

**Kyiv National University of Trade and Economics**  
**Faculty of Restaurant, Hotel and Tourism Business**

**Information Package**  
**European Credit Transfer and Accumulation System (ECTS)**

Field of Study	<b>18 Manufacturing and Processing</b>
Subject Area	<b>181 Food Processing</b>
Specialization	<b>Technology and Organization of Restaurant Business</b>
Educational Degree	<b>Bachelor</b>

Head of the Department of TORB	_____	D. V. Fedorova
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**1. Educational Program**  
**in subject area 181 Food Processing**  
**(Specialization «Technology and Organization of Restaurant Business»)**

<b>1 – General information</b>	
<b>Full name of IHE and structural unit</b>	Kyiv National University of Trade and Economics Faculty of Restaurant, Hotel and Tourism Business Department of Technology and Organization of Restaurant Business
<b>Academic degree and qualification title in the original</b>	Bachelor's degree in higher education subject area 181 Food Processing specialization “Technology and Organization of Restaurant business”
<b>Educational Program Title</b>	“Technology and organization of restaurant business”
<b>Diploma type and volume of the program</b>	Bachelor's degree , 240 credits ECTS, Training period 3 year 10 months
<b>Accreditation</b>	Initial accreditation is scheduled for 2024 pik
<b>Cycle/Level</b>	HPK of Ukraine – level 6, FQ-EHEA – first cycle, EQF-LLL – level 6
<b>Preconditions</b>	Availability of a complete general secondary education / junior specialist's degree
<b>Language(s) of instruction</b>	Ukrainian
<b>Duration</b>	2024
<b>Educational Program Link</b>	<a href="https://knute.edu.ua">https://knute.edu.ua</a>

<b>2 – Educational program aim</b>	
Formation of a set of knowledge, skills and abilities for higher education students to apply in professional activities in the field of production and management of food quality and safety, in particular in the field of restaurant business.	
<b>3 - Educational Program General Information</b>	
<b>Subject Area (Field of study, speciality, and specialization)</b>	Field of study 18 “ Manufacturing and Processing ” Subject area 181 “Food Technology” Specialization “Technology and Organization of Restaurant Business” The volume components of the general training cycle - 36 ECTS credits (15,0%); basic components of professional training cycle – 123 ECTS credits (51%) and vocational training cycle – 60 ECTS credits (25% ). Practical training – 12 ECTS credits (5%), attestation - 9 ECTS credits (4%)

<b>Educational Program Orientation</b>	Academic, educational, applied
<b>Educational Program and Specialization Goals and Objectives</b>	Special education in the field of technology, organization of production and sale of food products in restaurant business, namely: acquisition of theoretical knowledge, mastery of methods and technologies, the application of which is aimed at solving professional matters in restaurant business; creating motivational conditions for competitive selection of the most talented young people with higher professional education for further development of their potential in the framework of master's programs Key words: technology, organization, production, food products, food technologies, restaurant business
<b>Specific Requirements</b>	Internships and internships in Ukraine and abroad with obtaining certificates. Interactive field practical classes. Involvement of well-known practitioners of restaurant business in the educational process.
<b>4 – Career Opportunities and Further Learning</b>	
<b>Career Opportunities</b>	Work in accordance with the National Classification of Ukraine "Classification of Occupations" DK 003: 2010: <ul style="list-style-type: none"> <li>• Heads of restaurants without a management staff (manager of a restaurant, cafe, canteen, etc.; head of a restaurant, cafe, canteen, etc.; restaurateur)</li> <li>• Professionals in the restaurant business (engineer-technologist, restaurant specialist).</li> <li>• Food technology specialists.</li> <li>• Specialist in specialized service</li> </ul>
<b>Further Learning</b>	Continuation of education for a master's degree
<b>5 – Training and Assessment</b>	
<b>Teaching and Learning</b>	Student-centered learning, self-learning, problem-oriented learning, method of critical thinking, training through laboratory practice.
<b>Assessment</b>	According to "Regulations on the organization of the educational process of students", "Regulations on the assessment of learning outcomes of students and graduate students": written exams, oral presentations, testing, oral examination, module control, tests, individual tasks, performance and defense of the final qualification work.
<b>6 – Program Competences</b>	
<b>Integral Competence (IC)</b>	Ability to solve complex specialized tasks and practical problems in the field of food technology and restaurant business or in the learning process that involves the application of certain theories and methods of relevant sciences and is characterized by complexity and uncertainty.

<p><b>General Competence (GC)</b></p>	<p>GC 01. Knowledge and understanding of the subject area and professional activity</p> <p>GC 02. Ability to learn and master modern knowledge</p> <p>GC 03. Ability to show initiative and entrepreneurship.</p> <p>GC 04. Skills in the use of information and communication technologies</p> <p>GC 05. Ability to search and analyze information from various sources</p> <p>GC 06. Ability to assess and ensure the quality of work performed.</p> <p>GC 07. Ability to work in a team.</p> <p>GC 08. Ability to work autonomously.</p> <p>GC 09. Skills for safe activities.</p> <p>GC 10. Desire to preserve the environment.</p> <p>GC 11. Ability to communicate in the state language both orally and in writing.</p> <p>GC 12. Ability to communicate in a foreign language.</p> <p>GC 13. Ability to exercise rights and responsibilities as a member of society, to realize values of civil society and the need for its sustainable development, the rule of law, human and civil rights and freedoms in Ukraine.</p> <p>GC 14. Ability to preserve and multiply moral, cultural, scientific values and achievements of society based on understanding the history and patterns of the development of the subject area, its place in the general system of knowledge about nature and society and in the development of society, machinery and technology, use different types and forms of physical activity to ensure a healthy lifestyle.</p>
<p><b>Professional Competence (PC)</b></p>	<p>PC 15. Ability to implement food technology based on understanding the essence of the main components of food raw materials transformation during technological processes in the production.</p> <p>PC 16. Ability to manage technological processes using technical, informational and software.</p> <p>PC 17. Ability to organize and control the quality and safety of raw materials, semi-finished products and food products using modern methods.</p> <p>PC 18. Ability to ensure product quality and safety on the basis of relevant standards and within food safety management systems during their production and sale.</p> <p>GC 19. Ability to develop new and improve existing food technologies taking into account the principles of nutrition, resource saving and intensification of technological processes.</p> <p>PC 20. Ability to compile business documentation and perform technological and economic calculations.</p> <p>PC 21. Ability to select and operate technological equipment, to compile equipment-technological schemes of food production, in particular in restaurants.</p> <p>PC 22. Ability to conduct research in specialized laboratories to deal with applied tasks.</p> <p>PC 23. Ability to design new or upgrade existing production facilities (production sites), in particular restaurants.</p> <p>PC 24. Ability to develop draft regulations using current legislation and reference materials.</p>

	<p>PC 25. Ability to develop and implement effective methods of work organization, to be responsible for the professional development of individuals and / or groups of people.</p> <p>PC 26. Ability to form a communication strategy in the field of food technology, to have a professional discussion.</p> <p>PC 27. Ability to increase production efficiency, implement modern management systems.</p>
<b>7 – Program Learning Outcomes (PLO)</b>	
	<p>PLO 01. Knowledge and understanding of basic concepts, theoretical and practical problems in the field of food technology.</p> <p>PLO 02. Ability to show creative initiative and improve personal professional level by continuing education and self-education.</p> <p>PLO 03. Ability to apply information and communication technologies for information support of professional activity and carrying out researches of applied character.</p> <p>PLO 04. Ability to search and process scientific and technical information from various sources and use it to solve specific technical and technological problems.</p> <p>PLO 05. Knowledge of the scientific basis of food production technological processes and patterns of physico-chemical, biochemical and microbiological transformations of the main components of food raw materials during technological processing.</p> <p>PLO 06. Knowledge and understanding of the main factors influencing the synthesis and metabolism of food components and the role of nutrients in human nutrition.</p> <p>PLO 07. Ability to organize, control and manage technological processes of food processing into food products, including the use of technical means of automation and control systems.</p> <p>PLO 08. Ability to develop or improve food technology of high nutritional value, taking into account global trends in the industry.</p> <p>PLO 09. Ability to develop draft technical conditions and technological instructions for food products.</p> <p>PLO 10. Ability to implement quality management systems and food safety.</p> <p>PLO11. Ability to determine the compliance of quality indicators of raw materials, semi-finished products and finished products with regulatory requirements using modern methods of analysis (or control).</p> <p>PLO12. Ability to design new and modernize existing enterprises, shops, production sites using computer-aided design systems and software.</p> <p>PLO 13. Ability to choose modern equipment for technical outfit of new or reconstructed enterprises (shops), to know the principles of its work and rules of operation, to make hardware-technological schemes of food production of the designed assortment.</p> <p>PLO 14. Ability to increase production efficiency through the introduction of resource-saving and competitive technologies, to analyze the state and dynamics of demand for food products.</p> <p>PLO 15. Ability to introduce modern enterprise management systems.</p> <p>PLO 16. Ability to adhere to safety rules and take technical and organizational measures to organize safe working conditions during production activities.</p>

	<p>PLO17. Ability to organize the process of waste disposal and ensure environmental cleanliness of production.</p> <p>PLO 18. Ability to have basic skills in conducting theoretical and / or experimental research conducted individually and / or as part of a research team.</p> <p>PLO 19. Ability to increase the efficiency of work by combining independent and team work.</p> <p>PLO 20. Ability to conclude business documentation in the state language.</p> <p>PLO 21. Ability to communicate the results of activities to a professional audience and the general public to convey ideas, problems, solutions and personal experience in the field of food technology and restaurant service.</p> <p>PLO 22. Ability to carry out business communications in the professional sphere in Ukrainian and foreign languages.</p> <p>PLO 23. Ability to have skills in organizing the work of individual production units of enterprises and coordinating their activities.</p> <p>PLO 24. Ability to carry out technological, technical, economic calculations in the framework of development and introduction of food products to the consumer market, keep records of material resource costs.</p> <p>PLO 25. Ability to identify creative initiative on market transformation of the economy.</p> <p>PLO 26. Ability to inform and defend one's own worldview and public position, to be socially responsible and conscious.</p> <p>PLO 27. Ability to preserve and increase the achievements and values of society, lead a healthy lifestyle.</p>
<b>8 – Resource Support for Program Implementation</b>	
<b>Academic staff</b>	More than 85% of the teaching staff involved in teaching the cycle of professional training disciplines must have appropriate academic degrees in the disciplines taught
<b>Facilities</b>	The use of modern equipment of specialized laboratories of the university, as well as leading restaurants.
<b>Informational, Teaching and Learning Materials</b>	The use of the virtual educational environment of Kyiv National University of Trade and Economics and authors' developments of the teaching staff
<b>9 – Academic Mobility</b>	
<b>National Credit Mobility</b>	On the basis of bilateral agreements between KNTEU and universities of Ukraine.
<b>International Credit mobility</b>	Within the framework of the EU Erasmus + program on the basis of bilateral agreements between KNTEU and universities of partner countries.
<b>Training of Foreign Students</b>	Possibility to teach foreign nationals after studying the Ukrainian language course.

## 2. List of Educational Program Components and Their Logical Order

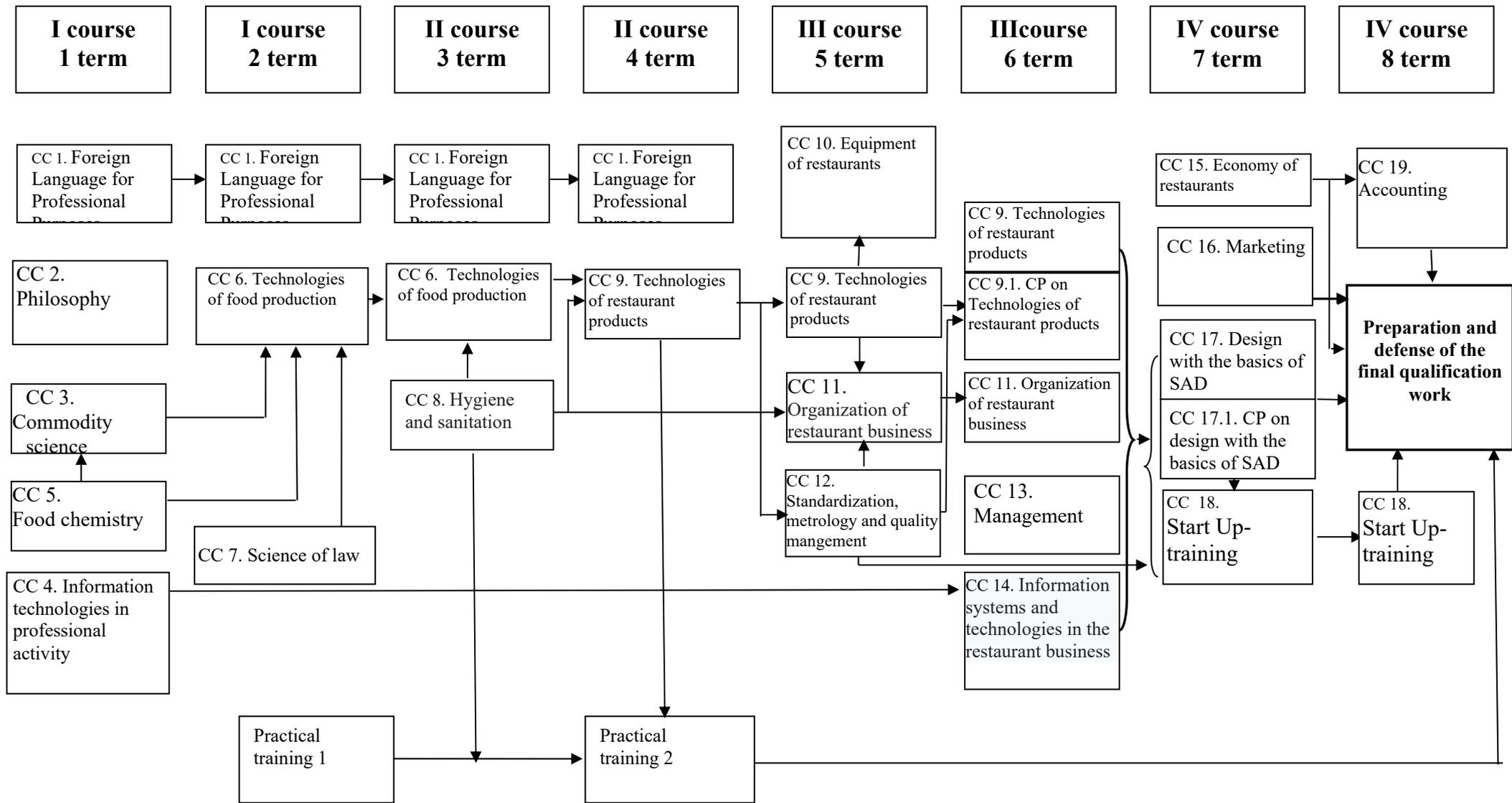
### 2.1. Educational Program Components

No	Educational Program Components (disciplines, term projects (papers), practical training qualification exam, graduate paper)	Total Credits
1	2	3
<b>Compulsory Components (CC) of EP</b>		
CC 1.	Foreign Language for Professional Purposes	24
CC 2.	Philosophy	6
CC 3.	Commodity science	6
CC 4.	Innovative technologies in professional activity	6
CC 5.	Food chemistry	6
CC 6.	Technologies of food production	12
CC 7.	Science of law	6
CC 8.	Hygiene and sanitation	
CC 9	Technologies of restaurant products	18
CC 9.1.	CP on the technology of restaurant products	
CC 10.	Equipment of restaurants	6
CC 11.	Organization of restaurant business	12
CC 12.	Standardization, metrology and quality management	6
CC 13.	Management	6
CC 14.	Information systems and technologies in the restaurant business	6
CC 15.	Economy of restaurants	6
CC 16.	Marketing	6
CC 17	Design with the basics of CAD	6
CC 17.1.	CP on design with the basics of CAD	
CC 18.	Start Up-training	9
CC 19.	Accounting	6
	Total Credits for Compulsory Components:	<b>159</b>
<b>Optional Components (OC) of EP</b>		
OC 1	Bar business	6
OC 2	Life safety	6
OC 3	Safety of goods	6
OC 4	Hotel business	6
OC 5	Economic Law	6
OC 6	Design	6
OC 7	Second foreign language	24
OC 8	Expert examination of alcoholic beverages	6
OC 9	E-trade	6
OC 10	Oenology	6
OC 11	Business Ethics	6
OC 12	Ethnic culinary	6
OC 13	Consumer protection	6
OC 14	Event management	6
OC 15	Imageology	6
OC 16	Building engineering	6
OC 17	Foreign language of specialty	24

OC 18	History of Ukraine	6
OC 19	History of Ukrainian culture	6
OC 20	Catering	6
OC 21	Communication management	6
OC 22	Confectionary and baking art	6
OC 23	Resort business	6
OC 24	Logic	6
OC 25	Methods of quality control of restaurant services	24
OC 26	Business Process Modeling	6
OC 27	National interests in the world geopolitics and geo-economics	6
OC 28	Organization of tourism	6
OC 29	Entrepreneurial Law	6
OC 30	Political Science	6
OC 31	Processes and apparatuses for food manufacturing	6
OC 32	Psychology	6
OC 33	Religious studies	6
OC 34	World Culture	6
OC 35	Sensory analysis	6
OC 36	Sociology	6
OC 37	Labor Law	6
OC 38	The Ukrainian language for specific purposes	6
OC 39	Service distribution management	6
OC 40	Physics	12
OC 41	Franchise	6
OC 42	Food microbiology	6
	<b>Total Credits for Optional Components:</b>	<b>60</b>
<b>Practical Training</b>		
	Practical training 1	6
	Practical training 2	6
	<b>Total</b>	<b>12</b>
<b>Attestation</b>		
	Attestation preparation	3
	Preparation of the final qualification work and its defense	6
	<b>TOTAL</b>	<b>9</b>
	<b>TOTAL NUMBER OF EP CREDITS</b>	<b>240</b>

Final assessment of students is carried out in the form of a final exam for all components of the educational program

## 2.2 Structural and logical scheme of EP



### **3. The Form of Certification of Applicants for Higher Education**

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

The final qualification work involves independent solution of a specialized problem of design or research nature.

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

Final qualification works should be published on the official website of KNTEU or in the repository of the higher education institution.

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

		Components																						
		CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9	CC 9.1	CC 10	CC 11	CC 12	CC 13	CC 14	CC 15	CC 16	CC 17	CC 17.1	CC 18	CC 19		
Competences																								
General competences	GC 01			•	•		•		•	•	•	•	•	•	•	•	•	•	•	•	•	•		
	GC 02	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	
	GC 03				•		•			•	•	•	•		•	•	•		•	•	•	•		
	GC 04				•											•								
	GC 05	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•
	GC 06			•			•		•	•		•	•											
	GC 07									•			•							•		•		
	GC 08										•							•		•	•	•		
	GC 09									•		•												
	GC 10											•												
	GC 11	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•	•	•
	GC 12	•																						
	GC 13													•										
	GC 14		•							•			•											
Special (professional) competences	PC 15					•	•			•														
	PC 16										•											•		
	PC 17			•					•	•														
	PC 18			•					•				•											
	PC 19								•															
	PC 20								•				•	•			•					•	•	
	PC 21			•								•										•		
	PC 22			•		•	•			•														
	PC 23																			•		•		
	PC 24								•															
	PC 25												•		•			•						



### 5.1. Program Learning Outcomes and Compulsory Components Matrix

Components Program Learning Outcomes	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9.	CC 9.1	CC 10	CC 11	CC 12	CC 13	CC 14	CC 15	CC 16	CC 17	CC 17.1	CC 18	CC 19	
PLO 01						•			•	•										•		
PLO 02				•		•			•	•	•	•		•	•	•	•	•	•	•	•	•
PLO 03				•											•					•		
PLO 04									•	•			•					•	•			
PLO 05					•	•			•													
PLO 06					•	•			•													
PLO 07									•		•											
PLO 08									•													
PLO 09													•								•	
PLO 10			•										•									
PLO 11			•					•	•	•			•									
PLO 12																		•	•			
PLO 13											•							•	•			
PLO 14									•							•						
PLO 15														•								
PLO 16						•					•										•	
PLO 17						•		•													•	
PLO 18			•			•			•												•	
PLO 19									•	•							•				•	
PLO 20										•												•
PLO 21										•		•									•	
PLO 22	•									•		•		•								
PLO 23												•		•			•				•	





Lecturer, academic title, degree, position. Kavun-Moshkovska O.O, associate professor, candidate of econ. sciences, assoc. prof. of the Department of Trade Entrepreneurship and Logistics.

Learning outcomes. The Formation of a system of professional competences in matters of understanding the laws and principles under which e-commerce is carried out by business entities in the market of goods and services; study of foreign experience in the organization of e-commerce and critical understanding of the feasibility and possibilities of its use in Ukraine; mastering the method of building effective organizational and management models of e-commerce; study of e-commerce infrastructure; study of methods for evaluating and improving the efficiency of business models of e-commerce; learning technologies for doing business on the Internet; acquisition of skills to assess the socio-economic efficiency of business in the field of retail and wholesale e-commerce and assess the consequences of management decisions.

Required prior courses: "Trade Entrepreneurship", "Retail Organization", "Wholesale Organization", "Trade Economics", "Marketing", "Exchange Trade".

Content. E-commerce as a component of e-commerce. The essence, key advantages, disadvantages of electronic system of subjects and conditions of implementation of electronic trade. E-commerce system infrastructure. Basic business models of retail e-commerce. Characteristics of the main business processes of e-commerce. Classification of e-commerce systems. Electronic trade series. Electronic moles (trading platforms). Internet showcases. The concept of online shopping and features of its operation. Basic approaches to creating an online store site, their advantages and disadvantages. Features of the organization of logistics activities of the online store. Organization of sales of goods and customer service in online stores. Evaluation of the economic efficiency of the Internet. Optimization and promotion of the Internet store site in search engines. Organization of wholesale e-commerce. Organization of wholesale of goods and services through electronic trading platforms.

Recommended sources and other learning resources / tools.

1. Bereza AM E-commerce: a textbook / AM Bereza, IA Kozak, FA Levchenko and others. – K.: KHEY, 2012. –326 c.
2. Tardaskina TM Electronic commerce: a textbook / T.M. Tardaskin, E.M. Strelchuk, Yu.V. Tereshko. - Odessa: ONAZ them. O.S. Popova, 2011. – 244 p.
3. Shaleva OI E-commerce: a textbook. -K.: Center for Educational literations, 2011. – 216 p.

Planned learning activities and teaching methods.

A combination of traditional and non-traditional teaching methods using innovative technologies: lectures (review / thematic), seminars and practical classes.

Evaluation methods:

- current control (written survey, testing, discussion of scientific reports and abstracts of students, checking the implementation of creative tasks and situational exercises);
- final control (exam).

Language of instruction and teaching. Ukrainian.