | **•** |  |  |  | **•** |  |  | **•** | **•** | **•** | **•** |
| PC13 | **•** |  |  | **•** |  |  |  | **•** |  |  | **•** |  |  |  |  |  |
| PC14 |  | **•** | **•** | **•** | **•** | **•** |  |  |  |  |  | **•** |  |  |  | **•** |
| PC15 | **•** |  |  | **•** | **•** |  |  |  |  | **•** |  |  |  |  | **•** |  |
| PC16 |  |  |  | **•** |  |  |  | **•** |  | **•** |  |  |  |  |  |  |

**Matrix for providing program learning outcomes (PLO)with relevant components of the educational program**

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|  | CC.1 | CC.2 | CC.3 | CC4 | CC.5 | CC 6 | CC.7 | OC 1.1 | OC 1.2 | OC 1.3 | OC 1.4 | OC 1.5 | OC 1.6 | OC 1.7 | OC 1.8 | OC1.9 |
| PLO1 |  |  |  |  |  |  |  |  |  |  | **•** | **•** |  |  |  |  |
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| PLO2 | **•** |  |  | **•** | **•** | **•** |  | **•** | **•** | **•** | **•** |  |  |  |  |  |
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| PLO 3 |  | **•** | **•** | **•** | **•** |  |  |  | **•** |  |  |  | **•** | **•** |  | **•** |
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| PLO 4 |  | **•** |  |  | **•** |  |  |  |  | **•** |  |  |  |  |  | **•** |
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| PLO 5 |  | **•** | **•** | **•** | **•** |  |  |  | **•** |  |  |  |  |  |  | **•** |
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| PLO 6 |  | **•** |  | **•** |  |  |  |  |  |  |  |  |  |  |  | **•** |
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| PLO 7 | **•** |  |  | **•** |  |  |  |  |  |  |  | **•** |  |  | **•** | **•** |
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| PLO 8 |  | **•** |  | **•** |  |  |  |  |  | **•** |  |  |  |  | **•** | **•** |
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| PLO 9 |  |  |  |  |  | **•** |  |  |  |  |  |  |  |  |  |  |
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| PLO 10 | **•** |  |  | **•** |  |  | **•** |  | **•** |  |  | **•** |  |  |  |  |
| PLO 11 |  | **•** |  | **•** |  |  | **•** |  |  |  |  | **•** |  |  | **•** | **•** |
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| PLO 12 | **•** | **•** | **•** | **•** | **•** |  | **•** |  |  | **•** |  |  |  |  | **•** | **•** |
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| PLO 13 | **•** |  |  | **•** |  |  |  | **•** |  | **•** |  | **•** |  |  |  |  |
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| PLO 14 | **•** |  |  | **•** |  |  | **•** |  | **•** |  |  | **•** |  |  | **•** |  |
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| PLO 15 | **•** |  |  |  |  |  |  |  |  |  |  |  |  |  | **•** |  |
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| PLO 16 | **•** |  |  | **•** |  |  |  | **•** |  | **•** |  |  |  |  | **•** |  |
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| PLO 17 |  |  |  |  |  | **•** |  |  |  |  |  |  |  |  |  |  |
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| PLO 18 | **•** |  |  | **•** |  |  | **•** | **•** |  | **•** |  |  |  |  | **•** |  |
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| PLO 19 | **•** |  |  | **•** |  |  | **•** |  |  |  |  |  |  |  | **•** |  |
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| PLO 20 | **•** |  |  | **•** |  |  | **•** |  |  |  |  | **•** |  |  | **•** |  |
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