

**Kyiv national university of trade and economics  
Faculty of restaurant, hotel and tourism business**

**INFORMATION PACKAGE**

**European Credit Transfer System (ECTS)**

<b>Field of study</b>	<b>18 «Production and technology»</b>
<b>Speciality</b>	<b>181 «Food Technology»</b>
<b>Specialization</b>	<b>«Restaurant technologies and business»</b>
<b>Qualification</b>	<b>«Master»</b>

<b>Head of graduate department</b>	_____	<b>D.V. Fedorova</b>
<b>Head of support group</b>	_____	<b>N.V. Prytulska</b>
<b>Head of educational program</b>	_____	<b>M.F. Kravchenko</b>

**Kyiv 2021**

### 3. Educational program.

Head of project group (Head of educational program) –  
Kravchenko M.F., Doctor of Engineering Science, Professor

<b>1 – General information</b>	
<b>Full name of IHE and structural unit</b>	Kyiv National University of Trade and Economics, faculty of restaurant, hotel and tourism business, department of technologies and organization of restaurant business
<b>Academic degree and qualification title</b>	Qualification «Master», speciality «Food Technology» specialisation «Restaurant technologies and business»
<b>Educational programme title</b>	«Restaurant technologies and business»
<b>Qualification title (degree), programme credits and duration</b>	Master diploma, single, 90 credits ECTS Training period 1 year 4 months
<b>Accreditation</b>	To be accredited first in 2024
<b>Cycle\level</b>	National Qualifications Framework of Ukraine – level 7, FQ-EHEA – cycle 2, EQF-LLL – level 7
<b>Academic background</b>	To get a “Master” degree applicants must have a “Bachelor” degree, “Specialist” education and qualification level, “Master” degree
<b>Language(s) of instruction</b>	Ukrainian
<b>Programme duration</b>	01.07.2024
<b>Educational programme link</b>	<a href="https://knute.edu.ua">https://knute.edu.ua</a>
<b>2 – Educational program3 aim</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 manufactured according to innovative technologies, which involves the implementation of research and innovation activities.	
<b>3 – Educational programme description</b>	
<b>Subject area (field of study, speciality, and specialization)</b>	Field of study 18 «Production and technology» Speciality 181 «Food Technology» Specialization «Restaurant technologies and business»
<b>Educational programme orientation</b>	The programme is academic.
<b>The main focus of the</b>	Special education in the field of innovative restaurant

<b>educational programme and specialization</b>	<p>technologies, acquisition of theoretical knowledge and practical skills, the application 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 young people for obtaining the degree of Doctor of Philosophy within the framework of the relevant educational and scientific program at the third level of higher education.</p> <p>Key words: production, food products, innovative restaurant technologies, restaurant creative approach, restaurant business</p>
<b>Specific features of the programme</b>	<p>In-depth study and knowledge of fundamental and applied scientific bases of innovative activity in the field of food technology for the purpose of development and introduction in production of qualitative and safe food products at the enterprises of the field; practical training in the restaurant business, practical training in Ukraine and abroad. Interactive laboratory classes, conducting master classes with the involvement of well-known practical specialists of the restaurant business</p>
<b>4 – Carrier opportunities and further learning</b>	
<b>Carrier opportunities</b>	<p>Professional activity in the restaurant business, all forms of ownership, according to the National Classification of Ukraine "Classification of Professions" DK 003:2010. Employment in enterprises of various forms of ownership of public authorities and local governments, public organizations in the positions of specialists whose functional responsibilities relate to the following positions: head culinary specialist, head technician, production manager, food business manager, head of food business, restaurant manager, head of production; junior researcher, researcher, researcher-consultant</p>
<b>Further learning</b>	<p>Further post-graduate education. Acquisition of additional qualifications in the system of postgraduate education.</p>
<b>5 – Training and Assessment</b>	
<b>Teaching and learning</b>	<p>Lectures, laboratory and practical classes in small groups, distance learning courses, problem-oriented learning, self-study, learning through practical training.</p>

<b>Assessment</b>	according to “Regulations on the organization of the educational process of students”, “Assessment of students’ and post graduates’ academic results regulations”.
<b>6 – Programme competences</b>	
<b>Integral competence (IC)</b>	Ability to solve research and/or innovation problems in the field of food technology
<b>General competence (GC)</b>	GC1. Ability to search, process and analyze information from various sources. GC2. Ability to conduct research at the appropriate level. GC3. Ability to generate new ideas (creativity). GC4. The ability to act socially responsibly and consciously. GC5. Ability to work in an international context.
<b>Professional competence (PC)</b>	PC1. Ability to choose and apply specialized laboratory and technological equipment and devices, science-based methods and software for scientific research in the field of food technology PC2. Ability to plan and perform research considering global trends in scientific and technological development of the industry PC3. Ability to protect intellectual property in the field of food technology PC4. Ability to develop programs for the effective functioning of the food industry and/or restaurants in accordance with the forecasts of the industry in the context of globalization. PC5. Ability to present and discuss the results of research and projects. PC6. Ability to ensure the quality and safety of food products during the implementation of technological innovations at the enterprises of the industry.
<b>7 - Program learning outcomes</b>	
	PLO1. Search, systematize and analyze scientific and technical information from various sources to solve professional and scientific problems in the field of food technology. PLO 2. Make effective decisions, evaluate and compare alternatives in the field of food technology, including in uncertain situations and in the presence

	<p>of risks, as well as in interdisciplinary contexts.</p> <p>PLO 3. Use special equipment, modern methods and tools, including mathematical and computer modeling to solve complex problems in food technology.</p> <p>PLO 4. Apply statistical methods of processing experimental data in the field of food technology, use specialized software for processing experimental data.</p> <p>PLO 5. Select and implement effective technologies, equipment and rational methods of production management in practical production activities taking into account global trends in food technology.</p> <p>PLO 6. Create and implement programs for the development of enterprises of the industry in the short and long term, analyze and evaluate their effectiveness, environmental and social consequences</p> <p>PLO 7. Have specialized conceptual knowledge, including modern scientific achievements in the field of food technology, clearly and unambiguously share personal knowledge, conclusions and arguments with specialists and non-specialists.</p> <p>PLO 8. Protect intellectual property in the field of food technology, perform appropriate patent research, prepare documents for patents on inventions and utility models.</p> <p>PLO 9. Have excellent skills in state and foreign languages to discuss professional activities, research results and innovations in the field of food technology.</p> <p>PLO 10. To plan and carry out scientific research in the field of food technologies, to analyze their results, to argue conclusions.</p> <p>PLO 11. Assess and eliminate risks and uncertainties in making technological and organizational decisions in production conditions to ensure the quality and safety of food. Additionally for educational and scientific programs.</p>
<b>8 – Resource support for programme implementation</b>	
<b>Academic staff</b>	The teaching staff that trains masters in the educational program "Restaurant Technology and Business" must have professional knowledge and skills in the field of innovative technologies in the

	restaurant business.
<b>Facilities</b>	The use of modern equipment of specialized laboratories of the university, as well as leading restaurants.
<b>Informational, teaching and learning materials</b>	General scientific and special sources of information, educational, methodical and monographic literature, information resources of the distance learning system and the Internet

<b>9 – Academic mobility</b>	
<b>National credit mobility</b>	Based on bilateral agreements between KNUTE and universities of Ukraine on academic mobility.
<b>International credit mobility</b>	Within the framework of the EU Erasmus + program on the basis of bilateral agreements on international academic mobility between KNUTE and higher education institutions of the partner countries; due to the conclusion of agreements on double degrees, on long-term international projects that consider student training, issuance of double diplomas, etc.
<b>Training of foreign students</b>	Conditions and features of the educational program in the context of teaching foreign citizens: knowledge of the Ukrainian language at B1 level at least.

## 2. List of educational program components and their logical order

### 2.1. List of educational program components

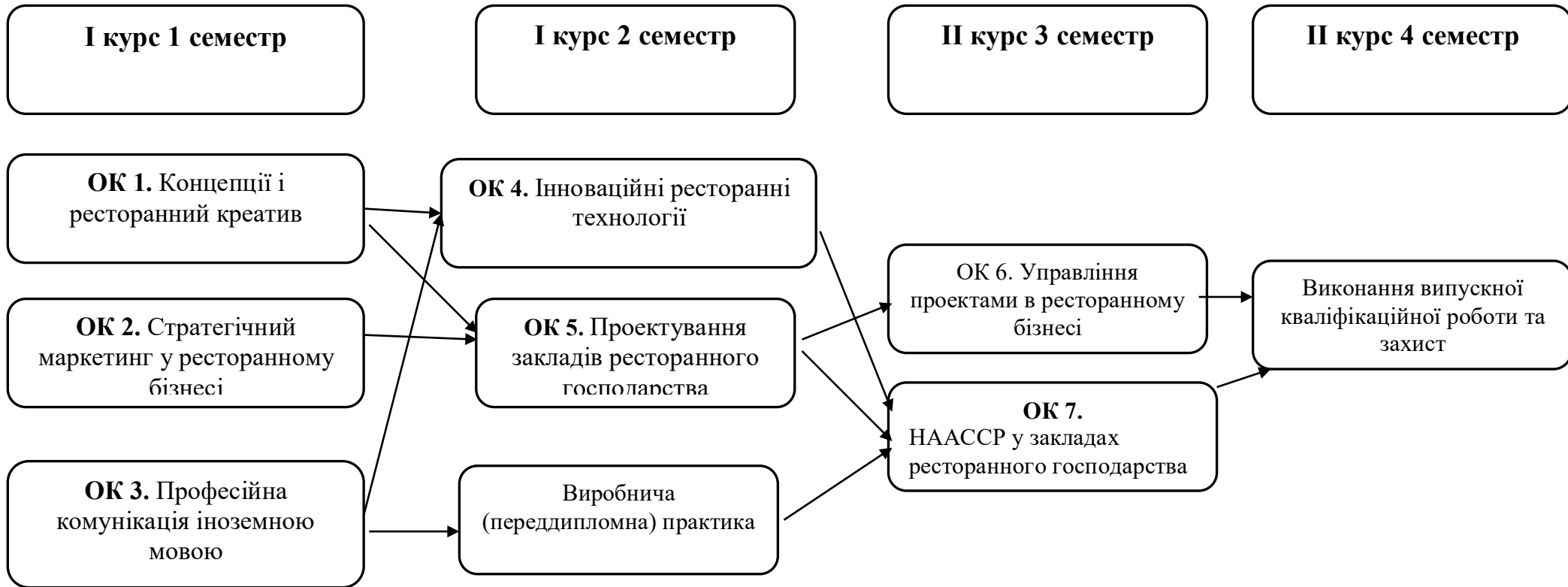
Academic subject code	<b>Educational Programme components</b> (courses, course papers, trainings, qualifying examination, graduation work)	<b>Total credits</b>
<b>Compulsory components of EP</b>		
CC 1.	Concepts and restaurant creative approach	6
CC 2.	Strategic marketing in restaurant business	6
CC 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 restaurant business	6
CC 7.	HACCP in restaurants	6
	<b>Total credits for compulsory components:</b>	<b>45</b>
<b>Optional components of EP</b>		
OC1	Audit of investment projects	6
OC2	Business engineering	6
OC3	Business negotiations	6
OC4	Contract law	6
OC5	Instrumental research methods	6
OC6	Intellectual property	6
OC7	Consumer's law	6
OC8	Methodology and organization of scientific research	6
OC9	International technical regulation	6
OC10	Wellness nutrition	6
OC11	Public speaking	6
OC12	Business and property of the enterprise valuation	6
OC13	Behavior of hospitality services consumers	6
OC14	Legal regulation of business security	6
OC15	Business psychology	6
OC16	Restaurant business	6
OC17	Startup management in restaurant business	6
OC18	Craft production technologies	6
OC19	Haute cuisine technology	6
OC20	Technology of special food products	6
OC21	Luxury service management	6
OC22	Corporate governance in restaurant business	6
OC23	Chemistry of taste, smell, color	6
OC24	HR-management of hotels and restaurants	6

	<b>Total credits for optional components:</b>	<b>24</b>
	<b>Practical training</b>	
	Practical (pre-diploma) training	<b>9</b>
	<b>Competence assessment</b>	
	Preparation and defense of final qualification work	<b>12</b>
	<b>TOTAL NUMBER OF CREDITS</b>	<b>90</b>

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



## 2.2. Структурно-логічна схема ОП



### **3. Competence assessment form for higher education applicants**

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

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

The final qualifying work must 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. Program Competences and EP Compulsory Components Matrix

Components Competences	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7
<b>GC 1</b>			•				•
<b>GC 2</b>			•	•	•	•	
<b>GC 3</b>	•	•		•			
<b>GC 4</b>	•	•	•			•	
<b>GC 5</b>		•					•
<b>PC 1</b>	•			•			•
<b>PC 2</b>	•		•	•			•
<b>PC 3</b>	•			•			
<b>PC 4</b>		•		•		•	
<b>PC 5</b>		•	•	•			
<b>PC 6</b>				•			•

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

Components Competence s	OC1	OC2	OC3	OC4	OC5	OC6	OC7	OC8	OC9	OC10	OC11	OC12	OC13	OC14	OC15	OC16	OC17	OC18	OC19	OC20	OC21	OC22	OC23	OC24
GC 1		•							•					•								•		
GC 2		•			•			•												•				
GC 3	•	•															•				•			
GC 4		•									•		•			•	•					•		
GC 5				•			•			•			•		•									
PC 1					•			•					•					•	•	•			•	
PC 2		•			•			•	•									•		•				
PC 3				•		•	•							•										
PC 4	•	•							•			•		•			•		•		•			•
PC 5			•			•					•				•		•							
PC 6					•	•		•	•	•						•			•	•			•	•

### 5.1. Program learning outcomes and EP compulsory components Matrix

Components Program learning outcomes	CC1	CC2	CC3	CC4	CC5	CC6	CC7
LO1	•		•	•			
LO2		•				•	
LO3	•			•			•
LO4	•			•			
LO5	•	•		•		•	•
LO6		•			•	•	
LO7	•		•	•			
LO8			•	•			
LO9			•	•			
LO10			•	•			•
LO11				•		•	•

## 5.2. Program learning outcomes and EP optional components Matrix

Components Program learning outcomes	OC1	OC2	OC3	OC4	OC5	OC6	OC7	OC8	OC9	OC10	OC11	OC12	OC13	OC14	OC15	OC16	OC17	OC18	OC19	OC20	OC21	OC22	OC23	OC24
LO1						•			•					•										
LO2	•	•							•			•	•	•										
LO3					•			•													•		•	
LO4								•	•															
LO5		•							•					•			•				•	•		•
LO6	•	•										•	•	•			•			•	•	•		•
LO7										•						•		•		•				
LO8						•	•		•					•				•						
LO9			•			•	•				•	•		•										
LO10					•			•										•	•		•		•	
LO11		•							•					•										

