3. Educational program

Head of the project group (guarantor of educational program) –
 Okhrimenko A.G., Associate Professor, Doctor of Economics, Professor of the Department of Hotel and Restaurant Business.
 3.1. 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	State University of Trade and Economics
structural unit	Faculty of Restaurant, Hotel and Tourism Business
structurar unit	Department of Hotel and Restaurant Business
Higher education degre	
and title of qualification	
-	1 7 0
in the original language	
	of Tourism, Hotel and Restaurant Business»
The official name of the	«Management of Tourism, Hotel and Restaurant Business»
educational program	
Type of diploma and	Bachelor's degree, single, 240 ECTS credits,
scope of educational	duration of study 3 years 10 months
program	
Availability of	The Ministry of Education and Science of Ukraine, Ukraine,
accreditation	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	Ukrainian
instruction	
Duration of the	June 01, 2024
educational program	
Internet address for the	https://knute.edu.ua
permanent placement o	f
the educational program	n
description	
	2 – Educational program aim
Training of specialists of	apable of solving practical problems and complex specialized tasks,
characterized by comple	exity 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	Field of science 07 «Management and Administration»
science, specialty,	Specialty 073 «Management»
specialization)	Specialization «Management of Tourism, Hotel and Restaurant
	Business»
Educational program	Educational and professional program
orientation	
Main focus of the	Focusing on the implementation of educational trajectories with an
educational program	applied orientation. Special education and training is aimed at training
and specialization	professionals to solve professional problems in management, <i>including</i>
F	tourism, hotel and restaurant businesses.
L	

	Keywords: management, psychology, tourism, hotel business,
	restaurant business, economy, marketing, equipment, information
	systems and technologies.
Features of the	Interdisciplinary and multidisciplinary training of specialists in the
program	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	DK 003: 2010 "National Classifier of Ukraine. Classification of
suitability	Professions".
to employment	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;

	2414 Tourist corrige anagialist
	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	Opportunity to study according to the program FQ-ENEA- second
opportunities	cycle, EQF-LLL - level 7, NQF of Ukraine – level 7
	5 – Teaching and assessment
Teaching and	Student-centered learning, self-study, problem-oriented learning
learning	Lectures, practical classes, independent work on the basis of
icai iiiig	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,
integral competence	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, <i>in particular</i>
	in tourism, hotel and restaurant business.
General competencies	1. Ability to exercise own rights and responsibilities as a member of
(GCs)	society, to realize the values of civil (democratic) society and the need
(6C3)	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.
	17. Aomty to work in an international context.

	15. Ability to act on the basis of ethical considerations (motives).
Ducforgional	
Professional competencies of specialty (PCs)	 Ability to identify and describe the characteristics of the organization, in particular tourism, hotel and restaurant businesses. 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. Ability to determine the prospects for the development of the organization. Ability to identify functional areas of the organization, including tourism, hotel and restaurant businesses and the links between them. Ability to manage the organization, in particular the subject of tourism, hotel and restaurant business, and its divisions through the implementation of management functions. Ability to choose and to use modern management tools. Ability to work in a team and establish interpersonal interaction in solving professional problems. Ability to evaluate the work performed, ensure the quality and motivate the staff of the organization. Ability to create and organize effective communications in the management process. Ability to analyze and structure the problems of the organization, in particular the subject of tourism, hotel and restaurant business, hotel and restaurant business, and its divisions through the implementation of management functions.
	 in particular the subject of <i>tourism, hotel and restaurant business</i>, 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
	 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. 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 <i>tourism, hotel and restaurant businesses</i>.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	
	Computer class on Hotel Business
technical support	Computer class on Tourism Organization
	Study room "Management of Tourism Business"
	Study room "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	Use of the virtual educational environment of SUTE, software:
educational-	innovative hotel management system Fidelio V8; program complexes
methodological	"Parus-Hotel" and "Parus-Restaurant"; the Iiko system for automating
support	the operation of restaurants or a chain of restaurants; global
auhhorr	reservation system Amadeus. The current MOODLE distance learning
	system provides independent and individual training, the "MIA
	Education" educational platform provides the organization of the
	educational process in face-to-face and distance forms with the
	possibility of comprehensive evaluation of the participants of the
	educational process. Author's developments of the teaching staff.
	The program is equipped with textbooks, educational and
	methodological publications, an information base and access to closed
	sources of information, in particular scientometric databases.
	9 – Academic mobility

N. (*	
National credit	On general grounds within Ukraine. Short-term education of students
mobility	on a predetermined course in other institutions of higher education.
International credit	International credit mobility is realized through the conclusion of
mobility	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	Training of foreign citizens is possible. Conditions and features of the
applicants for higher	educational program in the context of teaching foreign citizens:
education	knowledge of the Ukrainian language at a level not lower than B1.

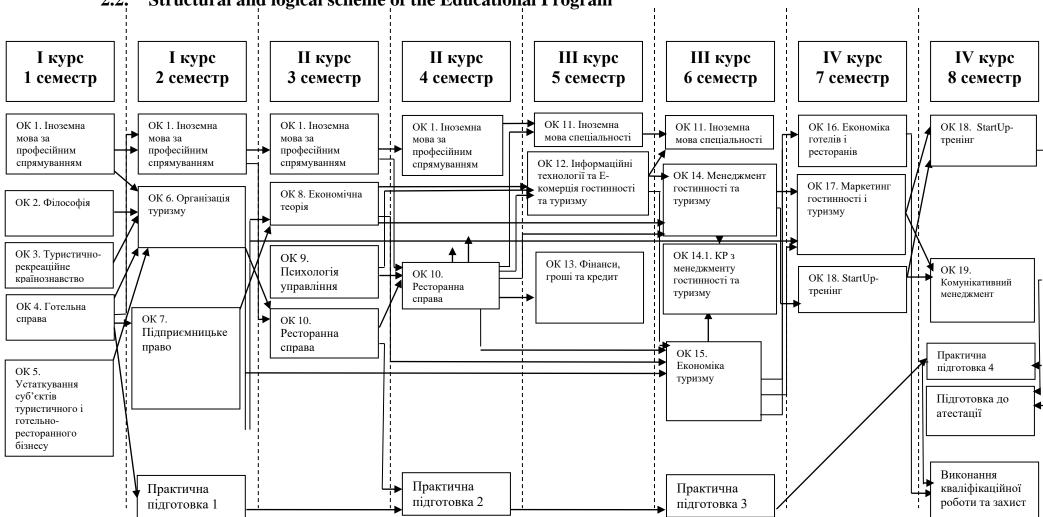
# 2. List of educational program components and their logical sequence2.1. List of educational program components

Course	Components of the educational program	Amount of
code	(academic disciplines, course projects (works), practical	credits
	training, qualification examination,	
	graduation thesis)	
1	2	3
	Compulsory components CCs	1
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.	Information technologies and E-commerce of hospitality and tourism	6
CC 13.	Finance, money and credit	6
CC 14.	Management of hospitality and tourism	5
CC 14.1.	Course work on management of hospitality and tourism	1
CC 15.	Economy of tourism	6
CC 16.	Economy of hotels and restaurants	6
CC 17.	Marketing of hospitality and tourism	6
CC 18.	Startup-training	9
CC 19.	Communicative management	6
Total am	ount of compulsory components:	150
	<b>Optional Components OCs</b>	
OC 1.	Business security	6
OC 2.	Life safety	6
OC 3.	Business planning	6

Course code	Components of the educational program (academic disciplines, course projects (works), practical	Amount of credits
code	training, qualification examination, graduation thesis)	creatis
OC 4.	Accounting	6
OC 4. OC 5.	Commercial law	6
OC 5.	Digital marketing	6
OC 0. OC 7.	Design	6
OC 7.	Diplomatic and business protocol and etiquette	6
OC 9.	Second foreign language	42
OC 10.	Economic analysis	6
OC 10.	Tour business	6
OC 11. OC 12.	Enology	6
OC 12. OC 13.	Business ethics	6
OC 13. OC 14.	Ethnic cooking	6
OC 14.	Event marketing	6
OC 15.	Event management	6
OC 10.	Engineering and computer graphics	6
OC 17.	Building engineering	6
OC 10.	Internet technologies in business	6
OC 19.	Information wars	6
OC 20.	Confectionery and baking art	6
OC 21.	Conflictology and psychology of business communication	6
OC 22. OC 23.	Cryptocurrency market	6
OC 23. OC 24.	Critical thinking	6
OC 24. OC 25.	Cultural heritage of Ukraine	6
OC 25. OC 26.	Resort business	6
OC 20. OC 27.	Science of Logic	6
OC 27. OC 28.	International Economic Relations	6
OC 28. OC 29.	Public speaking	6
OC 29.	Fundamentals of cyber security	6
OC 30.	Politology	6
OC 32.	Legal regulation of tourist activities in the European Union 46	6
OC 32. OC 33.	Science of Law	6
OC 34.	Digital behavior prediction	6
OC 35.	Psychology of leadership and career	6
OC 35.	Psychology of service activity	6
OC 30. OC 37.	Recreology	6
OC 37.	Drawing and painting	6
OC 38.	Social responsibility of business	6
OC 39.	Social psychology	6
OC 40. OC 41.	Sociology	6
OC 41. OC 42.	Specialized tourism	6
OC 42. OC 43.	Startup management in tourism	6
OC 44.	Statistics	6

Course	Components of the educational program	Amount of
code	(academic disciplines, course projects (works), practical	credits
	training, qualification examination,	
	graduation thesis)	
OC 45.	Marketing strategy and planning	6
OC 46.	Mobile application development technologies	6
OC 47.	Labor Law	6
OC 48.	Service distribution management	6
OC 49.	Career management	6
OC 50.	Digital technologies in business	6
OC 51.	Event technology in tourism	6
OC 52.	Web-design and Web-programming	6
		6
Total am	ount 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.

<u> </u>				<b>I</b>			- 8 -		<b>I</b>							0110110					
	Components	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.
Com	notomolog																				
Com	petencies			+	+			+	+	-											
	2			+	+			т	т	+	+				+						
	3			+										+							
	4	+				+	+					+	+	+		+	+	+	+	+	+
GCs	5					+	+	+				+	+	+		+	+	+	+	+	+
General competencies (GCs)	6		+	+		+	+		+	+	+	+		+	+	+	+	+	+	+	+
enc	7	+											+								
npet	8		+											+		+				+	
COL	9	+	+	+		+	+		+	+	+	+	+			+	+	+	+	+	+
eral	10		+	+		+	+		+	+	+	+		+	+	+	+	+	+	+	+
Gen	11													+		+			+	+	
	12					+						+		+		+			+	+	
	13	+		+									+			+					
	14	+			+			+				+	+								
	15										+					+					
	1					+	+	+				+									
	2							+						+		+	+	+	+	+	+
	3					+						+				+	+	+	+	+	+
PCs	4					+						+				+				+	
lty (	5													+		+					
ecia	6					+						+		+		+					
of s _t	7													+		+					
cies	8													+		+					
eten	9													+		+				+	
duro	10													+		+	+	+			+
nal c	11					+						+		+		+				+	
essio	12					+	+	+				+				+	+	+	+	+	+
Professional competencies of specialty (PCs)	13					+			+			+									
	14										+										
	15													+		+				+	
	16																				
L	I			l					l	l	1	I						1			

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

Sompo	onen							I								Ť					Т		T				1							Т					Ĩ									<u> </u>		
ts Comp encies		0C1.	0C 2.	0C3.	0C4.	0.05	000	0C 8.	0C9.	OC 10.	0C 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.	0C 24	OC 25.	OC 26.	OC 27.	OC 28.	OC 29.	OC 30	OC 31.	0C 32	0C 33.	0C 35.	00.36	OC 37.	OC 38.	0C 39	OC 40	OC 41.	OC 42	OC 43.	OC 44.	OC 45.	OC 46.	OC 47.	OC 48	OC 49	OC 50	0C 51. 0C 52.
	1	+																	+							+	+	+	+			+		+		+	+		+	+	+	+			+	+		+ ·	+	
	2							l						+			+		+							+ ·	+	+								+			+	+	+	+	+		+		+			
1 1	3		+	+	+	-			+	+	+		+					+			+	+	+	+	+					+	+		+										+						-	+ +
1 1	4			+			+	+	+			+	+	+			+	+			+	+	+		+	+	+	+			+		+	+			+			+			+		+			+ ·	+	+
	5	+	+	+	+	-				+	+								+		+	+	+						+	+		+									+								+	+
(GC	6								+													+			+															+		+			+		+		+	+
ncies	7								+																+													+							+		+		+	
peter	8	+	+		+	-			+		+		+					+			+	+			+				+	+	+		+	+															+ -	+ +
com	9												+					+				+	+	+																										
General competencies (GCs)	10		+	+						+											+	+																											-	+ +
Gei	11						+	+	+			+	+					+			+		+		+														+				+			+				+
1 1	12				+	-			+	+									+		+	+		+	+						+		+																	+
1 1	13						+	+	+			+							+				+		+									+			+	+		+	+	+					+	+		
1 1	14																+					+										+				+		+		+									+	
1 1	15	+																	+							+	+	+	+								+				+	+				+	+	+		
	1	+		+						+	+							+			+	+							+	+	+	+	+					+			Т		+						+ -	+
	2	+	+	+	+	-							+	+			+	+				+		+		+	+	+	+			+																+	-	+ +
	3		+	+																		+	+																		Т									
(S)	4		+								+										+		+							+	+		+										+						-	+
y (PC	5		+						+										+			+																												+
scialt	6																		+															+			+				+	+			+	+	+		+	+
of spe	7								+														+		+									+														+		+
cies o	8		+	+	+	-	+					+	+	+								+	+																+											+
beten	9																+																	+			+		+	+					+				+	+
coml	10						+	+	+			+					+																	+																+
Professional competencies of specialty (PCs)	11				+	-			+										+						+									+															+	+
ofessi	12		+																			+		+								+		+															+	
Pro	13	+											+					+	+							+	+	+	+											+										
1 [	14																																	+			+				+									
	15																																	+											+					+
	16		+	+						+	+		+		Ī			+			+									+	+		+								Т								+	

## 4.2. Matrix of correspondence of program competencies to EP optional components

Components Program learning putcomes	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.
1		+					+												
2		+	+			+			+										
3												+		+				+	
4				+	+					+		+		+	+	+	+	+	+
5				+	+	+				+		+		+	+	+	+	+	+
6				+	+	+				+		+		+	+	+	+	+	+
7														+				+	
8												+		+	+	+	+	+	+
9									+			+		+				+	
10									+			+		+				+	
11				+						+				+	+	+	+	+	+
12				+		+	+	+	+	+				+	+	+	+	+	+
13	+	+		+	+		+	+	+	+	+		+	+	+	+	+	+	+
14									+			+		+				+	
15	+		+								+	+		+					
16									+					+	+	+	+	+	+
17				+						+				+	+	+	+	+	+
18																			

## 5.1. Matrix for providing program learning outcomes (PLOs) with EP compulsory components

Comj onent PLOs	0C1.	00.2.	0C3.	0C 4	0C 5.	0C 6	0C7.	00%	0C 10	0C 11	0C 12.	0C 13.	0C 14.	0C 15	OC 16.	OC 17.	OC 18.	OC 19.	OC 20	OC 21.	OC 22.	OC 23.	0C 24	0C 25.	OC 26.	0C 27.	OC 28.	OC 29.	OC 30	0C 31	0C 32.	0C33.	0C 35.	OC 36.	OC 37.	OC 38.	0C 39.	00.40.	0C 42.	0C 43	0C-44.	0C 45.	OC 46.	OC 47.	OC 48.	OC 49.	OC 50	OC 51.	OC 52.
1	+												+			+		+				+			+	+	+	+					+				+	+	+	+	+		+	+	+	+	+	-	
2						-	+ +				+		+					+													+				+		+	+	+	+			+	+	+		-		
3		+						+										+				+		+	_	_							+						+				+		_	+			+
4		+	+		+			+										+			+		+	+						+	+	÷															+	+	+
5	+	+	+					+	+									+		+	+			+				+			+																		+
6	+	+	+		+			+	+			+					+			+	+			+				+		+	+ +	F							+		+		i			+		+	+
7		+			+				+											+										+	+	ŀ											i						
8		+	+					+				+	+				+	+		+	+			+						+	+	F											i						+
9		+						+										+		+		+		+									+										+						+
10		+						+										+				+		+									+										ш						+
11		+	+									+				+				+	+	+								+	+	ŀ	+						+							+ ·	+	+	
12	+	+	+									+					+	+		+					+	+	+	+			+												Ш						
13																		+				+											+				+	+	+	+			+				+		
14								+										+				+		+									+										Ш						+
15	+	+														+		+		+	+			+	+	+	+	+							+		+ +	+	+	+			+	+	+	+	+	$\square$	+
16	+	+	+		+				+			+		<u> </u>		+	+					+	+	+				+		+	+	+	+					+	+		+		+		$\perp$	+	+	$ \rightarrow$	
17		+	+			4	+		+		+	+		<u> </u>						+										+	+	+							$\bot$		+		⊢		$\perp$	+		+	
18																		+																									1				+		+

## 5.2. Matrix for providing program learning outcomes (PLOs) with EP optional components