

**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>24 SPHERE OF SERVICE</b>
<b>SPECIALTY</b>	<b>241 HOTEL AND RESTAURANT BUSINESS</b>
<b>SPECIALIZATION</b>	<b>HOTEL AND RESTAURANT BUSINESS</b>
<b>EDUCATIONAL PROGRAM</b>	<b>HOTEL AND RESTAURANT BUSINESS</b>
<b>QUALIFICATION</b>	<b>JUNIOR BACHELOR'S DEGREE</b>

**KYIV 2021**

**3. EDUCATIONAL PROGRAM**

Project team leader (guarantor of the educational program) -  
Bovsh L.A., Ph.D.in Economics, Associate Professor of Hotel and Restaurant  
Business Department, Docent

<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 Hotel and Restaurant Business
<b>Academic degree and qualification title in the original</b>	Junior bachelor's degree in higher education Specialty "Hotel and Restaurant business" Educational and professional program "Hotel and Restaurant business"
<b>Educational Program Title</b>	«Hotel and Restaurant Business»
<b>Diploma type and volume of the program</b>	Junior bachelor's degree, single, 120 credits ECTS, training period 1 year 10 months
<b>Accreditation</b>	not accredited
<b>Cycle/Level</b>	NFQ of Ukraine – level 5, FQ-EHEA – short cycle, EQF-LLL –level 5
<b>Preconditions</b>	Availability of a complete general secondary education
<b>Мова(и) викладання</b>	Ukrainian
<b>Duration</b>	2 years
<b>Educational Program Link</b>	<a href="https://knute.edu.ua">https://knute.edu.ua</a>
<b>2 – Educational program aim</b>	
Formation of general and professional competencies sufficient for the successful solution of specialized complex problems and practical problems in the organization of customer service in the hotel and restaurant business.	
<b>3 - Educational Program General Information</b>	
<b>Subject Area (Field of study, speciality, and specialization)</b>	Field of study 24 "Sphere of service" Specialty "Hotel and Restaurant business" Educational and professional program "Hotel and Restaurant business"
<b>Educational Program Orientation</b>	Educational-professional, fundamental, applied program
<b>Main focus of the educational program and specialization</b>	Focus on the implementation of educational trajectories with an applied bias. Special education and professional training to solve professional problems in service, production, technological activities of hotel and restaurant business entities <b>Keywords:</b> hotel business, restaurant business, service, service organization, production organization, commodity science, information systems and technologies
<b>Specific Requirements</b>	Interdisciplinary and multidisciplinary training of specialists in management of organizations and their units. Attracting of foreign scientists and practitioners of the hotel and restaurant business in the educational process. Annual internships and internships abroad with obtaining certificates. Interactive field practical exercises. Acquisition of practical skills in the use of information technologies in management of the hotel and restaurant business. Acquisition of practical skills in the use of information technology in the organization of hotel and restaurant business.
<b>4 – Придатність випускників до працевлаштування та подальшого навчання</b>	
<b>Career Opportunities</b>	Employment in enterprises of various forms of ownership, in public authorities and local governments, public organizations in the positions

	of specialists whose functional responsibilities relate to the analysis of economic processes and phenomena, assessment of the impact of institutional and other factors of exo- and endogenous impact on micro- and macroeconomic systems, theoretical, economic and analytical justification of economic decisions.
<b>Further learning</b>	Possibility of learning the program of the first cycle FQ-EHEA
<b>5 – Training and Assessment</b>	
<b>Teaching and Learning</b>	Student-centered learning, self-learning, problem-oriented learning. Lectures, practical classes, independent work on the basis of textbooks, manuals and lecture notes, training through internships and professional internships, consultations with teachers.
<b>Assessment</b>	Written exams, practice; essay, presentations, scientific presentations, current control, qualification exam, etc. According to the Regulations on the organization of the educational process of students, the Regulations on the evaluation of learning outcomes of students and graduate students.
<b>6 – Program competencies</b>	
Program competencies <b>Integral competence</b>	The ability of a person to solve typical specialized problems in a particular field of professional activity or in the learning process, which involves the application of the provisions and methods of the relevant sciences and is characterized by a certain uncertainty of conditions; be responsible for the results of their activities and the activities of others in certain situations
<b>General competencies</b>	<b>GC 01.</b> Ability to preserve and multiply moral, cultural, scientific values and achievements of society based on understanding the history and patterns of 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, lead a healthy lifestyle. <b>GC 02.</b> The ability to act socially responsibly and consciously, to exercise their rights and responsibilities as a member of society, to realize the values of civil (free democratic) society, the rule of law, human and civil rights and freedoms in Ukraine. <b>GC 03.</b> Ability to learn and master modern knowledge. <b>GC 04.</b> Ability to communicate in the state language both orally and in writing. <b>GC 05.</b> Skills for safe activities. <b>GK 06.</b> Ability to abstract thinking, analysis and synthesis. <b>GC 07.</b> Ability to apply knowledge in practical situations. <b>GC 08.</b> Ability to communicate in a foreign language.
<b>Special (professional, subject) competencies</b>	<b>SC 01.</b> Understanding the subject area and the specifics of professional activity. <b>SC 02.</b> Ability to organize the service and production process taking into account the requirements and needs of consumers and ensure its efficiency. <b>SC 03.</b> Ability to use in practice the basics of current legislation in the field of hotel and restaurant business and track changes. <b>SC 04.</b> Ability to design the technological process of production and services and the service process of implementation of basic and additional services in enterprises (institutions) of hotel and restaurant and recreational facilities <b>SC 05.</b> Ability to develop new services (products) using innovative

	<p>technologies of production and customer service.</p> <p><b>SC 06.</b> Ability to select technological equipment and facilities, to address issues of rational use of spatial and material resources.</p> <p><b>SC 07.</b> Ability to determine, identify and evaluate the characteristics, properties and quality indicators of products and services that affect the level of customer satisfaction in the field of hospitality.</p>
<b>7 – Program learning outcomes</b>	
	<p><b>LO 01.</b> Know, understand and be able to use in practice the main provisions of legislation, national and international standards governing the activities of hotel and restaurant businesses;</p> <p><b>LO 02.</b> Know, understand and be able to use in practice the basic concepts of the theory of hotel and restaurant business, the organization of customer service and the activities of the market of hotel and restaurant services, as well as related sciences.</p> <p><b>LO 03.</b> Communicate freely on professional issues in state and foreign languages orally and in writing.</p> <p><b>LO 04.</b> Analyze current trends in the hospitality and recreation industry.</p> <p><b>LO 05.</b> Understand the principles, processes and technologies of organizing the work of hotel and restaurant businesses.</p> <p><b>LO 06.</b> Organize the process of customer service of hotel and restaurant services based on the use of modern information, communication and service technologies and compliance with quality standards and safety standards.</p> <p><b>LO 07.</b> Apply the skills of productive communication with consumers of hotel and restaurant services</p> <p><b>LO 08.</b> Carry out the selection of technological equipment and facilities, address issues of rational use of spatial and material resources.</p> <p><b>LO 09.</b> Develop new services (products), using modern technologies of production and customer service.</p> <p><b>LO 10.</b> Carry out effective quality control of products and services of hotel and restaurant facilities.</p> <p><b>LO 11.</b> Organize work in hotel and restaurant facilities, in accordance with the requirements of labor protection and fire safety.</p> <p><b>LO 12.</b> Perform tasks independently, solve problems and problems, apply them in different professional situations and be responsible for the results of their activities.</p> <p><b>LO 13.</b> Understand and realize their rights and responsibilities as a member of society, to realize the values of a free democratic society, the rule of law, human and civil rights and freedoms in Ukraine.</p> <p><b>LO 14.</b> Preserve and increase the achievements and values of society based on understanding the place of the subject area in the general system of knowledge, use different types and forms of physical activity to lead a healthy lifestyle.</p>
<b>8 – 8 – Resource Support for Program Implementation</b>	
<b>Academic staff</b>	95% of the faculty involved in the teaching of professionally-oriented disciplines have academic degrees in their speciality. Foreign experts from the professional environment of hotel and restaurant business are invited to conduct problem lectures.
<b>Facilities</b>	Computer lab in the hotel business

	Computer lab on the organization of tourism Computer design lab Food Technology Laboratory Laboratory for the organization of services in institutions Laboratory of bar business and enology Laboratory of computer aided design Laboratory of integrated systems of business process management Laboratory of thermal and refrigeration equipment VR library
<b>Informational, Teaching and Learning Materials</b>	The use of virtual educational environment KNTEU, software: innovative hotel management system Fidelio V8; Parus-Hotel software complex, Parus-Restaurant software complex; Iiko system for automating restaurants or restaurant chains; Amadeus global reservation system. Authoring of the faculty members. Authorial developments of the teaching staff.
<b>9 – Academic Mobility</b>	
<b>National Credit Mobility</b>	On a general basis within Ukraine. Short-term student training on a pre-planned course in other institutions of higher education
<b>International Credit mobility</b>	Within the framework of the EU Erasmus + program on the basis of bilateral agreements between KNTEU and universities of partner countries
<b>Training of Foreign Students</b>	Можливе навчання іноземних громадян Possibility to teach foreign nationals

## 2. List of Educational Program Components and Their Logical Order

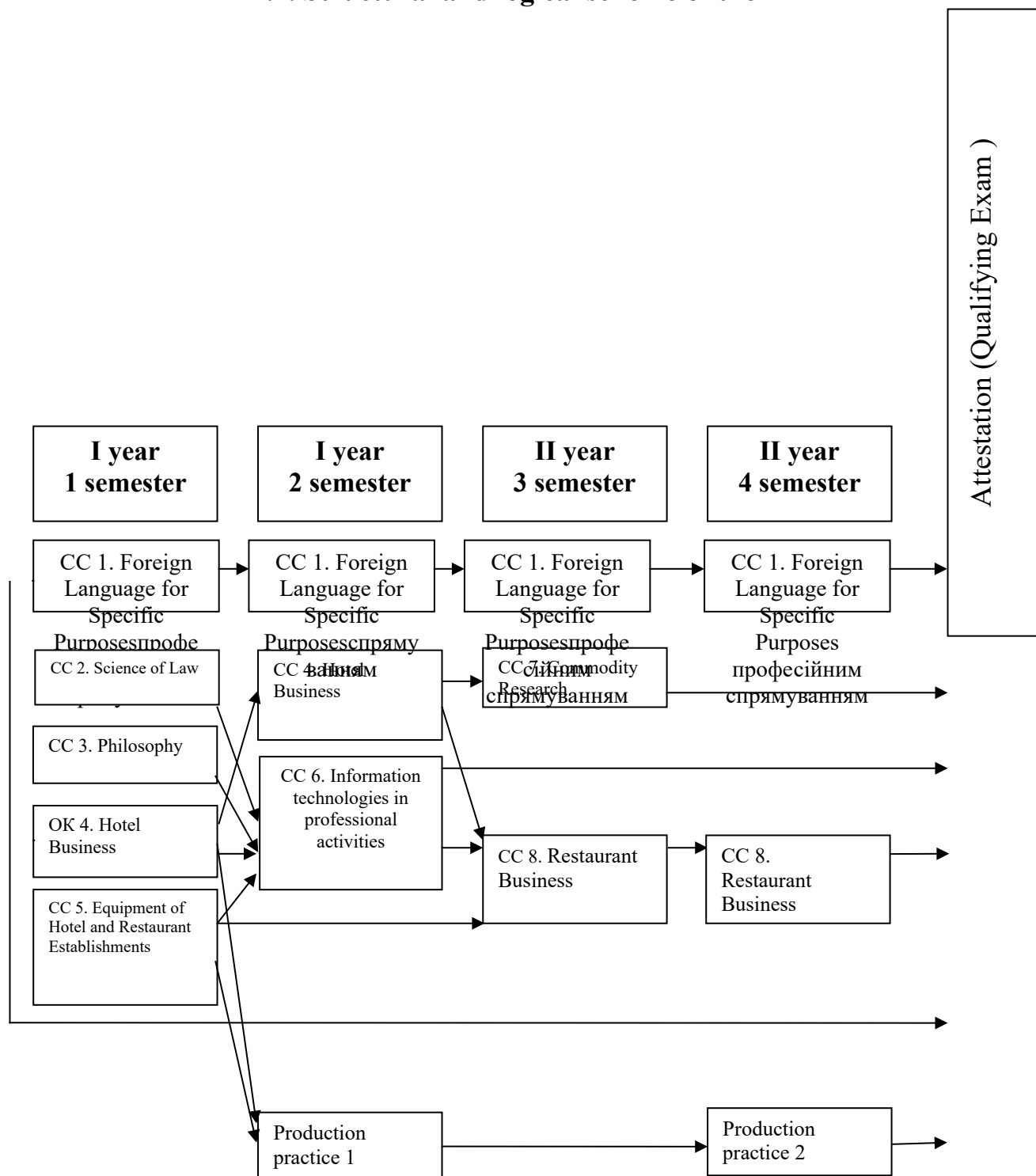
### 2.1. List of Components of EP

Code of discipline	Educational Program Components (disciplines, term projects (papers), practical training, qualifying exam, graduate paper)	Total credits
<b>(CC ) Compulsory Components of EP</b>		
<b>(CC ) Compulsory Components of EPCC 1.</b>	Foreign Language for Specific Purposes	24
CC 2.	Science of Law	6
CC 3.	Philosophy	6
CC 4.	Hotel Business	12
CC 5.	Equipment of Hotel and Restaurant Establishments	6
CC 6.	Information technologies in professional activities	6
CC 7.	Commodity Research	6
CC 8.	Restaurant Business	11
<b>Total Credits for Compulsory Components:</b>		<b>77</b>

Code of discipline	Educational Program Components (disciplines, term projects (papers), practical training, qualifying exam, graduate paper)	Total credits
<b>(OC) Optional Components of EP</b>		
<b>(OC) Optional Components of EPOC 1.</b>	Life Safety	6
OC 2.	Commercial law	6
OC 3.	Diplomatic and Business Protocol and Etiquette	6
OC 4.	Second Foreign Language	18
OC 5.	Economic Theory	6
OC 6.	Oenology	6
OC 7.	Етика бізнесу	6
OC 8.	Ethnic Cooking	6
OC 9.	Confectionery and Baking Art	6
OC 10.	Cultural Heritage of Ukraine	6
OC 11.	Logic	6
OC 12.	Public Speaking	6
OC 13.	Business Law	6
OC 14.	Politology	6
OC 15.	Psychology	6
OC 16.	Religious studies	6
OC 17.	World culture	6
OC 18.	Social Psychology	6
OC 19.	Sociology	6
OC 20.	Statistics	6
OC 21.	Labor Law	6
OC 22.	Ukrainian Language (for Specific Purposes)	6
<b>Total Credits for Optional Components:</b>		<b>30</b>
<b>Practical Training</b>		
Production practice 1		6
Production practice 2		6
<b>Totally</b>		<b>12</b>
<b>Assessment</b>		
Attestation (Qualifying Exam )		1
<b>TOTAL SCOPE OF THE EDUCATIONAL PROGRAM</b>		<b>120</b>

An exam is the form of final control for all components of the educational program

## 2.2. Structural and logical scheme of the EP



3. **Form of attestation of applicants for higher education**

Attestation of the educational program graduates of specialty 241 "Hotel and restaurant business" is carried out in the form of passing a qualifying exam and ends with the issuance of a standard document on awarding a junior bachelor's degree with the qualification: higher education degree junior bachelor, specialty "Hotel and Restaurant Business", educational and professional program " Hotel and Restaurant Business ".

Attestation is carried out openly and publicly.



#### 4.1. Compliance matrix of program competencies to the compulsory components of the educational program

Components Competences	CC1.	CC 2	CC3.	CC4.	CC5.	CC 6.	CC 7.	CC 8.
<b>GK 01</b>		+	+					
<b>GK 02</b>		+	+	+				+
<b>GK 03</b>	+	+		+				+
<b>GK 04</b>		+	+	+	+	+	+	+
<b>GK 05</b>				+	+		+	+
<b>GK 06</b>		+	+					
<b>GK 07</b>	+			+	+	+	+	+
<b>GK 08</b>	+							
<b>SK 01</b>	+			+	+		+	+
<b>SK 02</b>				+				+
<b>SK 03</b>		+		+				+
<b>SK 04</b>				+	+		+	+
<b>SK 05</b>				+				+
<b>SK 06</b>				+	+			+
<b>SK 07</b>				+				+

#### 4.2. Compliance matrix of program competences to optional components of the educational program

Components Competences	OC1.	OC2.	OC3.	OC4.	OC5.	OC6.	OC7.	OC8.	OC9.	OC10.	OC11.	OC12.	OC13.	OC14.	OC15.	OC16.	OC17.	OC18.	OC19.	OC20.	OC21.	OC22.
<b>GC 01</b>	*						*		*	*			*		*	*	*	*				
<b>GC 02</b>		*										*	*	*		*	*	*		*		
<b>GC 03</b>														*			*					
<b>GC 04</b>	*	*	*			*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
<b>GC 05</b>	*																					
<b>GC 06</b>										*			*				*	*	*		*	
<b>GC 07</b>	*	*	*	*	*	*	*	*	*			*	*		*		*			*		
<b>GC 08</b>				*	*																	
<b>SC 01</b>	*		*			*		*	*													
<b>SC 02</b>	*			*		*	*	*	*			*					*	*				
<b>SC 03</b>		*										*								*		
<b>SC 04</b>						*		*	*													
<b>SC 05</b>						*		*	*													
<b>SC 06</b>						*		*	*													
<b>SC 07</b>						*		*	*													

**5.1. Matrix of providing program learning outcomes (LO)  
with relevant compulsory components of the educational program**

Components Program learning outcomes	CC 1.	CC 2	CC 3.	CC 4.	CC 5.	CC 6.	CC 7.	CC 8.
LO 01		+	+	+				+
LO 02	+			+				+
LO 03	+			+				
LO 04				+		+		+
LO 05				+	+			+
LO 06				+		+	+	+
LO 07	+			+				+
LO 08				+	+		+	+
LO 09				+	+			+
LO 10				+			+	+
LO 11				+				+
LO 12				+			+	+
LO 13		+	+					
LO 14		+		+				+

**5.2. Matrix of providing program learning outcomes (LO) with relevant  
optional components of the educational program**

Компонент и  Програмні результати навчання	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.
LO 01		*											*								*	
LO 02						*		*	*											*		
LO 03		*	*	*		*		*	*		*	*	*	*	*	*	*		*	*	*	*
LO 04																				*		
LO 05					*	*		*	*													
LO 06																			*			
LO 07												*						*				*
LO 08	*																					
LO 09						*		*	*													
LO 10						*		*	*													
LO 11	*																					
LO 12						*		*			*							*				
LO 13	*	*					*						*								*	
LO 14			*				*			*				*		*	*		*			