

BACHELOR'S DEGREE

Educational Programme «HOTEL AND RESTAURANT BUSINESS»

PURPOSE OF THE EDUCATIONAL PROGRAMME

Training of erudite and competent, creative thinking professionals in the field of hospitality, who are able to solve professional problems in organizational, service, production, technological, managerial and information activities of the hotel and restaurant business.

EMPLOYMENT OPPORTUNITIES

- Hospitality / restaurant / tourist service / leisure organi- 🗹 Online booking manager for hospitality services zation / hotel and restaurant service specialist
- Manager of hotel, restaurant, spa, banguet service
- Distributor of hotel and restaurant services
- Tourism and hotel organizer, travel consultants and tour operators, small business leaders
- Event / accommodation / service manager
- Corporate client / leisure / conference service specialist

PARTNERS OF THE EDUCATIONAL PROGRAMME INVOLVED IN THE FORMATION OF LEARNING CONTENT AND PRACTICAL TRAINING

Leading domestic and international hotel operators and restaurants chains: hotels of international and Ukrainian brands: "Fairmont", "Hilton", "Holiday Inn Kiev", "Hyatt Regency Kyiv", "Ibis Kiev City", "InterContinental", "Radisson Blu", "Ramada Encore", "Opera", «11 Mirrors» Design hotel, «Senator» Apart-hotel, "Premier International", "Reikartz Hotel Group". Hotel and restaurant complexes: "Selfish club", "Trypillian Sun", etc. Internship and practice bases: in international hotel and restaurant chains of Ukraine, Bulgaria, Turkey, Slovakia, Croatia, Italy, France, UAE, etc.

MAIN EDUCATIONAL DISCIPLINES (SUBJECTS) OF THE EDUCATIONAL PROGRAMME

Hotel business. Restaurant business. Equipment of hotel and restaurant business. Information systems and technologies in hotel and restaurant business. Foreign language of specialty. Management hotels and restaurants. Economics of hotels and restaurants. Marketing. Service distribution management Event management. Confectionery and baking art. Conflictology and psychology of business communication. Startup management in tourism and others.

COMPETITIVE ADVANTAGES

- Ability to learn foreign languages
- Dual form of education, international mobility, double diplomacy
- Interactive excursions and close contact with employer stakeholders
- Involvement of representatives and experts, including international partners, in the educational process on the basis of the permanent online platform "FRGTB SAY SPEAKERS"
- Annually paid professional internships in global hotel and restaurant chains with international certificates
- Unique educational and innovative infrastructure: specialized laboratories for food production technology, restaurant technology, restaurant service organization, oenology and bar business, Digital technology office in hotel and restaurant business, HoReCa design studio, VR technology, creative coworking KNUTEHUB
- Innovative digital learning technologies through specialized licensed professional software products



Information about the university

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