

3. Educational program

3.1. Profile of the interdisciplinary educational program in the field of specialty 181 "Food technologies", 073 «Management» (Field of Specialization "Restaurant technologies and business")

1 – General information	
Full name of the institution of higher education and structural unit	State University of Trade and Economics, Faculty of Restaurant, Hotel and Tourism Business Department of Technology and Organization of Restaurant Management
Higher education degree and title of qualification in the original language	Academic Degree –Master Fields of Specialty -Food Technology Fields of Specialization - Restaurant technologies and business
The official name of the educational program	“Restaurant technologies and business”
Compliance with the standard of higher education of the Ministry of Education and Culture of Ukraine	The educational program corresponds to the standard of higher education of the Ministry of Education and Culture of Ukraine
The official name of the educational program	“Restaurant technologies and business”
Type of diploma and scope of educational program	Master's degree, single, 90 ECTS credits, term of study 1 year 4 months.
Availability of accreditation	Primary accreditation is scheduled for 2024
Cycle / level	NQF of Ukraine - level 7, FQ-EHEA - second cycle, EQF-LLL - level 7
Prerequisites	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.
Language of instruction	Ukrainian
Term of the educational program	July 1, 2024

2 – The educational program goals	
<p>The formation of knowledge, skills and abilities in the students of higher education to solve complex tasks in the field of production and management of the quality and safety of food products, project management and the implementation of production, organizational, and marketing technologies in the activities of restaurant business subjects, which involves the implementation of research and innovation activities .</p>	
3 - The interdisciplinary educational program characteristics	
Subject area	<p><i>The object of study and professional activity of the master's degree in food technology is technological processes and food products.</i></p> <p><i>The goals of education</i> are the formation of students of higher education in the ability to solve complex problems and problems of food technology, which involves conducting research and/or implementing innovations and is characterized by the uncertainty of conditions and requirements.</p> <p><i>The theoretical content of the subject area consists of scientific concepts, categories, principles, methods, food technologies.</i></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>
The interdisciplinary educational program orientation	<p>An interdisciplinary educational program with an academic orientation</p>
The main focus of the educational program and	<p>The educational program is aimed at solving professional tasks related to the effective entrepreneurial activity of restaurant business subjects, the introduction of innovative restaurant technologies. It focuses the educational trajectories on the acquisition of theoretical knowledge and practical skills for the development of new formats and concepts of restaurant business establishments. Also it ensures the quality and safety of food products during the implementation of technological innovations as well as solves professional and scientific tasks with the possibility of acquiring the necessary entrepreneurial and research skills in the activities of subjects restaurant business, and</p>

specialization	<p>creates the motivational conditions for the competitive selection of talented youth for admission within the framework of the appropriate interdisciplinary educational and scientific program at the 3rd level of higher education.</p> <p>Keywords: economic analysis, simulation modelling, management methods, decision tree, production, food products, innovative restaurant technologies, restaurant creativity, restaurant business</p>
Features of the program	<p>Interdisciplinary and multidisciplinary training of specialists for the restaurant business. In-depth study of the fundamental and applied scientific foundations of the restaurant business and innovative activities in the field of food technology to develop and implement high-quality and safe restaurant products.</p> <p>Ability to choose and use management concepts, methods and tools, including in accordance with defined goals and international standards; establish values, vision, mission and criteria by which the organization determines further directions of development, develop and implement relevant strategies and plans; analyse and structure organizational problems, make effective management decisions and ensure their implementation</p> <p>Interactive laboratory classes, holding master classes with the involvement of well-known practical experts of the restaurant business. Practical training in the field of restaurant business in Ukraine and abroad with obtaining certificates.</p> <p>The opportunity to demonstrate practical skills at international competitions and Olympiads in restaurant technology.</p>
4 - Suitability of graduates to employment and further training	
Suitability for employment	<p>Professional activity in the restaurant business, all forms of ownership, according to the National Classification of Ukraine "Classification of Professions" DK 003: 2010.</p> <p>1315 Restaurateur Restaurant manager (cafe, dining room, etc.) The head of the restaurant section (cafe, dining room, etc.) 1225 Heads of production units in restaurants and other places of accommodation: Chief cook, chief technologist, production manager. head of production 2320. Teachers of secondary educational institutions</p>

	<p>2310.2 Other teachers of universities and other educational institutions</p> <p>2351.1. Research staff (learning methods)</p> <p>2359.1 Other research workers in the field of education</p> <p>2419.1 Research staff (innovative restaurant technologies, business, marketing, business efficiency, rationalization of production)</p> <p>2482 Professionals in the field of restaurant business</p> <p>2481 Quality control professionals.</p> <p>2482.2 Restaurant specialist</p> <p><i>Obtaining professional certificates is based on the results of industrial practice.</i></p>
Further training	Continuation of education at the third educational and scientific level of higher education. Additional qualifications acquisition of in the postgraduate education system.
5 - Teaching and assessment	
Teaching and assessment	Lectures, laboratory and practical classes in small groups, distance learning courses, problem-oriented learning, self-study, learning through practical training.
Evaluation	Assessment is carried out following the "Regulations on the assessment of learning outcomes of students and graduate students", "Regulations on the organization of the educational process of students".
6 - Program competence	
Integral Competence (IC)	Ability to solve problems of a research and/or innovative nature in the field of restaurant technology and business under uncertain conditions and requirements.
General Competence (GC)	<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 responsible and conscious.</p> <p>GC5. Ability to work in an international context</p> <p>GC6. <i>The ability to motivate people and move towards a common goal, communicate with experts in other fields of knowledge, act on the basis of ethical considerations</i></p>
Special (Professional) Competence (PC)	<p>PC1. Ability to choose and apply specialized laboratory and technological equipment and devices, science-based methods and software for conducting scientific research in the field of food technology.</p> <p>PC2. The ability to plan and carry out scientific research taking into account global trends in scientific and technical development of the industry.</p> <p>PC3. Ability to protect intellectual property in the field of</p>

	<p>food technology.</p> <p>PC4. The ability to develop programs for the effective functioning of food industry enterprises and/or restaurant establishments in accordance with the forecasts of the development of the industry in the conditions of globalization.</p> <p>PC5. Ability to present and discuss the results of scientific research and projects.</p> <p>PC6. The ability to ensure the quality and safety of food products during the implementation of technological innovations at the enterprises of the industry.</p> <p>PC7. Ability to develop projects, manage them, show initiative and entrepreneurship.</p> <p>PC8. The ability to establish values, vision, mission, goals and criteria by which the organization determines further directions of development, to develop and implement appropriate strategies and plans, in particular in the field of restaurant technology and business.</p> <p>PC9. Ability to manage the organization and its development, in particular in accordance with the trends of the restaurant business.</p> <p>PC10. Ability to choose and use management concepts, methods and tools in accordance with defined goals and international standards.</p> <p>PC11. Ability to analyse and structure organizational problems, make effective decisions and ensure their implementation.</p>
7 – Program-learning outcomes (LO)	
	<p>LO1. Seek to systematize and analyse scientific and technical information from various sources to solve professional and scientific problems in the field of restaurant technologies and business.</p> <p>LO2. Make effective decisions, evaluate and compare alternatives in the field of in the field of restaurant technologies and business, including in uncertain situations and in the presence of risks, as well as in interdisciplinary contexts.</p> <p>LO3. Use special equipment, modern methods, and tools, including mathematical and computer modelling to solve complex problems in in the field of restaurant technologies and business.</p> <p>LO4. Apply statistical methods of processing experimental data in the field of in the field of</p>

restaurant technologies and business; use specialized software for processing experimental data.

LO5. Select and implement in practical production activities effective technologies, equipment, and rational methods of production management, taking into account global trends in in the field of restaurant technologies and business.

LO6. Develop and implement programs for the development of enterprises in the industry in the short and long term, analyse and evaluate their effectiveness, environmental and social consequences

LO7. Have specialized conceptual knowledge, including modern scientific achievements in the field of in the field of restaurant technologies and business; clearly and unambiguously communicate their own knowledge, conclusions, and arguments to specialists and non-specialists.

LO8. Protect intellectual property in the field of in the field of restaurant technologies and business, perform relevant patent research, and prepare documents for patents for inventions and utility models.

LO9. Fluent in state and foreign languages to discuss professional activities, research results, and innovations in the field of in the field of restaurant technologies and business.

LO10. Plan and perform research in the field of in the field of restaurant technologies and business, analyse their results, argue conclusions.

LO11. Assess and eliminate risks and uncertainties in managerial, technological and organizational decisions in production conditions to ensure the quality and safety of food. Additionally for educational and scientific programs.

LO12. Develop and teach specialized educational disciplines in institutions of higher education

LO13. Carry out commercialization of innovative developments

LO14. Develop and implement scientific and scientific-technical projects in the field of food technologies and related interdisciplinary problems, taking into account technical, social, economic and legal aspects.

8 - Resource support for program implementation	
Staffing	The professors and teaching staff preparing master's degrees under the interdisciplinary educational program "Restaurant Technologies and Business" must have specialist knowledge and professional skills in the field of restaurant technologies and business.
Facilities	Modern equipment usage of specialized laboratories of the university, as well as leading restaurants.
Information-educational and methodical support	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	
National credit mobility	Based on bilateral agreements between STEU and universities of Ukraine on academic mobility.
International credit mobility	Under the EU's Erasmus + program, based on bilateral agreements on international academic mobility between STEU 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.
Training of foreign applicants for higher education	Conditions and features of the educational program in the context of teaching foreign citizens: knowledge of the Ukrainian language at a level not less than B1.

2. List of components of the Educational Program and their logical order

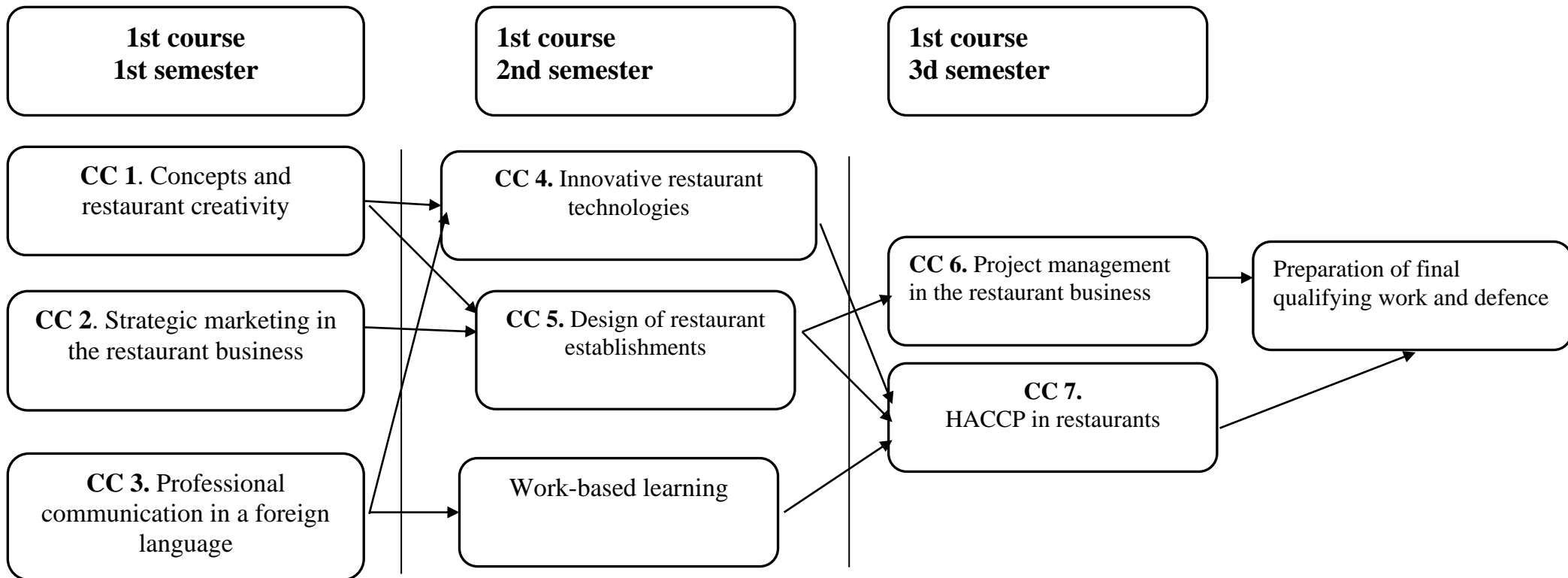
2.1. List of the Educational Program (EP) components

Academic subject code	Educational Programme Components (academic disciplines, course projects (works), practices, qualifying exam, final qualifying work)	Total credits
Compulsory Components (CC)		
CC 1.	Concepts and restaurant creativity	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.	Design of restaurant establishments	7,5

CC 6.	Project management in the restaurant business	6
CC 7.	HACCP in restaurants	6
	The total number of Compulsory Components	45
Optional Components (OC)		
OC 1	Audit of investment projects	6
OC 2	Safety of life	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 warfare	6
OC 9	Consumer law	6
OC 10	Methodology and organization of scientific research	6
OC 11	International technical regulation	6
OC 12	Health food	6
OC 13	Public speaking	6
OC 14	Fundamentals of cyber security	
OC 15	Appraisal of business and enterprise property	6
OC 16	Behaviour of consumers of hospitality services	6
OC 17	Legal regulation of business safety	6
OC 18	Business psychology	6
OC 19	Restaurant business	6
OC 20	Start-up management in the restaurant business	6
OC 21	Craft production technologies	6
OC 22	High cuisine technology	6
OC 23	Technology of special food products	6
OC 24	Luxury 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
	The total number of Optional Components	24
Work-based learning		
	Work-based learning	9
Certification		
	Preparation for final qualifying work and defence	12
	TOTAL NUMBER OF CREDITS	90

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

2.2. Structural and logical scheme of the educational program



1. Forms of certification of applicants for higher education

Certification is carried out in the form of public defence 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 (CC) of the Educational Program

Components Competencies	CC1	CC2	CC3	CC4	CC5	CC6	CC7
GC 1			•				•
GC 2			•	•	•	•	
GC 3	•	•		•			
GC 4	•	•	•			•	
GC 5		•					•
GC 6	•	•	•				
PC 1	•			•			•
PC 2	•		•	•			•
PC 3	•			•			
PC 4		•		•		•	
PC 5		•	•	•			
PC 6				•			•
PC 7	•				•	•	
PC 8	•	•				•	
PC 9	•	•				•	
PC 10	•	•				•	•
PC 11	•	•				•	

4.2. Matrix of correspondence of Program Competences with the Optional Components (OC) of the Educational Program

Components Competencies	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
GC 1		•							•					•								•		
GC 2		•			•			•													•			
GC 3	•	•															•				•			
GC 4		•									•		•			•	•					•		
GC 5				•			•			•			•		•									
GC 6			•	•			•				•			•	•						•	•		•
PC 1					•			•										•	•		•		•	
PC 2		•			•			•	•									•			•			
PC 3				•		•	•							•										
PC 4	•	•							•			•		•				•		•				•
PC 5			•			•					•				•		•							
PC 6					•	•		•	•	•						•			•	•			•	•
PC 7	•	•							•					•	•			•				•		
PC 8	•	•			•									•	•			•				•		•
PC 9		•	•	•					•			•	•	•	•			•			•	•		•
PC 10		•				•	•				•	•	•	•				•				•		
PC 11	•	•	•	•							•			•	•			•						

**5.1. Matrix for providing Program-Learning Outcomes
with relevant Compulsory Components (CC) of the Educational Program**

Components Program-Learning Outcomes (LO)	CC1	CC2	CC3	CC4	CC5	CC6	CC7
LO1	•		•	•			
LO2		•				•	
LO3	•			•			•
LO4	•			•			
LO5	•	•		•		•	•
LO6		•			•	•	
LO7	•		•	•			
LO8			•	•			
LO9			•	•			
LO10			•	•			•
LO11				•		•	•
LO12	•		•	•			
LO13		•		•		•	
LO14	•	•			•	•	

5.2. Matrix for providing Program-Learning Outcomes with relevant Optional components (OC) of the Educational Program

Components Program-Learning Outcomes (LO)	OC1	OC2	OC3	OC4	OC5	OC6	OC7	OC8	OC9	OC10	OC11	OC12	OC13	OC14	OC15	OC16	OC17	OC18	OC19	OC20	OC21	OC22	OC23	OC24	OC25	OC26	OC27
LO1						•			•					•													
LO2	•	•							•			•	•	•													
LO3					•			•												•			•			•	
LO4								•	•																		
LO5		•							•					•			•				•	•		•	•		•
LO6	•	•										•	•	•			•		•	•		•		•	•		•
LO7										•						•		•	•	•							
LO8						•	•		•					•	•												
LO9			•			•	•				•	•		•													
LO10					•			•										•	•	•			•			•	
LO11		•							•					•													
LO12			•	•							•		•		•												
LO13	•	•	•	•		•	•					•		•													
LO14	•						•		•			•			•		•					•			•		

Change registration sheet

№	Date	Items changes are made to	Initiator of change	Full name of the person responsible for making changes	Signature