

### 3. Educational Programme.

3.1. Profile of the educational program in the Subject Area 181 "Food technologies", Educational Program "Restaurant technologies and business".

Director of the Master's degree programme -

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<b>1 – General Information</b>	
<b>Full name of the institution of higher education and structural unit</b>	State University of Trade and Economics, Faculty of technology and business, Department of restaurant and craft technologies, Department of hotel and restaurant business
<b>Higher education degree and title of qualification in the original language</b>	Academic Degree –Master Fields of Specialty -Food Technology
<b>The official name of the educational program</b>	“Restaurant technologies and business”
<b>Compliance with the standard of higher education of the Ministry of Education and Culture of Ukraine</b>	Corresponds to the Higher Education Standards of the Ministry of Education and Culture of Ukraine
<b>Type of diploma and scope of educational program</b>	Master's degree, single, 90 ECTS credits, term of study 1 year 4 months.
<b>Availability of accreditation</b>	Primary accreditation is scheduled for 2024
<b>Cycle / level</b>	NQF of Ukraine - level 7, FQ-EHEA - second cycle, EQF-LLL - level 7
<b>Prerequisites</b>	To obtain a master's degree, persons who have obtained a bachelor's degree, a specialist's educational qualification level, and a master's degree are accepted.
<b>Language of training</b>	Ukrainian
<b>Term of the educational program</b>	July 1, 2024
<b>Internet address of the permanent placement of the description of the educational program</b>	<a href="https://knute.edu.ua">https://knute.edu.ua</a>
<b>2 – The educational program goals</b>	
Formation of higher education students' knowledge, skills and abilities to solve complex problems in the field of production and management of quality and safety of food products made by innovative technologies, project management and implementation of production, organizational, and marketing technologies in the activities of restaurant business entities which involves the implementation of research and innovation activities.	
<b>3 - Characteristics of the interdisciplinary educational programme</b>	
<b>Subject area</b>	<i>The object of study and professional activity of the master's degree in food technology is: technological processes and food products. The goals of education are the formation of higher education students the ability to solve complex problems and problems of food technologies, which involves conducting research and/or</i>

	<p>implementing innovations and is characterized by the uncertainty of conditions and requirements.</p> <p><i>The theoretical content</i> of the subject area consists of scientific concepts, categories, principles, methods, food technologies.</p> <p><i>Methods, techniques and technologies:</i> 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.</p> <p><i>Tools and equipment:</i> specialized laboratory and technological equipment and devices (according to the requirements of the educational program), computer equipment and software.</p>
<b>The educational program orientation</b>	Educational and professional academic-oriented programme
<b>The main focus of the interdisciplinary educational program</b>	<p>The educational program is aimed to solve professional tasks related to the effective entrepreneurial activity of the restaurant business subjects, the introduction of innovative restaurant technologies. It also includes focusing the educational pathways on the mastery of theoretical knowledge and practical skills for the development of new formats and concepts of catering establishments, ensuring the quality and safety of food products during the implementation of technological innovations, solving professional and scientific tasks with the possibility of acquiring the necessary entrepreneurial and research skills in the activities of the subjects of catering; creating motivational conditions for the competitive selection of talented young people for admission within the framework of the appropriate interdisciplinary educational and scientific programme at the 3rd level of higher education; creating motivational conditions for the competitive selection of talented young people for admission within the framework of the appropriate interdisciplinary educational and scientific programme at the 3rd level of higher education.</p> <p><i>Keywords:</i> economic analysis, simulation modeling, management methods, decision tree, production, food products, innovative restaurant technologies, restaurant creativity, restaurant business</p>
<b>Features of the program</b>	<p>Interdisciplinary and multidisciplinary training of the restaurant business specialists. In-depth study of the fundamental and applied scientific foundations of the restaurant business and innovative activities in the field of food technology in order to develop and implement high-quality and safe restaurant products.</p> <p>Ability to select and apply management concepts, methods and tools, including in accordance with defined objectives and international standards; establish values, vision, mission and criteria by which the organisation determines further development directions, develop and implement appropriate strategies and plans; analyse and structure organisational problems, make effective management decisions and ensure their implementation.</p> <p>Interactive laboratory classes, master classes with well-known practitioners in the hospitality industry Practical internships in the hospitality industry in Ukraine and abroad with certificates.</p> <p>Opportunity to demonstrate practical skills at international competitions and olympiads in catering technology.</p>

<b>4 - Suitability of graduates for employment and further study</b>	
<b>Employment suitability</b>	<p>Professional activity in the restaurant business, of all forms of ownership, in accordance with the National Classifier of Ukraine ‘Classification of Professions’ DK 003:2010.</p> <p>1315 Restaurateur            Restaurant manager (cafe, dining room, etc.)            Head of a section of a restaurant (cafe, dining room, etc.)            1225 Heads of production units in restaurant establishments and other places of accommodation:            Chief cook, chief technologist, head of production. head of production            2320. Teachers of secondary educational institutions            2310.2 Other teachers of universities and other educational institutions            2351.1. Researchers (teaching methods)            2359.1 Other research assistants in the field of education            2419.1 Researchers (innovative restaurant technologies, business, marketing, business efficiency, production rationalisation)            2482. Professionals in the field of restaurant business            2481. Professionals in quality control.            2482.2. Specialist in the restaurant business  <i>Obtaining professional certificates based on the results of practical training.</i></p>
<b>Posgraduate studies</b>	Continuation of studies at the third educational and scientific level of higher education. Acquisition of additional qualifications in the postgraduate education system.
<b>5 - Teaching and assessment</b>	
<b>Teaching and study</b>	Lectures, laboratory and practical classes in small groups, distance learning courses, problem-based learning, self-study, learning through practical training.
<b>Assessment</b>	According to the Regulations on the organisation of the educational process of students. Regulations on the assessment of undergraduate and postgraduate students' learning outcomes at SUTE
<b>6 – Programme Competences</b>	
<b>Integral competence</b>	Ability to solve research and/or innovation problems in the field of <i>restaurant technology and business under uncertain conditions and requirements.</i>
<b>General competences (GC)</b>	<p>GC1. Ability to search, process and analyse information from various sources.</p> <p>GC2. Ability to conduct research at the appropriate level</p> <p>GC3. Ability to generate new ideas (creativity).</p> <p>GC4. Ability to act socially responsibly and consciously.</p> <p>GC5. Ability to work in an international context</p> <p>GC6. <i>Ability to motivate people and move towards a common goal, communicate with experts from other fields of knowledge, act on the basis of ethical considerations</i></p>
<b>Special (professional, subject matter) competences (S)</b>	<p>SC1. Ability to select and use specialised laboratory and technological equipment and instruments, scientific methods and software for conducting research in the field of food technology.</p> <p>SC2. Ability to plan and carry out research taking into account</p>

	<p>global trends in scientific and technological development of the industry.</p> <p>SC3. Ability to protect intellectual property in the field of food technology.</p> <p>SC4. Ability to develop programmes for the effective functioning of food industry enterprises and / or restaurant business establishments in accordance with industry development forecasts in the context of globalisation.</p> <p>SC5. Ability to present and discuss the results of research and projects.</p> <p>SC6. Ability to ensure the quality and safety of food products during the implementation of technological innovations in the industry.</p> <p><i>SC7. Ability to develop and manage projects, show initiative and entrepreneurship.</i></p> <p><i>SC8. Ability to establish values, vision, mission, goals and criteria by which the organisation determines further directions of development, develop and implement appropriate strategies and plans, in particular in the field of restaurant technology and business.</i></p> <p><i>SC9. Ability to manage the organisation and its development, in particular in accordance with restaurant business trends.</i></p> <p><i>SC10. Ability to select and use management concepts, methods and tools in accordance with the defined goals and international standards.</i></p> <p><i>SC11. Ability to analyse and structure the problems of the organisation, make effective decisions and ensure their implementation.</i></p> <p><i>SC12. Ability to develop projects for new or reconstruction, modernisation, re-profiling of restaurant business establishments.</i></p>
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**7 - Programme learning outcomes (LO)**

	<p>LO1. Search, systematise and analyse scientific and technical information from various sources to solve professional and scientific problems in the field of <i>restaurant technology and business</i>.</p> <p>LO 2. To make effective decisions, evaluate and compare alternatives in the field of <i>restaurant technology and business</i>, including in uncertain situations and in the presence of risks, as well as in interdisciplinary contexts.</p> <p>LO 3. Apply special equipment, modern methods and tools, including mathematical and computer modelling to solve complex problems in the field of <i>restaurant technology and business</i>.</p> <p>LO 4. Apply statistical methods of processing experimental data in the field of <i>restaurant technology and business</i>, use specialised software for processing experimental data.</p> <p>LO 5. Select and implement effective technologies, equipment and rational methods of production management in practical production activities, taking into account global trends in <i>restaurant technology and business</i>.</p> <p>LO 6. Develop and implement short- and long-term development programmes for industry enterprises, analyse and evaluate their effectiveness, environmental and social impact</p>
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	<p>LO 7. Have specialised conceptual knowledge, including modern scientific achievements in the field of restaurant technology and business, clearly and unambiguously communicate their own knowledge, conclusions and arguments to specialists and non-specialists.</p> <p>LO 8. To protect intellectual property in the field of <i>restaurant technology and business</i>, to carry out relevant patent research, to prepare documents for obtaining patents for inventions and utility models. <i>Justify and manage projects, generate business ideas.</i></p> <p>LO 9. Be fluent in the state and foreign languages to discuss professional activities, research results and innovations in the field of <i>restaurant technology and business</i>.</p> <p>LO 10. Plan and carry out research in the field of <i>restaurant technology and business</i>, analyse their results, and argue their conclusions.</p> <p>LO 11. To assess and eliminate risks and uncertainties in making managerial, technological and organisational decisions in production environments to ensure food quality and safety.</p> <p><i>LO 12. Develop and teach specialised disciplines in higher education institutions</i></p> <p><i>LO13. To commercialise innovative developments</i></p> <p><i>LO14. To develop and implement scientific and scientific and technical projects in the field of food technology and related interdisciplinary problems, taking into account technical, social, economic and legal aspects.</i></p>
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#### **8 - Resource support for programme implementation**

<b>Personnel support</b>	The teaching staff that trains masters in the educational program "Restaurant Technology and Business" must have professional knowledge and professional skills in the field of innovative technologies in the restaurant business.
<b>Матеріально-технічне забезпечення</b>	Використання сучасного обладнання спеціалізованих лабораторій університету, а також провідних закладів ресторанного бізнесу.
<b>Information-educational and methodical support</b>	General scientific and special sources of information, educational and methodical and monographic literature, information resources of the distance learning system and the Internet

#### **9 - Academic mobility**

<b>National credit mobility</b>	Based on bilateral agreements between SUTE and universities of Ukraine on academic mobility.
<b>International credit mobility</b>	Under the EU's Erasmus + program, based on bilateral agreements on international academic mobility between KNTEU and higher education institutions of partner countries; due to the conclusion of agreements on double diplomacy, on long-term international projects involving student training, issuance of double diplomas, etc.
<b>Training of foreign applicants for higher education</b>	Conditions and features of the educational program in the context of teaching foreign citizens: knowledge of the Ukrainian language at a level not lower than B1.

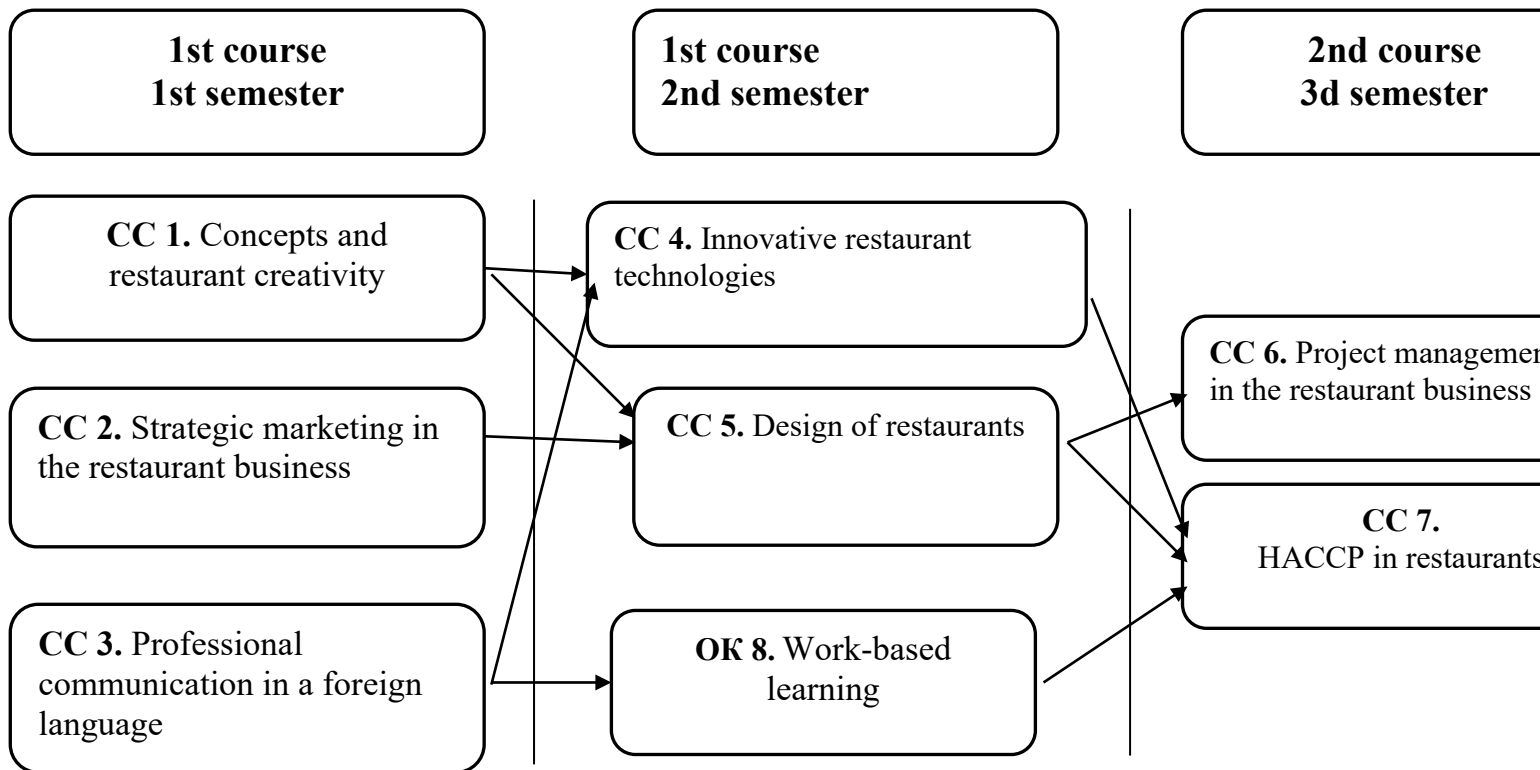
## **2. List of components of the interdisciplinary educational programme and their logical sequence**

### **2.1. List of the educational program (EP) components**

Code	Components of the educational program (academic disciplines, course projects (works), practices, qualifying exam, final qualifying work)	Number of credits
<b>Compulsory components OII (CC)</b>		
CC 1.	Creative concept and restaurant	6
CC 2.	Strategic marketing in the restaurant business	6
CC 3.	Professional communication in a foreign language	6
CC 4.	Innovative restaurant technologies	7,5
CC 5.	Restaurant design	7,5
CC 6.	Project management in the restaurant business	6
CC 7.	HACCP in restaurants	6
CC 8.	Practical training	9
CC 9.	Preparation and defence of a qualification paper	12
<b>The total amount of compulsory components</b>		<b>66</b>
<b>Optional components (OC)</b>		
OC 1	Audit of investment projects	6
OC 2	Life safety	6
OC 3	Business engineering	6
OC 4	Business negotiations	6
OC 5	Contract law	6
OC 6	Instrumental research methods	6
OC 7	Intellectual property	6
OC 8	Information wars	6
OC 9	Consumer law	6
OC 10	Methodology and organisation of scientific research	6
OC 11	International technical regulation	6
OC12	Wellness nutrition	6
OC 13	Public speaking	6
OC 14	Fundamentals of cybersecurity	6
OC 15	Valuation of business and property of the enterprise	6
OC 16	Behaviour of hospitality consumers	6
OC 17	Legal regulation of business security	6
OC 18	Psychology of business	6
OC 19	Restaurant business	6
OC 20	Start-up management in the restaurant business	6
OC 21	Technologies of craft production	6
OC 22	Technology of haute cuisine	6
OC 23	Technology of special food products	6
OC 24	Luxurious service management	6
OC 25	Management of corporations in the restaurant business	6
OC 26	Chemistry of taste, smell, colour	6
OC 27	HR management of hotels and restaurants	6
<b>The total amount of optional components</b>		<b>24</b>
<b>TOTAL VOLUME OF THE EDUCATIONAL PROGRAM</b>		<b>90</b>

For all components of the educational programme, the form of final control is an exam

## 2.2. Structural and logical scheme of the educational program



### **3. Forms of certification of applicants for higher education**

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

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

The final qualifying work should not contain academic plagiarism, fabrication, falsification.

The final qualifying work must be published on the official website of the higher education institution or its subdivision, or in the repository of the higher education institution.



#### 4.1. Matrix of compliance of program competencies with the compulsory components of the educational programme

Components ncies	CC1	CC2	CC3	CC4	CC5	CC6	CC7	CC8	CC9
GC 1			•				•	•	•
GC 2			•	•	•	•		•	•
GC 3	•	•		•				•	•
GC 4	•	•	•			•		•	
GC 5		•					•	•	
GC 6	•	•	•					•	
SC 1	•			•			•	•	•
SC 2	•		•	•			•		•
SC 3	•			•				•	•
SC 4		•		•		•			•
SC 5		•	•	•					•
SC 6				•			•	•	
SC 7	•				•	•			•
SC 8	•	•				•		•	
SC 9	•	•				•			
SC 10	•	•				•	•	•	•
SC 11	•	•				•		•	
SC 12				•	•	•	•		•

## 4.2. Matrix of correspondence of program competences with the optional components of the educational program

Components Competencies	OC1	OC2	OC3	OC4	OC5	OC6	OC7	OC8	OC9	OC10	OC11	OC12	OC13	OC14	OC15	OC16	OC17	OC18	OC19	OC20	OC21
GC 1			•								•						•				
GC 2			•			•				•											
GC 3	•		•																		•
GC 4			•										•		•				•	•	
GC 5					•				•			•			•				•		
GC 6				•	•				•				•				•	•			
SC 1						•				•											•
SC 2			•			•				•	•										•
SC 3					•		•		•								•				
SC 4	•		•								•						•			•	
SC 5				•			•						•					•		•	
SC 6						•	•			•	•	•							•		
SC 7	•		•								•						•	•		•	
SC 8	•		•			•											•	•		•	
SC 9			•	•	•						•				•		•	•		•	
SC 10			•				•		•				•		•		•			•	
SC 11	•		•	•	•								•				•	•		•	
SC 12	•	•	•				•				•								•	•	•

**5.1. Matrix for providing program learning outcomes  
with relevant compulsory components of the educational program**

Components Programme learning outcomes	CC1	CC2	CC3	CC4	CC5	CC6	CC7	CC8	CC9
LO 1	●		●	●					●
LO 2		●				●		●	
LO 3	●			●			●	●	●
LO 4	●			●					●
LO 5	●	●		●		●	●	●	
LO 6		●			●	●		●	
LO 7	●		●	●					●
LO 8			●	●					●
LO 9			●	●					
LO 10			●	●			●		
LO 11				●		●	●		
LO 12	●		●	●					
LO 13		●		●		●			●
LO 14	●	●			●	●			●

**5.2. 3.5. Matrix for providing program learning outcomes with relevant optional components of the educational programme**

Components Programme learning outcomes	Components																				
	OC1	OC2	OC3	OC4	OC5	OC6	OC7	OC8	OC9	OC10	OC11	OC12	OC13	OC14	OC15	OC16	OC17	OC18	OC19	OC20	OC21
LO 1							•				•						•				
LO 2	•		•								•				•	•	•				
LO 3						•				•				•							
LO 4								•		•	•										
LO 5			•								•						•				•
LO 6	•		•												•	•	•				•
LO 7												•							•		•
LO 8							•		•		•						•	•			•
LO 9				•			•		•				•		•		•				
LO 10						•				•											•
LO 11		•	•								•						•				
LO 12				•	•								•			•		•			
LO 13	•		•	•	•		•		•						•		•				
LO 14	•	•							•		•				•			•			•



