3. Educational program

1. Profile of the educational program in the specialty 073 «Management» (specialization «Management of Tourism, Hotel and Restaurant Business»)

1 – General information	
Full name of HEI and structural unit	Kyiv National University of Trade and Economics Faculty of Restaurant, Hotel and Tourism Business Department of Hotel and Restaurant Business
Higher education degree and title of qualification in the original language	Bachelor's degree Specialty «Management» Specialization «Management of Tourism, Hotel and Restaurant Business»
The official name of the educational program	«Management of Tourism, Hotel and Restaurant Business»
Type of diploma and scope of educational program	Bachelor's degree, single, 240 ECTS credits, duration of study 3 years 10 months
Availability of accreditation	The Ministry of Education and Science of Ukraine, Ukraine, certificate of accreditation dated till June 01, 2024
Cycle / level	NQF of Ukraine - level 6, FQ-ENEA - first cycle, EQF-LLL - level 6
Prerequisites	Certificate of complete secondary education Junior Bachelor's Diploma
Language (s) of instruction	Ukrainian
Duration of the educational program	June 01, 2024
Internet address for the permanent placement of the educational program description	https://knute.edu.ua
2 –Educational program aim	
Training of specialists capable of solving practical problems and complex specialized tasks, characterized by complexity and uncertainty of conditions, in the field of management of organizations and their divisions, *in particular in the field of tourism, hotel and restaurant business.*	
3 - Educational program characteristics	
Subject area (field of knowledge, specialty, specialization)	Field of knowledge 07 «Management and Administration», Specialty 073 «Management», Specialization «Management of Tourism, Hotel and Restaurant Business»
Educational program orientation	Educational and professional program
Main focus of the educational program and specialization	Focusing on the implementation of educational trajectories with an applied orientation. Special education and training is aimed at training professionals to solve professional problems in management, *including tourism, hotel and restaurant businesses.* Keywords: management, psychology, tourism, hotel business, restaurant business, economy, marketing, equipment, information systems and technologies.

Features of the program	Interdisciplinary and multidisciplinary training of specialists in the management of organizations and their departments. Involvement of foreign scientists and practitioners of tourism, hotel and restaurant business in the educational process. Annual internship and internship abroad with certificates. Interactive field practical classes. Acquisition of practical skills in the application of information technology in the management of hotel and restaurant business. Acquisition of practical skills of modeling of operational and financial and economic activity in the center of business trainings on the basis of virtual enterprises of tourist, hotel and restaurant business.
4 – Graduate employability and further learning	
Professional suitability to employment	DK 003: 2010 "National Classifier of Ukraine. Classification of Professions". Specialist of the primary level of management of structural units, operating systems and processes in organizations: 12 Heads of enterprises, institutions and organizations; 1225 Heads of production units in restaurants, hotels and other accommodation; 13 Managers of small enterprises without administrative staff; 1315 Managers of small enterprises-hotels and restaurants without administrative staff; 14 Managers (administrators) of enterprises, institutions, organizations and their divisions; 1448.1.Managers (administrators) of travel agencies; 1455 Managers in hotels and other accommodations; 1455.1 Managers (administrators) in the hotel industry; 1456 Manager (administrators) of food security systems; 1456.1 Managers (administrators) in restaurants; 1456.2 Managers (administrators) in cafes, bars, canteens; 1456.3 Managers (administrators) at enterprises that prepare and deliver ready meals; 1475 Managers (business consultants); 1475.4. Managers (administrator) for business and management; 1475.4 Manager (administrator) of administrative activities; 1475.4 Logistics Manager; 1475.4 Supply Manager (Administrator); 1475.4 Sales Manager; 1475.4 Public Relations Manager; 1475.4 Manager (administrator) of foreign economic activity; 1477.1 Personnel manager (administrator); 1477 Managers (administrators) for the selection, provision and use of personnel; 1491 Managers (administrators) in housing and communal services; 2412.2 Specialists in the field of labor and employment; 2419.2 Specialists in marketing, business efficiency and production rationalization; 3414 Travel consultants and tour operators; 3414 Organizer of tourist activity; 3414 Tour operator; 3414 Tourist service specialist; 3414 Leisure specialist; 3414 Specialized service specialist; 3431 Secretaries of administrative bodies; 3436.1. Assistant to the head of the enterprise (institution,

	organization); 3439 Inspector of Tourism. *Obtaining professional certificates based on the results of practical training.*
Further study opportunities	Opportunity to study according to the program FQ-ENEA- second cycle, EQF-LLL - level 7, NQF of Ukraine – level 7
5 – Teaching and assessment	
Teaching and learning	Student-centered learning, self-study, problem-oriented learning Lectures, practical classes, independent work on the basis of textbooks, manuals and lecture notes, training through practical training and professional internships, consultations with teachers, preparation for certification and defense of qualification work.
Assessment	Written exams, surveys, testing, essay writing, solving situational practical problems, presentations, cases, defense of term papers. Assessment is carried out in accordance with the "Regulations on the organization of the educational process of students" and "Regulations on the assessment of learning outcomes of students and graduate students."
6 – Program competencies	
Integral competence	Ability to solve complex specialized problems and practical problems, characterized by complexity and uncertainty of conditions, in the field of management or in the learning process, involving the application of theories and methods of social and behavioral sciences, *in particular in tourism, hotel and restaurant business.*
General competencies (GCs)	1. Ability to exercise own rights and responsibilities as a member of society, to realize the values of civil (democratic) society and the need for its sustainable development, the rule of law, human and civil rights and freedoms in Ukraine. 2. Ability to preserve and multiply moral, cultural, scientific values and increase the 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, use different types and forms physical activity for active recreation and a healthy lifestyle. 3. Ability to abstract thinking, analysis, synthesis. 4. Ability to apply knowledge in practical situations. 5. Knowledge and understanding of the subject area as well as understanding of professional activity. 6. Ability to communicate in the state language both orally and in writing. 7. Ability to communicate in a foreign language. 8. Skills in the use of information and communication technologies. 9. Ability to learn and master modern knowledge. 10. Ability to conduct research at the appropriate level. 11. Ability to adapt and act in a new situation. 12. Ability to generate new ideas (creativity). 13. Appreciation and respect for diversity and multiculturalism. 14. Ability to work in an international context. 15. Ability to act on the basis of ethical considerations (motives).

Professional competencies of specialty (PCs)	1. Ability to identify and describe the characteristics of the organization*, in particular tourism, hotel and restaurant businesses.* 2. Ability to analyze the results of the organization, *in particular tourism, hotel and restaurant businesses*, to compare them with the factors of external and internal environment. 3. Ability to determine the prospects for the development of the organization. 4. Ability to identify functional areas of the organization, *including tourism, hotel and restaurant businesses* and the links between them. 5. Ability to manage the organization, in particular the subject of *tourism, hotel and restaurant business,* and its divisions through the implementation of management functions. 6. Ability to act socially responsibly and consciously. 7. Ability to choose and to use modern management tools. 8. Ability to plan the activities of the organization and to manage time. 9. Ability to work in a team and establish interpersonal interaction in solving professional problems. 10. Ability to evaluate the work performed, ensure the quality and motivate the staff of the organization. 11. Ability to create and organize effective communications in the management process. 12. Ability to analyze and structure the problems of the organization, in particular the subject of *tourism, hotel and restaurant business*, to form sound decisions. 13. Understand the principles and norms of law and use them in professional activities. 14. Understand the principles of psychology and use them in professional activities. 15. Ability to form and demonstrate leadership qualities and behavioral skills. 16. *Ability to apply information technology in the management of tourism, hotel and restaurant businesses.*
7 – Program learning outcomes	
	1. Know the rights and responsibilities as a member of society, be aware of the values of civil society, the rule of law, human and civil rights and freedoms in Ukraine. 2. Preserve moral, cultural, scientific values and increase the achievements of society, use different types and forms of physical activity to lead a healthy lifestyle. 3. Demonstrate knowledge of theories, methods and functions of management, modern concepts of leadership. 4. Demonstrate skills to identify problems and justify management decisions. 5. Describe the content of the functional areas of the organization. 6. Identify skills of search, collection and analysis of information, calculation of indicators to justify management decisions. 7. Demonstrate organizational design skills. 8. Apply management methods to ensure the effectiveness of the organization, in particular *tourism, hotel and restaurant businesses*. 9. Demonstrate skills of interaction, leadership, teamwork. 10. Have the skills to justify effective tools to motivate the staff of the organization. 11. Demonstrate the skills of situation analysis and communication in various areas of the organization, including *tourism, hotel and*

	restaurant businesses. 12. Assess the legal, social and economic consequences of the organization, including *tourism, hotel and restaurant businesses*. 13. Communicate orally and in writing in the state and foreign languages. 14. Identify the causes of stress, adapt yourself and team members to a stressful situation, find ways to neutralize it. 15. Demonstrate the ability to act socially responsibly and socially consciously on the basis of ethical considerations (motives), respect for diversity and interculturalism. 16. Demonstrate skills of independent work, flexible thinking, openness to new knowledge, be critical and self-critical. 17. Perform research individually and / or in a group under the guidance of a leader. 18. *Demonstrate information technology skills in the management of tourism, hotel and restaurant businesses.*
8 – Resource support for program implementation	
Staffing	95% of the teaching staff involved in teaching professionally-oriented disciplines have degrees in the specialty. Foreign specialists from the professional environment of tourism, hotel and restaurant business are invited to conduct problem lectures
Material and technical support	Computer class on Hotel Business Computer class on Tourism Organization Cabinet of Tourism Business Management Cabinet "Tourism" Computer design class Laboratory of Food Technology Laboratory for the organization of service in restaurants Laboratory of bar business and oenology Laboratory of computer-aided design systems Laboratory of integrated business process management systems Laboratory of heating and refrigeration equipment Educational and research center of business simulation SMART library VR-library
Information and educational-methodological support	General scientific and special sources of educational and methodical, scientific and monographic literature, author's developments of the academic teaching staff, cartographic sources, IT technologies and platforms. KNUTE's use of virtual learning environment, software: innovative hotel management system Fidelio V8; software packages "Parus: Enterprise", "Parus-Hotel", "Parus-Restaurant"; Liko system for automation of restaurants or a chain of restaurants; Amadeus global booking system.
9 – Academic mobility	
National credit mobility	On general grounds within Ukraine. Short-term education of students on a predetermined course in other institutions of higher education.
International credit mobility	International credit mobility is realized through the conclusion of agreements on international academic mobility (including Erasmus + Option K1/Credit mobility), on double degree, on long-term international projects involving student training and the issuance of a double diploma, etc.

Training of foreign applicants for higher education	Training of foreign citizens is possible. 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 educational program components and their logical sequence

2.1. List of educational program components

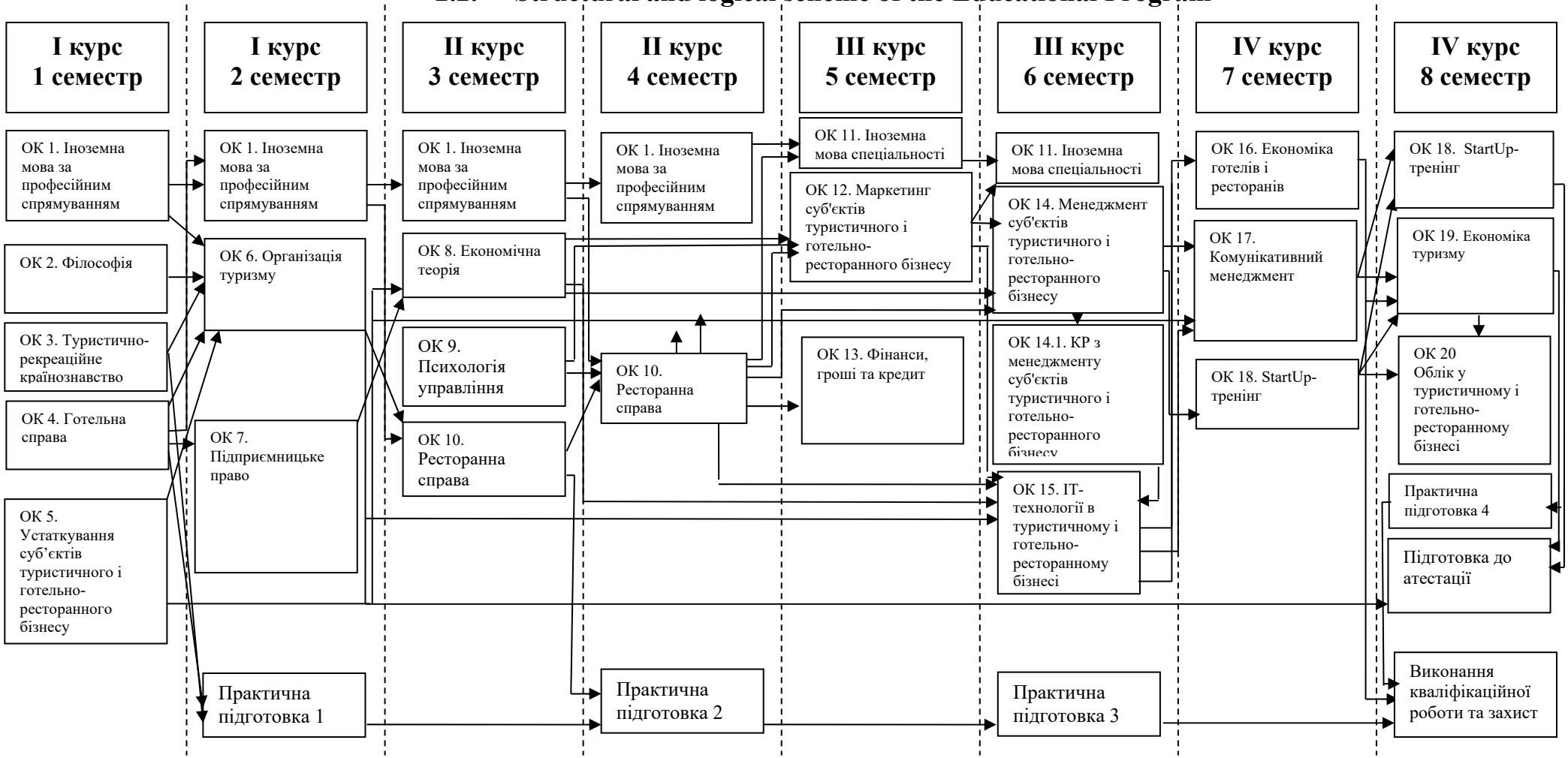
Course code	Components of the educational program (academic disciplines, course projects (works), practical training, qualification examination, graduation thesis)	Amount of credits
1	2	3
Compulsory components CCs		
CC 1.	Foreign language for professional purposes	24
CC 2.	Philosophy	6
CC 3.	Tourist and recreational local lore	6
CC 4.	Hotel business	6
CC 5.	Equipment for tourist and hotel-restaurant businesses	6
CC 6.	Organization of tourism	6
CC 7.	Entrepreneurial law	6
CC 8.	Economic theory	6
CC 9.	Management psychology	6
CC 10.	Restaurant business	12
CC 11.	Foreign language of specialty	12
CC 12.	Marketing of tourism and hotel-restaurant businesses	6
CC 13.	Finance, money and credit	6
CC 14.	Management of tourism and hotel and restaurant business entities	5
CC 14.1.	Course work on management of tourism and hotel and restaurant business entities	1
CC 15.	Information systems and technologies in tourism and hotel and restaurant business	6
CC 16.	Economy of hotels and restaurants	6
CC 17.	Communicative management	6
CC 18.	Startup-training	9
CC 19.	Economics of tourism	4,5
CC 20.	Accounting in the tourism and hotel and restaurant business	4,5
Total amount of compulsory components:		**150**
Optional Components OCs		
OC 1.	Business security	6
OC 2.	Life safety	6
OC 3.	Security of information systems and networks	6
OC 4.	Business planning	6
OC 5.	Commercial law	6
OC 6.	Design	6
OC 7.	Diplomatic and business protocol and etiquette	6

Course code	Components of the educational program (academic disciplines, course projects (works), practical training, qualification examination, graduation thesis)	Amount of credits
OC 8.	Second foreign language	42
OC 9.	Economic analysis	6
OC 10.	Electronic document management	6
OC 11.	Oenology	6
OC 12.	Business ethics	6
OC 13.	Ethnic cooking	6
OC 14.	Event management	6
OC 15.	Engineering and computer graphics	6
OC 16.	Building engineering	6
OC 17.	Internet technologies in business	6
OC 18.	Confectionery and baking art	6
OC 19.	Conflictology and psychology of business communication	6
OC 20.	Cryptocurrency market	6
OC 21.	Cultural heritage of Ukraine	6
OC 22.	Resort business	6
OC 23.	Science of Logic	6
OC 24.	International Economic Relations	6
OC 25.	Public speaking	6
OC 26.	Tour operator business	6
OC 27.	Science of Law	6
OC 28.	Payment systems	6
OC 29.	Politology	6
OC 30.	Psychology of leadership and career	6
OC 31.	Religious studies	6
OC 32.	World culture	6
OC 33.	Corporate social responsibility	6
OC 34.	Social psychology	6
OC 35.	Social psychology	6
OC 36.	Specialized tourism	6
OC 37.	Startup management in tourism	6
OC 38.	Statistics	6
OC 39.	Mobile application development technologies	6
OC 40.	Labor Law	6
OC 41.	Ukrainian language (for professional purposes)	6
OC 42.	Service distribution management	6
OC 43.	Career management	6
OC 44.	Event technology in tourism	6
OC 45.	Web-design and Web-programming	6
OC 46.	Legal regulation of tourism in the European Union	6
OC 47.	Recreation and Leisure Studies	6
OC 48.	Digital technology in business	6

Course code	Components of the educational program (academic disciplines, course projects (works), practical training, qualification examination, graduation thesis)	Amount of credits
Total amount of optional components:		**60**
Practical training		
	Work-based learning 1	6
	Work-based learning 2	6
	Work-based learning 3	6
	Work-based learning 4	3
Attestation		
	Execution of qualification work, preparation for certification and defense	6
	Preparation for the attestation	3
Total		9
TOTAL VOLUME OF THE EDUCATIONAL PROGRAM		**240**

Exam is a form of final control for all components of the educational program.

2.2. Structural and logical scheme of the Educational Program



3. Form of attestation of applicants for higher education

Attestation is carried out in the form of public defense of the final qualification work.

The final qualification work should involve solving a complex specialized problem or practical problem in the field of management, characterized by complexity and uncertainty of conditions, using theories and methods of economics.

There can be no academic plagiarism, falsification or writing off in the final qualification work.

The final qualification work must be published on the official website of the higher education institution or its department.

4.1. Matrix of correspondence of program competencies to EP compulsory components

	Components / Competencies	CC 1.	CC 2.	CC 2.	CC 3.	CC 4	CC 5.	CC 6.	CC 7	CC 8.	CC 9.	CC 10.	CC 11	CC 12.	CC 13	CC 14.	CC 15.	CC 16	CC 17	CC 18.	CC 19.	CC 20.
General competencies (GCs)	1			+	+			+	+													
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	13	+		+									+			+						
	14	+			+			+				+	+									
	15										+					+						
Professional competencies of specialty (PCs)	1					+	+	+				+										
	2							+						+		+		+	+	+	+	+
	3					+						+		+		+		+		+	+	
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4.2. Matrix of correspondence of program competencies to EP optional components

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.	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.	OC 41.	OC 42.	OC 43.	OC 44.	OC 45.	OC 46.	OC 47.	OC 48
General competencies (GCs)	1	+																+					+	+	+	+					+		+		+	+	+	+		+	+			+		+	+
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5.1. Matrix for providing program learning outcomes (PLOs) with EP compulsory components

Components / Components	CC 1.	CC 2.	CC 3.	CC 4.	CC 5.	CC 6.	CC 7.	CC 8.	CC 9.	CC 10.	CC 11	CC 12.	CC 13.	CC 14.	CC 15.	CC 16.	CC 17.	CC 18.	CC 19.	CC 20.
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5.2. Matrix for providing program learning outcomes (PLOs) with EP optional components

Components / PLOs	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.	OC 41.	OC 42.	OC 43.	OC 44.	OC 45.	OC 46.	OC 47.	OC 48
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