3. Educational program

3.1. Profile of the interdisciplinary educational program in specialty 181 "Food technologies" (Fields of Specialization “Crafts Technologies”)

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 - Crafts Technologies
The official name of the educational program	“Crafts Technologies”
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
Internet address of the permanent placement of the description of the educational program	https://knute.edu.ua
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
2 – The educational program goals	
Formation of knowledge, abilities and skills in higher education students to solve complex tasks in the field of production and management of the quality and safety of craft food products, which involves the implementation of research and innovation activities and is characterized by the uncertainty of conditions and requirements.	

3 - The educational program characteristics	
Subject area (field of knowledge, specialty, specialization (if available))	*The object of study and professional activity of the master's degree in food technology is* technological processes and food products. *The goals of education 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. *The theoretical content of the subject area* consists of scientific concepts, categories, principles, methods, food technologies. *Methods, techniques and technologies:* 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. *Tools and equipment:* specialized laboratory and technological equipment and devices (according to the requirements of the educational program), computer equipment, and software.
The educational program orientation	Educational and professional program with academic orientation
The main focus of the educational program and specialization	Special education in the field of craft food production, acquisition of theoretical knowledge and practical skills, the application of which is aimed at solving professional tasks in the activities of subjects of the food industry and restaurant business; creation of motivational conditions for the competitive selection of the most talented young people to obtain the doctor of philosophy degree within the framework of the relevant educational and scientific program at the third level of higher education. Key words: craft, local raw materials, food products, craft production, chemical-technological system, craft technologies, food technology engineering, craft production design
Features of the program	In-depth study and knowledge of the fundamental and applied scientific bases of innovative activity in the field of craft technologies for the purpose of developing and

	introducing into the production of high-quality and safe food products; practical training in the field of craft technologies, internships in Ukraine and abroad; interactive field laboratory classes, conducting master classes with the involvement of leading specialists in the production of craft products.
4 - Suitability of graduates to employment and further training	
Suitability for employment	Employment at enterprises, institutions, and organizations of all forms of ownership in accordance with the National Classifier of Ukraine "Classification of Professions" DK 003:2010 in the positions of specialists: director of production, head of the production network, head of units for scientific and technical training of production, technical head of production units, professionals in the field of effective economic activity, rationalization of production, innovative activity, project management professionals, quality control professionals.
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 in SUTE", "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)	GC1. Ability to search, process, and analyse information from various sources. GC2. Ability to conduct research at the appropriate level GC3. Ability to generate new ideas (creativity). GC4. Ability to act socially responsible and conscious. GC5. Ability to work in an international context
Special (Professional) Competence (PC)	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, in particular of craft food

	technologies. PC2. The ability to plan and carry out scientific research taking into account global trends in scientific and technical development of the industry. PC3. Ability to protect intellectual property in the field of food technology. 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. PC5. Ability to present and discuss the results of scientific research and projects. PC6. The ability to ensure the quality and safety of food products, in particular craft food products, during the implementation of technological innovations at the enterprises of the industry. PC7. The ability to develop food products of a new generation, including functional ones, based on the principles of food combinatorics and the use of safe, biologically complete raw materials and innovative ingredients. PC8. Ability to formulate and implement own models of professional activity in the field of craft food technologies.
7 – Program-learning outcomes (LO)	
	LO1. Seek to systematize and analyse scientific and technical information from various sources to solve professional and scientific problems in the field of food technology, in particular craft technologies. LO2. Make effective decisions, evaluate and compare alternatives in the field of food technology, particularly of craft technologies, including uncertain situations and the presence of risks, as well as interdisciplinary contexts. LO3. Use special equipment, modern methods, and tools, including mathematical and computer modelling to solve complex problems in food technology. LO4. Apply statistical methods of processing experimental data in the field of food technology; 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 food technology. 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 food technology; clearly and unambiguously communicate their own knowledge, conclusions, and arguments to specialists and non-specialists. LO8. Protect intellectual property in the field of food technology, 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 food technology, in particular of craft technologies LO10. Plan and perform research in the field of food technology, analyse their results, argue conclusions. LO11. Assess and eliminate risks and uncertainties in technological and organizational decisions in production conditions to ensure the quality and safety of food. Additionally for educational and scientific programs.
8 - Resource support for program implementation	
Staffing	100% of the teaching staff that trains masters in the educational program "Craft Technologies" have scientific degrees in the specialty. The participation of foreign specialists and practitioners in the teaching of disciplines of the training cycle is possible.
Facilities	The use of specialized laboratories of the university as well as production facilities at the leading enterprises manufacturing craft food products and 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 SUTE (State University of Trade and Economics) and the universities of Ukraine on academic mobility.
International credit mobility	Under the EU's Erasmus + program, based on bilateral agreements on international academic mobility between SUTE 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. 2. List of components of the Educational Program and their logical order

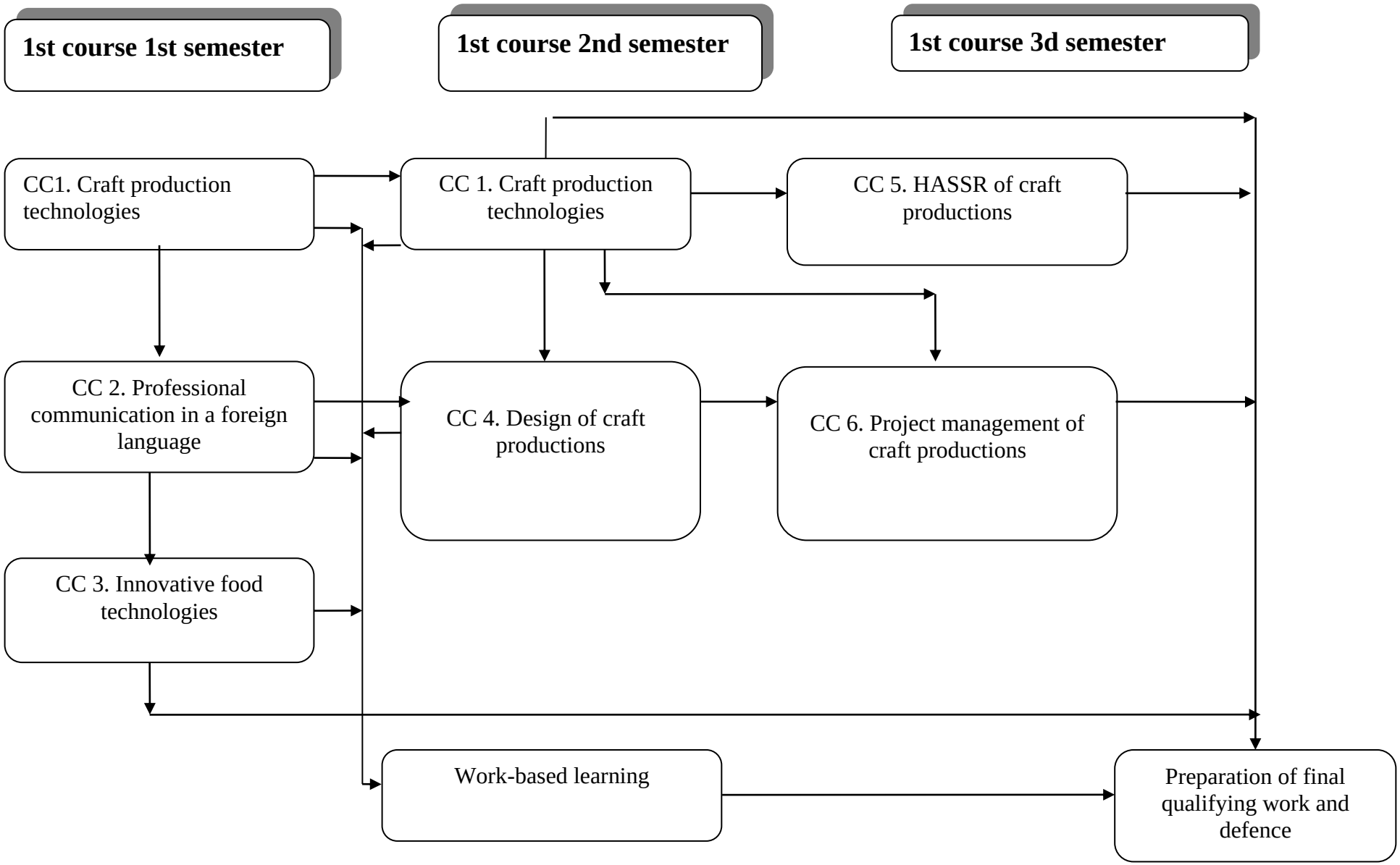
2.1. List of the Educational Program (EP) components

Academic subject code	Educational Programme Components (academic disciplines, course projects (works), practices, qualifying exam, final qualifying work)	Total credits
	Compulsory Components (CC)	
CC 1.	Craft production technologies	13,5
CC 2.	Professional communication in a foreign language	6
CC 3.	Innovative food technologies	6
CC 4.	Design of craft productions	7,5
CC 5.	HASSR of craft productions	6
CC 6.	Project management of craft productions	6
	The total number of Compulsory Components	**45**
	Optional Components (OC)	
OC 1	Audit of investment projects	6
OC 2	Business engineering	6
OC 3	Hygiene and sanitation	6
OC 4	Business negotiations	6
OC 5	Contract law	6
OC 6	Economic analysis	6
OC 7	Examination of goods	6
OC 8	Intellectual Property	6
OC 9	Internet marketing	6
OC 10	Consumer law	6
OC 11	Concepts and restaurant creativity	6
OC 12	Logistics management	6
OC 13	Methodology and organization of scientific research	6
OC 14	Public speaking	6
OC 15	Appraisal of business and enterprise property	6
OC 16	Legal regulation of business safety	6
OC 17	Business psychology	6
OC 18	Strategic marketing of craft productions	6
OC 19	Technologies of food production	6
OC 20	Management of business processes	6
OC 21	Food microbiology	6
OC 22	Chemistry of taste, smell, colour	6

	The total number of Optional Components	**24**
	Work-based learning	
	Work-based learning	**9**
	Certification	
	Preparation of 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.

2.2.2.2. Structural and logical scheme of the educational



3. Competence assessment form for higher education applicants

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	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6
GC 1	x	x	x	x	x	x
GC 2			x	x		
GC 3	x		x	x		x
GC 4	x		x			x
GC 5		x	x		x	
PC 1	x		x			
PC 2	x		x			
PC 3			x			
PC 4					x	x
PC 5	x	x	x	x		x
PC 6					x	
PC 7			x			
PC 8	x		x	x		x

1.2. 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
GC 1	x			x	x	x	x	x	x		x	x	x		x	x	x	x	x	x		
GC 2						x	x		x				x					x				
GC 3		x									x		x					x				
GC 4	x			x	x			x	x	x					x	x	x	x				
GC 5		x	x	x	x				x	x		x						x				
PC 1		x					x						x							x	x	x
PC 2		x											x						x	x		
PC 3					x			x					x			x						
PC 4						x			x			x			x		x	x				
PC 5	x			x	x			x						x								
PC 6			x				x														x	
PC 7			x								x								x		x	x
PC 8		x			x						x						x	x		x		

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

Components / Program-Learning Outcomes (LO)	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6
LO1	x		x	x		
LO2			x		x	x
LO3			x	x		
LO4	x		x	x		
LO5	x		x	x		x
LO6						x
LO7	x	x	x	x		
LO8			x			
LO9		x				
LO10			x			
LO11	x		x	x	x	

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

Components / Program-Learning Outcomes (LO)	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
LO1		x		x			x			x	x	x	x					x	x			
LO2	x			x	x	x			x		x	x			x	x	x	x		x		
LO3		x					x						x						x			
LO4	x								x				x									
LO5	x	x									x	x			x					x		
LO6	x				x	x					x				x	x		x		x		
LO7			x	x		x	x			x				x					x		x	x
LO8								x														
LO9					x									x								
LO10			x										x						x		x	x
LO11	x	x	x				x					x			x	x	x			x	x	x

Change registration sheet

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