

### 3. Educational programme.

#### 3.1. Educational programme profile in speciality 181 «Food Technology», educational programme «Technology and Organization of Restaurant Business».

Director of the Bachelor's degree programme – Gnitsevych V.A., prof., Doctor of Sciences (Food Products Technology), Professor of the Department of restaurant and craft technologies

<b>1 – General information</b>	
<b>Full name of IHE and structural unit</b>	State university of trade and economics, Faculty of Technologies and Business, Department of restaurant and craft technologies
<b>Academic degree and qualification title in the source language</b>	Academic degree bachelor Speciality «Food Technology»
<b>Official title of the educational programme</b>	«Technology and Organization of Restaurant Business»
<b>Compliance with the standard of higher education of the Ministry of Education and Science of Ukraine</b>	Complies with the Executive Office of the Ministry of Education and Science of Ukraine
<b>Diploma type and scope of the study programme</b>	Bachelor's degree, single, 240 ECTS credits, duration of study 3 years 10 months
<b>Accreditation status</b>	Primary accreditation is planned in 2024
<b>Cycle\level</b>	National Qualifications Framework of Ukraine – level 6, FQ-EHEA – first cycle, EQF-LLL – level 6
<b>Academic background</b>	Certificate of complete secondary education
<b>Language(s) of instruction</b>	Ukrainian
<b>Programme duration</b>	2024
<b>Permanent educational programme link</b>	<a href="https://knute.edu.ua">https://knute.edu.ua</a>
<b>2 – Educational program aim</b>	
Formation students' complex of knowledge, skills and abilities to be used in professional activity in the field of production and quality management and food safety, in particular in the restaurant business.	
<b>3 - Educational programme description</b>	
<b>Subject area</b>	<p><i>Object:</i> technological processes and food products.</p> <p><i>The purpose of training:</i> the formation of students' complex of knowledge, skills and abilities to be used in professional activity in the field of production and quality management and food safety.</p> <p><i>Theoretical content of the subject area:</i> basic concepts and principles of design and functioning of food industry enterprises and restaurant facilities, food quality and safety management system, essence and parameters of technological processes of food production, principles of development of new and improvement of existing food technologies, rules of application of the current legislative and regulatory framework and system of analysis of marketing activities in production conditions.</p> <p><i>Methods, techniques and technologies that a student is to master for application in practice:</i> a set of organisational and technological measures to improve the efficiency of enterprises and institutions of the food industry, techniques and methods of quality control and food safety, planning and calculation of the need for material, financial and labour resources.</p> <p><i>Tools and equipment:</i> modern technological and laboratory equipment and</p>

	devices, computer equipment and software.
<b>Educational programme orientation</b>	Academic, professional, applied
<b>The main focus of the educational programme and specialisation</b>	Special education in the field of technology, organisation of production and sale of food products in the restaurant business, namely: acquisition of theoretical knowledge, mastery of techniques and technologies, the use of which is aimed at solving professional problems in the activities of restaurant business entities; creation of motivational conditions for competitive selection of the most talented youth with higher professional education for further development of their potential within the framework of master's programs Keywords: technology, organisation, production, food products, food technology, restaurant business
<b>Specific features of the programme</b>	Multidisciplinary training of specialists in the management of technological processes of production and quality of restaurant products and the provision of services in the field of restaurant business based on the results of mastering technological, commodity, organisational, managerial, marketing, economic knowledge, skills in controlling sanitary and hygienic requirements in HoReCa institutions and beyond. Interdisciplinary courses that form comprehensive knowledge about the creation and promotion of business projects in the restaurant business. Practical training and internship in Ukraine and abroad with obtaining certificates. Interactive on-site practical classes. Involvement of well-known practical workers of the restaurant business in the educational process.
<b>4 – Career opportunities and further training</b>	
<b>Career opportunities</b>	Work in accordance with the National Classifier of Ukraine "Classification of Professions" DK 003:2010: <ul style="list-style-type: none"> <li>▪ 1225. Heads of production units in restaurant facilities, hotels and other places of accommodation (head of restaurant facilities, head of production, head of the dining hall, head of production, chief cook, chief technologist)</li> <li>▪ 1315. Heads of restaurant facilities without a management apparatus (manager of a restaurant, cafe, dining hall, etc.; head of the restaurant, cafe, dining room etc. sector; restaurateur)</li> <li>▪ 2482. Professionals in the restaurant business (process engineer, restaurant specialist).</li> <li>▪ 3570. Food technology specialists.</li> <li>▪ 3414. Specialist service professional</li> </ul>
<b>Further training</b>	Further studies to obtain a "Master" degree
<b>5 – Training and Assessment</b>	
<b>Teaching and learning</b>	Individualised teaching, self-study, problem-oriented teaching, critical thinking method, learning through laboratory practice.
<b>Assessment</b>	In accordance with «Regulations on the organization of the students' educational process», «Regulation on the assessment of the results of training of students and post-graduate students at SUTE»: written exams, oral presentations, testing, oral questioning, module assessment, performing tests, individual tasks, bachelor thesis preparation and public defence.
<b>6 – Programme competences</b>	
<b>Integral competence (IC)</b>	Ability to solve complex specialised problems and practical problems of technical and technological nature, characterised by complexity and uncertainty of conditions in production conditions of food industry enterprises and restaurant business and in the learning process that involves the application of theoretical

	foundations and methods food technology.
<b>General competence (GC)</b>	<p>C 01. Knowledge and understanding of subject area and professional activities</p> <p>C 02. Ability to learn and master modern knowledge</p> <p>C 03. Ability to show initiative and entrepreneurship.</p> <p>C 04. Skills in the use of information and communication technologies</p> <p>C 05. Ability to search and analyse information from various sources</p> <p>C 06. Ability to assess and ensure the quality of work performed.</p> <p>C 07. Ability to work in a team.</p> <p>C 08. Ability to work autonomously</p> <p>C 09. Skills of safe activities</p> <p>C 10. The desire to preserve the environment.</p> <p>C 11. Ability to communicate in the state language both orally and in writing</p> <p>C 12. Ability to communicate in a foreign language</p> <p>C 13. Ability to exercise their rights and obligations as a member of society, to realise the values of civil society and the need for its sustainable development, the rule of law, human and civil rights and freedoms in Ukraine.</p> <p>C 14. The ability to preserve and multiply moral, cultural, scientific values and achievements of society on the basis of an understanding of the history and laws of the development of the subject area, its place in the general system of knowledge about nature and society and in the development of society, technology and technology, use various types and forms of motor activity to ensure a healthy lifestyle.</p>
<b>Professional competence (PC)</b>	<p>C 15. Ability to introduce food technologies into production on the basis of understanding the essence of transformations of the main components of food raw materials during the technological process.</p> <p>C 16. Ability to manage technological <i>and service</i> processes using technical, information and software.</p> <p>C 17. Ability to organise and carry out quality control and safety of raw materials, semi-finished products and food products using modern methods.</p> <p>C 18. Ability to ensure the quality and safety of products based on relevant standards and within food safety management systems during their production and sale.</p> <p>C 19. Ability to develop new and improve existing food technologies taking into account the principles of rational nutrition, resource saving and intensification of technological processes.</p> <p>C 20. Ability to conclude business documentation and conduct technological and economic calculations.</p> <p>C 21. The ability to select and operate technological equipment, to draw up hardware and technological schemes for the production of food products, <i>in particular in restaurant establishments</i>.</p> <p>C 22. Ability to conduct research in specialised laboratories to solve applied problems.</p> <p>C 23. Ability to design new or modernise existing production facilities (production sites), <i>in particular restaurant facilities</i>.</p> <p>C 24. Ability to develop draft regulatory documents using the current legislative framework and reference materials.</p> <p>C 25. Ability to develop and implement effective methods of labour organisation, be responsible for the professional development of individuals and/or groups of individuals.</p> <p>C 26. Ability to form a communication strategy in the field of food technology, to lead a professional discussion.</p> <p>C 27. Ability to improve production efficiency, implement modern management</p>

	<p>systems.</p> <p><b>C 28.</b> <i>Ability to organize and conduct the technological process of restaurant products manufacturing and customer service in restaurant facilities.</i></p> <p><b>C 29.</b> <i>Ability to apply marketing technologies to organise the restaurant business and ensure the competitive advantages of the enterprise in the consumer market.</i></p>
<b>7 - Program learning outcomes</b>	
	<p><b>PLO 01.</b> Know and understand basic concepts, theoretical and practical problems in the field of food and restaurant technologies.</p> <p><b>PLO 02.</b> Take creative initiative and improve your professional level by continuing education and self-education.</p> <p><b>PLO 03.</b> Be able to apply information and communication technologies to provide information for professional activities and conduct research of an applied nature.</p> <p><b>PLO 04.</b> Search and process scientific and technical information from various sources and apply it to solve specific technical and technological problems.</p> <p><b>PLO 05.</b> Know the scientific basis of the technological processes of food production and the laws of physical, chemical, biochemical and microbiological transformations of the main components of food raw materials during technological processing.</p> <p><b>PLO 06.</b> Know and understand the main factors influencing the course of synthesis and metabolism of constituent components of food products and the role of nutrients in human nutrition.</p> <p><b>PLO 07.</b> Organise, control and manage the technological processes of processing food raw materials into food products, including the use of technical automation tools and control systems.</p> <p><b>PLO 08.</b> Be able to develop or improve food technologies of increased nutritional value, taking into account global trends in the development of the industry.</p> <p><b>PLO 09.</b> Be able to develop draft technical specifications and technological instructions for food products, <i>technological cards for restaurant products</i></p> <p><b>PLO 10.</b> Implement food quality and safety management systems.</p> <p><b>PLO 11.</b> 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).</p> <p><b>PLO 12.</b> Be able to design new and modernize existing enterprises, workshops, production sites using computer-aided design systems and software.</p> <p><b>PLO 13.</b> Choose modern equipment for the technical equipment of new or reconstructed enterprises (workshops), know the principles of its work and operating rules, draw up hardware and technological schemes for the production of food products of the designed range.</p> <p><b>PLO 14.</b> Improve production efficiency by introducing resource-saving and competitive technologies, analyse the state and dynamics of demand for food products.</p> <p><b>PLO 15.</b> Implement modern enterprise management systems.</p> <p><b>PLO 16.</b> Observe safety rules and carry out technical and organizational measures to organize safe working conditions during production activities.</p> <p><b>PLO 17.</b> Organize the waste disposal process and ensure environmental cleanliness of production.</p> <p><b>PLO 18.</b> Have basic skills in conducting theoretical and/or experimental scientific research performed individually and/or as part of a scientific group.</p> <p><b>PLO 19.</b> Increase work efficiency by combining independent and teamwork.</p> <p><b>PLO 20.</b> Be able to conclude business documentation in the state language.</p>

	<p><b>PLO 21.</b> Be able to communicate the results of activities to a professional audience and the general public in order to convey ideas, problems, solutions and their own experience in the field of food technology and <i>restaurant service</i>.</p> <p><b>PLO 22.</b> Carry out business communications in the professional sphere in Ukrainian and foreign languages.</p> <p><b>PLO 23.</b> Have skills in organizing the work of individual production units of the enterprise and coordinating their activities, <i>as well as in organizing services in restaurant facilities</i>.</p> <p><b>PLO 24.</b> To carry out technological, technical, economic calculations within the framework of the development and withdrawal of food products to the consumer market, to keep records of the costs of material resources.</p> <p><b>PLO 25.</b> Take creative initiative on market transformation of the economy.</p> <p><b>PLO 26.</b> To form and defend their own worldview and social position, to act socially responsibly and consciously.</p> <p><b>PLO 27.</b> Preserve and multiply the achievements and values of society, lead a healthy lifestyle.</p> <p><b>PLO 28.</b> <i>Be able to apply marketing technologies to organise the restaurant business and ensure the competitive advantages of the enterprise in the consumer market.</i></p>
<b>8 – Resource support for programme implementation</b>	
<b>Academic staff</b>	More than 85% of the teaching staff involved in teaching the cycle of vocational training disciplines must have relevant academic degrees to the disciplines they teach
<b>Facilities</b>	Use of modern equipment of specialised laboratories of the university, as well as leading institutions of restaurant business.
<b>Informational, teaching and learning materials</b>	Use of the virtual learning environment of the State University of Trade and Economics and original developments of the teaching staff
<b>9 – Academic mobility</b>	
<b>National credit mobility</b>	Based on bilateral agreements between SUTE and universities of Ukraine
<b>International credit mobility</b>	Within the framework of the EU Erasmus + program on the basis of bilateral agreements between DTEU and educational institutions of partner countries
<b>Training of foreign students</b>	Possible, after completing the Ukrainian language course

## 2. List of educational programme components and its logical scheme

### 2.1. List of educational programme components

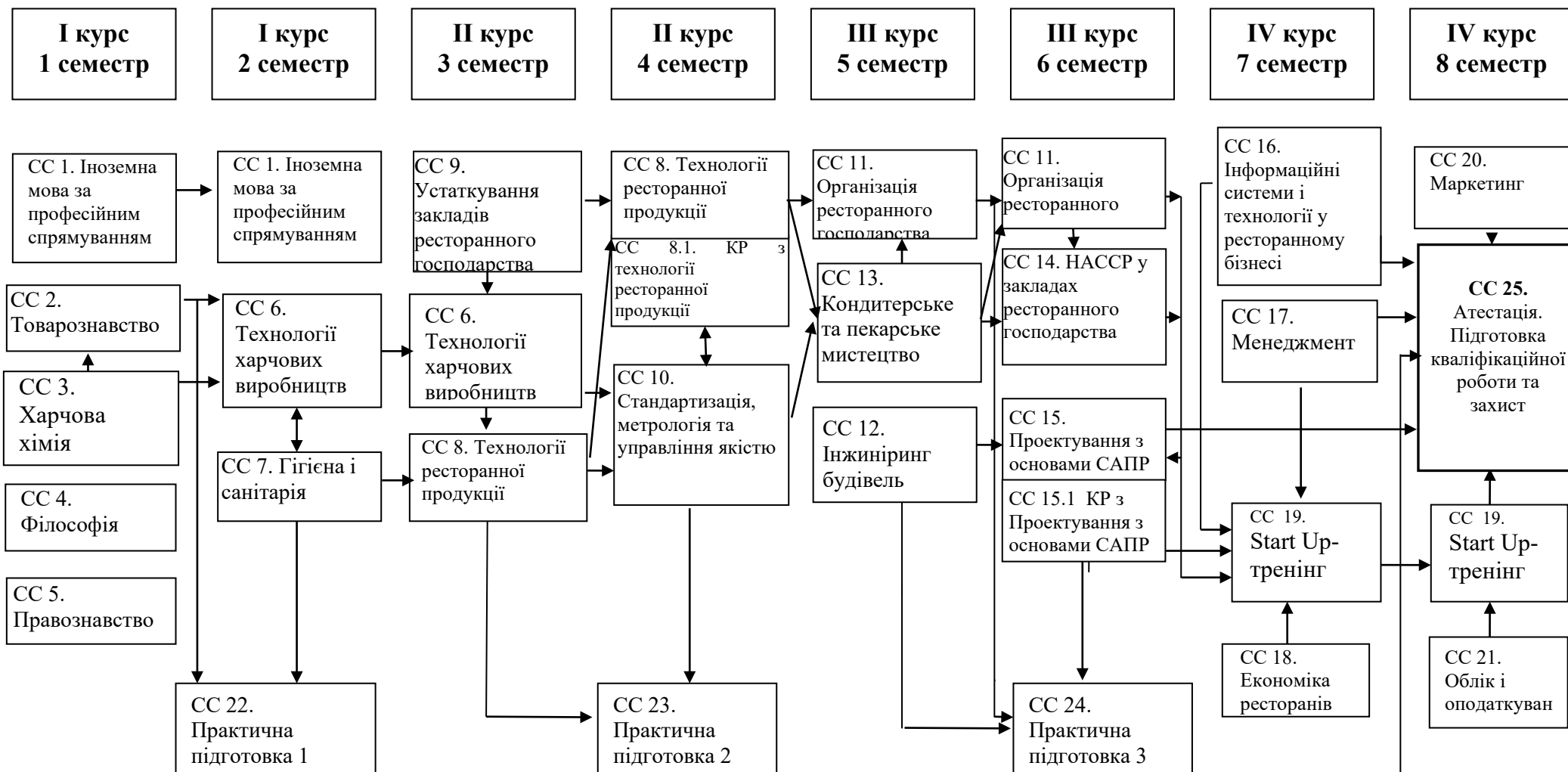
Academic subject code	Educational Programme components (educational disciplines, course projects (papers), trainings, qualification exam, bachelor thesis)	Total credits
1	2	3
<b>Compulsory components of EP</b>		
CC 1	Foreign language for specific purposes	12
CC 2	Commodity science	6
CC 3	Food chemistry	6
CC 4	Philosophy	6
CC 5	Law	6
CC 6	Technologies of food production	12
CC 7	Hygiene and sanitation	6
CC 8	Technologies of restaurant products	12
CC 8.1	Test on Restaurant products technology	

CC 9	Equipment of restaurant facilities	6
CC 10	Standardization, metrology and quality management	6
CC 11	Organisation of restaurant business	12
CC 12	Engineering of buildings	6
CC 13	Confectionery and bakery art	6
CC 14	HACCP in restaurants	6
CC 15	Designing with the basics of CAPLO	6
CC 15.1	Test on Designing with the basics of CAPLO	
CC 16	Information systems and technologies in the restaurant бізнесі	6
CC 17	Management	6
CC 18	Economics of restaurants	6
CC 19	StartUp-training	9
CC 20	Marketing	6
CC 21	Accounting and taxation	6
CC 22	Practical training 1	6
CC 23	Practical training 2	6
CC 24	Practical training 3	6
CC 25	Certification. Preparation of Bachelor's Thesis and its defence	9
	<b>Total credits for compulsory components:</b>	<b>180</b>
	<b>Optional components of EP</b>	
OC 1	Bar business	6
OC 2	Life safety	6
OC 3	Safety of goods	6
OC 4	Hotel business	6
OC 5	Commercial law	6
OC 6	Design	6
OC 7	Second foreign language	24
OC 8	Alcoholic beverages evaluation	6
OC 9	E-Commerce	6
OC 10	Enology	6
OC 11	Business ethics	6
OC 12	Ethnic cooking	6
OC 13	Protection of consumer rights	6
OC 14	Event Management	6
OC 15	Imageology	6
OC 16	Foreign language of speciality	6
OC 17	Information warfare	6
OC 18	History of Ukraine	6
OC 19	History of Ukrainian Culture	6
OC 20	Communication management	6
OC 21	Critical thinking	6
OC 22	Resort business	6
OC 23	Logic	6
OC 24	Modelling of business processes	6
OC 25	National Interests in World Geopolitics and Geoeconomy	6
OC 26	Tourism Organisation	6
OC 27	Fundamentals of Cybersecurity	6
OC 28	Business law	6
OC 29	Political science	6
OC 30	Processes and devices of food production	6

OC 31	Psychology	6
OC 32	Religious studies	6
OC 33	World culture	6
OC 34	Sensory analysis	6
OC 35	Sociology	6
OC 36	Labour law	6
OC 37	Ukrainian language (for specific purposes)	6
OC 38	Service Distribution Management	6
OC 39	Physics	6
OC 40	Franchising	12
	<b>Total credits for optional components:</b>	<b>60</b>
<b>TOTAL NUMBER OF CREDITS</b>		<b>240</b>

For all educational program components the form of final assessment is an exam

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





### **3. Assessment form for students**

Certification is carried out in the form of Bachelor's Thesis public defence.

Bachelor's Thesis involves an independent solution of a specialised problem of a project or research nature.

There must be no academic plagiarism, falsification and cheating in the Bachelor's Thesis

Bachelor's Thesis should be published on the SUTE website or in the SUTE repository.

### 4.1. Programme Competences and EP Compulsory Components Matrix

		Components																											
		CC1	CC2	CC3	CC4	CC5	CC6	CC7	CC8	CC8.1	CC9	CC10	CC11.	CC12	CC13	CC14	CC15	CC15.1	CC16	CC17	CC18	CC19	CC20	CC21	CC22	CC23	CC24	CC25	
Competences																													
General competences	C 01		•			•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
	C 02		•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
	C03						•		•	•			•		•					•		•		•			•	•	
	C 04																		•					•				•	
	C 05		•	•	•	•	•		•	•			•	•	•	•			•	•	•	•	•	•	•		•	•	
	C 06		•				•	•	•				•		•	•										•	•	•	•
	C 07								•				•		•	•							•			•	•	•	•
	C 08	•		•		•			•	•			•		•			•	•			•	•		•	•	•	•	•
	C 09						•	•	•						•	•										•	•	•	•
	C 10						•	•	•			•			•											•	•	•	•
	C 11			•		•	•	•		•	•	•		•							•	•	•	•	•	•	•	•	•
	C 12	•																											
	C 13					•																							
	C 14				•				•						•														
Professional competences	C 15			•		•		•	•					•					•						•	•	•	•	
	C 16																	•				•			•	•	•	•	
	C 17								•						•										•	•	•	•	
	C 18		•				•	•			•					•										•	•	•	•
	C 19						•		•	•					•											•	•	•	•
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	C 26								•												•	•	•				•	•	•
	C 27																				•		•				•	•	•
	C 28												•										•				•	•	•
	C 29																					•	•				•	•	•

### 4.2. Program Competences and EP Optional Components Matrix

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	OC 26	OC 27	OC 28	OC 29	OC 30	OC 31	OC 32	OC 33	OC 34	OC 35	OC 36	OC 37	OC 38	OC 39	OC 40												
General competences	C01	•		•					•		•		•				•															•																					
	C02	•		•	•	•	•		•	•	•	•	•		•	•	•	•			•	•	•	•						•						•							•										
	C03	•																																																			
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	C05	•		•	•		•			•				•		•	•	•	•				•		•				•	•			•					•						•									
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Professional competences	C15																																																				
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### 5.1. Program learning outcomes and EP compulsory components Matrix

Program learning outcomes \ Components	Components																												
	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 8.1	CC 9.	CC 10	CC 11.	CC 12	CC 13	CC 14	CC 15	CC 15.1	CC 16	CC 17	CC 18	CC 19	CC 20	CC 21	CC 22	CC 23	CC 24	CC 25		
PLO 01			•			•		•	•	•	•	•	•	•	•						•		•	•	•	•	•		
PLO 02	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•				•	•	•	
PLO 03																		•				•					•	•	
PLO 04	•							•	•		•				•	•	•					•						•	•
PLO 05			•			•		•	•													•					•	•	•
PLO 06								•																	•		•	•	•
PLO 07						•		•							•							•					•	•	•
PLO 08								•							•												•	•	•
PLO 09								•	•		•				•												•	•	•
PLO 10		•									•					•						•					•	•	•
PLO 11		•	•			•	•								•										•		•	•	•
PLO 12													•			•	•					•						•	•
PLO 13						•		•		•						•	•					•					•	•	•
PLO 14								•						•								•					•	•	•
PLO 15																				•									
PLO 16						•		•							•										•		•	•	•
PLO 17						•		•							•							•					•	•	
PLO 18		•	•			•		•	•																				
PLO 19								•	•				•										•	•			•	•	•
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PLO 23												•										•		•			•	•	•
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PLO 25																						•	•						
PLO 26				•	•																	•							
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PLO 28																						•	•						

5.2. Program learning outcomes and EP optional components Matrix

Components Program learning outcomes	Components																																																		
	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	OC 26	OC 27	OC 28	OC 29	OC 30	OC 31	OC 32	OC 33	OC 34	OC 35	OC 36	OC 37	OC 38	OC 39	OC 40											
PLO01	•						•		•		•																				•																				
PLO02	•			•		•		•	•	•		•			•				•				•		•			•				•				•	•														
PLO03																	•							•				•																							
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