

**Ministry of Education and Science of Ukraine
Kyiv National University of Trade and Economics
Faculty of Restaurant, Hotel and Tourism Business**

PROSPECTUS

European Credit and Transfer System (ECTS)

Field of Science	04 «Services»
Field of Specialty	241 «Hotel and Restaurant Business»
Specialization	«Hotel and Restaurant Business»
Academic Degree	«Bachelor»

Kyiv 2021

INTRODUCTION

European credit transfer and accumulation system (ECTS) is a system of transferring and accumulating credits used in the European Higher Education Area with the aim to provide recognition, verify qualifications and educational components, facilitate academic mobility of higher education applicants.

The system is based on defining academic workload of the higher education applicants required to achieve specified learning outcomes and is recorded in ECTS credits.

ECTS Credit is a unit measuring the volume of academic workload of higher education applicant required to achieve specific (expected) learning outcomes.

One ECTS credit equals to 30 hours.

Workload of one academic year for full-time study is usually 60 ECTS credits.

Credits are awarded to higher education applicants after successful covering of the discipline and positive assessment of the achieved learning outcomes. Credit transfer and accumulation are facilitated by the use of ECTS key documents.

ECTS key documents are: Catalogue of the Discipline (information package), Application Form, Learning Agreement, Transcript of Records, European standard Diploma Supplement.

Student assessment of results includes the following control measures: entrance, current and final control, attestation. The results of students' studies at KNUTE are valued at the 100-point scale, where 60-100 points are the results of training that give the student the right to obtain ECTS credits, 0-59 points are unsatisfactory learning outcomes that do not give the student the right to get ECTS credits. The evaluation of student learning outcomes is presented in a way that is generally comprehensible and can be readily perceived by different educational institutions, using grade distribution guidance of KNUTE.

Grade Distribution Guidance of KNUTE

KNUTE system of grades	Percentage of points relative to the total number of pass marks received	Cumulative percentage of received pass marks
90–100	20	20
82–89	10	30
75–81	20	50
69–74	10	60
60–68	40	100

1. General information.

1.1. Name and address.

Kyiv National University of Trade and Economics.

Address: 19, Kyoto St., Kyiv, 02156;

Telephone: (044) 513-33-48, (044) 531-47-41;

Fax: (044) 544-39-74.

E-mail: knteu@knteu.kiev.ua

Official website: <http://www.knteu.kiev.ua>

1.2. Institution description (type and status in particular).

Kyiv National University of Trade and Economics is one of the most prestigious educational institutions of Ukraine. Its history dates back to 1946. By the Decree of the President of Ukraine the University was given a national status in 2000. In 2006 KNUTE joined the Magna Charta of Universities.

The university occupies a leading position in the system of national higher education. In 2020, KNUTE maintained high indicators of quality of educational activities and consolidated leading positions in the system of national higher education. According to the results of the admission campaign, the university, in keeping with the rating published by the MES of Ukraine by the number of submitted applications (40 818 applications), has retained the leading positions among the topline educational institutions of Ukraine, being in the list of the five most popular ones among applicants for Higher Education Institutions.

KNUTE consists of 5 academic institutes, 9 colleges and 2 higher business schools located in Kyiv, Kharkiv, Vinnytsa, Chernivtsi, Khmelnytsky, Uzhgorod, Colomyja, Burshtyn, Zhytomyr and Odesa.

There are 6 faculties in the basic institution in Kyiv: Faculty of International Trade and Law; Faculty of Economics, Management and Psychology; Faculty of Finance and Accounting, Faculty of Information Technology; Faculty of Restaurant, Hotel and Tourism Business; Faculty of Trade and Marketing.

The university enrolls about 40,000 students, of whom nearly 18,000 are in a basic institution with 24 bachelor and 17 master degrees, 57 bachelor (including 2 in English) and 57 master (including 10 in English) educational professional programs.

KNUTE carries out the training, retraining and advanced training of specialists in foreign and domestic trade, international economic relations, public management and administration, finance and banking, insurance, entrepreneurship, trading and exchange activities, accounting and taxation, financial control and audit, management, marketing, journalism, law, international law, tourism, hotel and restaurant business, food technology,

psychology, philology, sociology and IT industry: cybersecurity, software engineering, computer science and system analysis.

The institution of higher education has created a modern base for research work, developed a unique methodology for training scientific and scientific-pedagogical staff: training is carried out according to 8 scientific programs of doctors of sciences, there are 15 educational and research Ph.D. programs, 6 specialized scientific councils for doctoral thesis and master dissertations in 11 specialties.

The university has a powerful scientific and pedagogical team, able to solve set tasks. The creative scientific teams of the University work diligently to solve topical scientific problems, the results of the research are published in the scientific journals "KNUTE Bulletin", "Foreign Trade: Economics, Finance, Law", the international scientific and practical journal "Products and Markets".

The proportion of doctors of science in 2020 in the total number of scientific and pedagogical workers was 17,6%, candidates of science – 59,6%, i.e. the share of employees with a scientific degree was 77,2%. Experts of KNUTE are actively involved in developing strategic directions of quality education assurance, they take part in a number of commissions of the Ministry of Education and Science of Ukraine as well as other ministries and departments.

The structure of KNUTE includes: Institute of Higher Qualification, Center for European Education, Department of distance education support, where specialists are trained and retrained without leaving their main professional activity; Distance learning system, Center for the External Independent Evaluation (EIE) Preparation, Preparatory Department for Foreigners and Stateless Persons, Career Development Center, Center for technology transfer, Center of Knowledge Testing and Monitoring, Career Guidance Center, Center of pedagogical and psychological studies, High School of Teacher Excellence, Center of formation of contracts, Training and Production Association, Cultural and Art Center, Training and Methodical Department, Training Department, Business Incubator, Training and Research Center for Business Simulation, Scientific and Technical Center for Certification of Products, Services and Quality Systems. There is also a Law Clinic “Center for Legal Protection”, which provides free legal assistance. Institute of Higher Qualification (IHQ) ensures the implementation of the concept of lifelong learning, training, providing educational services, including ones of international level, to prepare highly qualified professionals willing to work in modern economic conditions and compete successfully both on the domestic and international labor markets (MBA programs, second higher education, retraining and further training of staff).

KNUTE has the system of quality management which for the first time has been certified in accordance with the requirements of the international standard ISO 9001:2015 for institutions of higher education of Ukraine. Its harmonious component is the internal system of ensuring the quality of educational activities and the quality of higher education.

The standards of higher education in KNUTE function as a set of requirements for the content and results of educational activities for each level of higher education within each specialty and specialization.

One of the significant advantages of KNUTE is the material and technical base of European level. Classrooms and laboratories are equipped with modern demonstration equipment and inventory. In general, the university has 60 computer rooms.

The university library has: SMART-library; VR-studio; Bibliometrics hall, virtual reality hall; video conferencing and webinar hall; Cybersport area; coworking "KNUTE HUB", as well as to the service of users - 11 reading rooms with open access funds. The library's holdings, which number is about 1 million copies (527672 copies are published in the state language), - a universal basis for the educational process and scientific research.

SMART-library is a new library space integrated into the information and educational space of the university, which provides quality information support for teaching and research activities. SMART-library is conditionally divided into 4 zones: virtual reality zone with VROculusGo glasses and VRHTCVive helmet; the second area of the SMART-library is intended for presentations, there is a plasma panel and there are soft poufs for viewing group projects on the big screen; the third - an interactive area, where an interactive smart wall is located - a unique solution that allows you to manage an unlimited amount of information on large surfaces; the fourth zone of the SMART-library is a "club" of board games for students.

There is a unique VR-studio with OculusGo and Smart-wall virtual reality glasses, a location that serves as a video studio for bloggers and interviews. The Virtual Reality hall is designed for group practical classes of students, which can use virtual reality glasses to demonstrate educational content created with the help of virtual reality technologies in order to increase the efficiency of assimilation of material by them.

The Bibliometrics hall provides access to full-text electronic resources, bibliographic databases, scientometric research platforms: EBSCO, SCOPUS, WEBOFSCIENCE, etc. Network local resources (educational and methodical editions) make 5141 copies. The hall has free access to WEB-sites of domestic and foreign libraries, electronic information resources of Ukraine and the world, international projects.

There is a table football area for students on the first floor of the library as well as there are big chess and checkers on the 4th floor. Also, there are

renovated reading rooms with open access funds, Cybersport area, where conditions are created for training of e-sportsmen.

All halls of the library are equipped with QR-codes with information about specific library services provided to readers by a certain hall.

Coworking KNUTE HUB opens its doors to all who need a comfortable and cozy workplace for productive work, study, meetings, finding new ideas, negotiations, presentations, round tables and workshops. The idea of coworking was realized in the conversion of one of the reading rooms into a modern comfortable place, which combines 6 different zones - 3 work areas, a recreation room, a conference room and a meeting area. The meeting location allows to conduct presentations, lectures and workshops for 70 participants.

Also this year, a new coworking zone has been opened – Phygital Hub. It is divided into several work areas: Artspace area, which is designed for creative activities and generation of ideas; Mediation room, where students can resolve disputes out of court, learn the art of negotiation and the subtleties of diplomacy; as well as the main hall of the hub, which features a so-called starry sky (Ursa Major and Ursa Minor neon constellations). Coworking halls are equipped with everything you need for comfortable learning and rest.

Favorable social and living conditions have been created for students: 6 hostels, 6 cafeterias and 4 dining rooms, laundry and other household units. The university has a sports complex for the students, which includes a football field with artificial cover, basketball and volleyball playgrounds, table tennis, gyms etc. Students and the staff have the opportunity to relax at University recreation bases on the Black Sea coast.

KNUTE concluded numerous agreements on creative scientific and technical commonwealth and cooperation in training specialists in all fields, including the Ministry for Development of Economy, Trade and Agriculture, the Ministry of Finance of Ukraine, Ministry of Foreign Affairs of Ukraine, the State Fiscal Service of Ukraine, the State Treasury Service of Ukraine, Anti-Monopoly Committee of Ukraine, the State Finance Inspection of Ukraine, the Pension Fund of Ukraine, Ukrainian Audit Chamber, the National Bank of Ukraine as well as the leading commercial banks, trade, hotel and restaurant chains, advertising agencies, logistics and distribution centers and other organizations and institutions.

Creative contacts are established and maintained with more than 100 institutions of higher education, international centers and institutions from 30 countries of the world. An exchange of teachers and students is carried out, the improvement of educational programs at different levels of training and retraining of specialists as well as international projects on the integration of higher education are implemented, students undertake an internship in 6 foreign countries.

The university is a member of the prestigious international organizations: the European Public Law Center (EPLC), the Magna Charta of the European Universities, the Francophone University Agency (AUF), the International Association for Commodity Science and Technology, the International Culinary Union, the European Retail Academy, the World Leisure Organization.

There are well-known public figures, heads of state and government authorities, organizations and businesses, diplomatic officials and scientists, entrepreneurs among the graduates of the university.

1.3. Academic bodies.

Mazaraki Anatoliy	Rector, Doctor of Sciences (Economics), Professor, Academician of the National Academy of Educational Sciences of Ukraine, Honored Worker of Science and Technology of Ukraine, Laureate of State Prize of Ukraine in Science and Technology
Prytulska Natalia	First Vice-Rector for Scientific-Pedagogical Work, Doctor of Technical Sciences, Professor
Melnichenko Svitlana	Vice-Rector for Scientific Work, Doctor of Sciences (Economics), Professor
Sai Valeriy	Vice-Rector for Scientific-Pedagogical Work and International Relations, PhD in Economics, Associate Professor, Protocol Advisor of I Rank
Vovk Halyna	Vice-Rector for Administrative and Economic Work

1.4. Academic calendar.

Start of academic classes – 1 September.

End of classes – 30 June.

Educational process is carried out by semesters.

Duration of semesters, practical training, examination sessions, certification and vacation is determined by the schedule of educational process for each year.

1.5. The list of available academic programs.

Key and Title of Knowledge Area	Entry Level (short cycle)	First («Bachelor») level		Second («Master») level	
		Major	Specialization	Major	Specialization
01 Education		017 Physical education and sports	Sport management		
02 Culture and art		022 Design	Design		
03 The Humanities		035 Philology	Germanic languages and literature (including translation), first - English		
05 Social and behavioural sciences	051 Economics	051 Economics	Digital Economics	051 Economics	Digital Economics
			International Economics		International Economics
			Business Economics		Enterprise Economic security
			Corporate finance		Financial management
			Branch markets Economics		
			Agribusiness		Agribusiness
		052 Politology	Political science of international relations		
	053 Psychology	Practical psychology	053 Psychology	Psychology	
	054 Sociology	054 Sociology	Sociology of economic activity	-	-
06 Journalism	061 Journalism	061 Journalism	Advertising and Public Relations	061 Journalism	Advertising
07 Management	071	071	Accounting and taxation	071	Accounting and taxation

Key and Title of Knowledge Area	Entry Level (short cycle)	First («Bachelor») level		Second («Master») level		
		Major	Specialization	Major	Specialization	
and Administration	Accounting and taxation	Accounting and taxation		Accounting and taxation	in international business	
			Digital Audit and Analysis		Accounting and tax consulting	
				Financial control and audit		Financial analysis and audit
						Financial analytics
	072 Finance, banking and insurance	072 Finance, banking and insurance		Public finance	072 Finance, banking and insurance	Public finance
				Tax management		International finance
				Banking		Management of banking business
				Management of public financial resources		State Audit
				Financial intermediation		Financial intermediation
						Financial intermediation – in English
				Insurance business		Insurance Management
				Corporate finance		Corporate finance
				International finance		Financial brokerage
						Financial technologies in business
	073 Management	073 Management	Management of foreign economic activity	073 Management	Management of foreign economic activity	

Key and Title of Knowledge Area	Entry Level (short cycle)	First («Bachelor») level		Second («Master») level		
		Major	Specialization	Major	Specialization	
			Management of foreign economic activity– in English		Management of foreign economic activity– in English	
			International management		International management	
			Business management		Business management	
			Trade management		Trade management	
					Trade management – in English	
				HR management		HR management
				Industrial management		Hotel and restaurant management
						Hotel and restaurant management – in English
				Hotel and restaurant management		Tourist and resort and recreational management
				Tourism management		Tourist and resort and recreational management – in English
						Luxury Management
	International Sport Management and Recreation					

Key and Title of Knowledge Area	Entry Level (short cycle)	First («Bachelor») level		Second («Master») level		
		Major	Specialization	Major	Specialization	
			Management of antitrust activities		Management of antitrust activities	
	075 Marketing	075 Marketing	Marketing	075 Marketing	Marketing management	
			Advertising business		Advertising business	
					Brand Management	
					Digital marketing	
	076 Entrepreneurship, trade and exchange activities	076 Entrepreneurship, trade and exchange activities	Wholesale and retail trade	076 Entrepreneurship, trade and exchange activities	Wholesale and retail trade	
			Merchandising and commercial logistics		Merchandising and commercial logistics	
			Merchandising and organization of external trade		Merchandising and organization of external trade	
			Customs		Customs	
					Customs– in English	
			Logistic activity		Logistics and supply chain management	
			Cat Management in retail		Cat Management in retail	
	08 Law	081 Law	081 Law	Commercial law	081 Law	Commercial law
				Financial law		Financial law
Legal security support of entrepreneurial activity				Legal security support of entrepreneurial activity		
Civil law and trial				Civil law and trial		

Key and Title of Knowledge Area	Entry Level (short cycle)	First («Bachelor») level		Second («Master») level	
		Major	Specialization	Major	Specialization
12 Information technologies	121 Software engineering	121 Software engineering	Software engineering	121 Software engineering	Software engineering
	122 Computer sciences	122 Computer sciences	Computer sciences	122 Computer sciences	Computer sciences
	124 System analysis	124 System analysis	Data Science	-	-
	125 Cybersecurity	125 Cybersecurity	Security of information and communication systems in the economy	-	-
		126 Information systems and technologies	Information systems and technologies		
18 Manufacturing and technologies	181 Food technology	181 Food technology	Technology and organization of restaurant business	181 Food technology	Craft technology
			Restaurant technology and food design		
23 Social work		232 Social security	Social security		
24 Service sector	241 Hotel and restaurant business	241 Hotel and restaurant business	Hotel and restaurant business	241 Hotel and restaurant business	Hotel and restaurant development
					Restaurant business
					International hotel business
					International hotel business– in English

Key and Title of Knowledge Area	Entry Level (short cycle)	First («Bachelor») level		Second («Master») level	
		Major	Specialization	Major	Specialization
	242 Tourism	242 Tourism	International Tourism	242 Tourism	International Tourist business
					International Tourist business– in English
			Economy and organization of tourism		International event management in tourism
			Digital tourism		
28 Public management and administra tion	281 Public managem ent and administra tion	281 Public managem ent and administra tion	Public management and administratio n	281 Public managem ent and administra tion	Public management and administratio n
29 International relations	292 Internation al economic relations	292 Internation al economic relations	International business	292 Internation al economic relations	International business
			International trade		World Trade
			International marketing		
		293 Internation al law	International law	293 Internation al law	International law

1.6. Admission requirements, including language policy and registration procedure.

Information on the conditions of admission to study for educational degrees of “Bachelor” and “Master” is available on the website of Kyiv National University of Trade and Economics: <https://knute.edu.ua/blog/read/?pid=38909>

1.7. Mechanisms for credit mobility and prior learning recognition (non-formal and informal).

Definition of credit mobility and prior learning is conducted under the Law of Ukraine “On Education”, the Law of Ukraine “On Higher Education”,

Regulations on the procedure of realizing the right for academic mobility at KNUTE and agreements on education in terms of academic mobility.

The regulation of credit mobility is based on the following documents:

- course catalogue;
- learning agreement;
- academic transcript;
- certificate of educational practice.

Under the terms of credit mobility a student gets transfer of all credits he/she obtained outside the main educational institution and which are the components of the educational program.

1.8. Policy of ECTS credits distribution (institutional credit framework).

Distribution of ECTS credits is based on the official length of training program cycle and is defined by the curriculum. KNUTE distributes credits among academic disciplines independently. Credits are distributed to all the disciplines covered by the student, practical training, completion of final qualifying projects (assignments), certification. Credits are awarded only after completion of the discipline and on condition of successful completion of one of the final control, passing of the practical training and attestation.

1.9. Mechanisms of academic management.

Mechanisms of academic management at KNUTE are defined by the regulations:

- Regulations on the organization of the educational process of students;
- Regulations on distance learning at KNUTE;
- Regulations on the procedure for realizing the right for academic mobility at KNUTE;
- Regulations on individual student curriculum at KNUTE;
- Regulations on independent work of students and post-graduate students at KNUTE;
- Regulations on the organization of completion and public presentation of term papers (projects) at KNUTE (new edition with changes and additions);
- Regulations on conducting student practical training at KNUTE/Regulations on organization of students' practice abroad;
- Regulations on assessment of learning outcomes of students and post-graduate students;
- Regulations on the appeal of the results of the final knowledge control of the students of KNUTE;
- Regulations on graduation qualification work;
- Regulations on graduation qualification project (work);
- Regulations on the certification of higher education applicants and the examination commission for certification at KNUTE;

- Regulations on the procedure and grounds for the issuance of documents on higher education of the state standard at KNUTE;
- Regulations on the system of rating assessment of the students of KNUTE.

2. Resources and facilities.

2.1. Student Registration department.

In the Department of Student Registration identification records, education documents, work record books of students studying at KNUTE are kept. The main tasks of the Department are:

- 1) timely introduction of current changes in identification records;
- 2) keeping documents in proper condition;
- 3) providing information upon written requests of any institutions;
- 4) providing information to students;
- 5) acceptance of students of preferential category.

2.2 Accommodation/housing conditions.

On the territory of the campus there are four dormitories, situated 5 minutes' walk from the main academic building and 15 minutes' walk from metro stations "Lisova" and "Chernihivska". The city center (Khreschatyk Str.) can be reached in 30 minutes. There's a forest park zone and Kyoto Park near the university. Another dormitory is located at 23 Lobachevskogo Street (within 20 minutes' walk from the main academic building).

In the hostel there are rooms for 3, 4, 5, 6 beds, kitchens on each floor, bathrooms as well as centralized laundry.

Students from other cities get housing in dormitories according to the list formed by the admissions committee and transferred to the directorate of the campus. Between the university and the student a contract for the right of hostel student residence is concluded, in which the rights and duties of the residents as well as the responsibility of both parties are established.

Hostels addresses:

- № 1 – 8 Miliutenko st., Kyiv, 02156;
Tel. (044) 531-49-05, (044) 531-49-67;
- № 2 – 6 Miliutenko st., Kyiv, 02156;
Tel. (044) 531-48-91, (044) 519-37-41, (044) 513-11-82;
- № 3 – 2 Mateiuka st., Kyiv, 02156;
Tel. (044) 531-49-28, (044) 513-13-32;
- № 4 – 2-a Mateiuka st., Kyiv, 02156;
Tel. (044) 531-47-62, (044) 531-47-99.
- № 6 – 23 Lobachevskogo st., Kyiv, 02090;

Tel. (044) 574-15-46, 574-16-83

2.3. Catering.

The University has four modern canteens in buildings “B”, “D”, “E”, and “H” (57-a Chigorin st.), where there is an opportunity to take quality and balanced dishes at a reasonable price. In particular, cafeteria "Venice" (building B) serves Italian cuisine.

The average cost of breakfast in the canteen of the university is from 30 to 40 UAH; lunch is from 50 to 60 UAH; dinner is from 35 to 45 UAH.

Cafes work every day in all academic buildings, where it is possible to buy own-produced foods: main dishes (over 100 types), side dishes (over 60 types), cold dishes (over 60 types), cold and hot drinks, fresh pastries and desserts, produced in own confectionery shop (over 100 types). Vending machines with hot and cold drinks as well as confectionery operate in all academic buildings and dormitories.

2.4. The cost of accommodation.

The cost of accommodation of higher education applicants in the dormitories of KNUTE is determined by a joint order of 28.03.2011 №284/423/173 of the Ministry of Education and Science of Ukraine, Ministry of Finance of Ukraine and Ministry of Health of Ukraine and is set at 40 % of the minimum academic scholarship.

2.5. Financial support of students.

2.5.1. Scholarship provision of students.

Full-time students, studying at the expense of the state budget, according to the semester control based on the rating, are assigned an academic achievement scholarship.

First-year students receive academic scholarship in the first semester according to the results of competition points on admission to the university.

For excellence in studying, taking part in scientific and public work university students may be allocated personalised academic scholarships of The President of Ukraine, Verkhovna Rada (Supreme Council) of Ukraine, Cabinet of Ministers of Ukraine, Kyiv City Head etc.

For success in studying, participation in scientific, public and sport activity students may be encouraged with valuable presents and monetary rewards as well.

Allocation and payment of scholarship to students, who are foreign citizens and people without citizenship, is done according to Ukraine's international agreements and current regulatory acts. For foreign students, who entered KNUTE for studying in accordance with international agreements, the academic scholarship is assigned to the first semester control at a minimum.

To students, studying on contracts signed between university and physical or legal entity, scholarship can be paid at the expense of these persons, if it is foreseen in contract.

To students of privileged categories defined by the law of Ukraine (students from orphans as well as children deprived of parental care, students with disabilities, students from low-income families, suffered from Chernobyl Disaster, combatants and their children, internally displaced persons, students who permanently reside on the line of conflict, etc.) social grants are assigned.

Size of academic and social scholarships is established according to the Resolutions of the Cabinet of Ministers of Ukraine.

2.5.2. Privilege payment for accommodation in hostels.

Students of privileged categories, defined by the laws of Ukraine and the resolutions of the Cabinet of Ministers of Ukraine (students from orphan children and children deprived of parental care, combatants and their children, internally displaced persons, students with disabilities, etc.) have the right of priority to university dormitories.

Students from orphans and children deprived of parental care, combatants, persons with disabilities as a result of the war, victims of the Revolution of Dignity are entitled to free accommodation in dormitories until graduation from KNUTE.

Children of killed parents in the ATO area, fighting or armed conflict, participating in the Revolution of Dignity, children of war participants, persons with special needs as a result of war, victims of the Revolution of Dignity are entitled to free dormitory accommodation until completion of their studies, but no longer than 23 years of age.

Students registered as internally displaced persons, as well as students who are permanently resident on the contact line, are entitled to 50% discount on accommodation allowance (up to 23 years of age).

2.5.3. Financial provision of orphaned students and children deprived of parental care.

Individuals from orphans and children deprived of parental care as well as persons who were left without parents during their studies aged 18 to 23 are enrolled in full state maintenance and receive food compensation and other payments provided by the current legislation.

2.6. Medical services.

University students in need of medical care have the right to conclude a Health Care Declaration with the desired family doctor. In particular, you can choose a doctor from a wide range of professionals according to territorial indicators, as the list of family doctors in the Desnyansky district of Kyiv is quite large, and it is also possible to conclude a Declaration in the KNP "Kyiv

City Student Clinic" (Kyiv, Politechnichna St., 25/29), or in public, private hospitals or other medical institutions of Kyiv.

Medical care for foreign citizens temporarily staying on the territory of Ukraine is provided in state and municipal health care centers at the foreigner's own expense, including health insurance contracts with insurance companies of Ukraine.

Medical care is provided to students under the direction of a family doctor. Emergency medical care is provided free of charge, without any preconditions. Students do not need a Declaration to receive emergency assistance.

2.7. Insurance.

Medical assistance is given to foreigners or persons without citizenship according to the rules, written in the Legislation of Ukraine.

Provision of medical assistance to foreign citizens is carried out according to the Order of providing medical assistance to foreigners and people without citizenship, who temporary live on the territory of Ukraine, approved by the Cabinet of Ministers of Ukraine Act from the 22nd of June 2011 № 667 and Article 44 of the Law of Ukraine "On insurance".

Foreigners and persons without citizenship can apply for medical assistance, including emergency, to any state or municipal medical care establishment.

Payment of medical assistance cost, including emergency, is carried out by foreigners or persons without citizenship in case of deficiency of insurance contracts and insurer, if a foreigner has a proper insurance contract.

If necessary, the university helps to obtain medical insurance card for providing medical assistance.

2.8. Opportunities for students with disabilities and special needs.

Kyiv National University of Trade and Economics carries out the organization of educational process of persons with special educational needs in accordance with the current rules of law.

The university's management has created favorable conditions for studying and living and is constantly paying attention to their improvement.

During the reporting period, 62 people with special educational needs study at the university (including 33 women and 29 men).

Students with special needs (Group I-III) receive a social scholarship in accordance with Decree №1045 of December 28, 2016 "Some Issues of Paying Social Scholarships to Students (cadets) of Higher Education Institutions".

To ensure the educational needs of young people with disabilities and unimpeded access to the university, all training buildings are equipped with ramps, handrails and light switches at the level of access of a seated person.

In particular, building A is equipped with a lifting platform and an elevator for people with disabilities, building D, L, the assembly hall (Congress center), hostels № 2, № 4, № 7 – have ramps for the arrival of carts as well as handrails. Students with impaired musculoskeletal disorders are given keys to the lifts.

All the main premises of the university have natural lighting, and the location of furniture and equipment according to sanitary requirements is taken into account. There are facilities for disabled persons in the central building and in the Congress Center.

There are specially equipped rooms (toilet and bathtub, equipped with special handrails) to improve the living conditions in the dormitories of students with disabilities.

2.9. Learning facilities.

Library of KNUTE is a research, information, cultural and educational structural unit with comprehensive funds of documents. The main purpose of library's activity is to actively promote the development and implementation of advanced learning technologies, creating conditions for effective scientific and educational process. The administration of the university assists in broadening the informational resources in the library, creation availability and convenience in using the book funds. Library funds are a universal basis for the educational process and research in the field of economics, trade, finance, management, business and so on. This is one of the main information resources of KNUTE Library, which has more than 1 million copies of books, periodicals, dissertations and abstracts, and publications on electronic media. Annual increase of library's documents fund makes up nearly 6,000 copies, periodicals of Ukraine and foreign countries makes up 100 items.

The library has a modern material and technical base: 75 computers and 3 powerful servers are installed, HTC Vive virtual reality helmet, VROculusGo glasses - 18 pcs., plasma panel - 5 pcs., Smart-wall - 2 pcs., portable recorder and acoustic ceiling system for video conferencing hall. The necessary conditions for effective customer service, organization of document funds, electronic catalogs, and document exhibitions are created in the library. The entire library area has high-quality Wi-Fi coverage.

The library users have 11 reading rooms with open access funds, 7 subscriptions, Bibliometrics hall (full-text electronic resources), SMART-library, unique VR-studio, virtual reality hall, Cybersport zone, video conference and webinar halls, updated halls for new literature and foreign publications, MBA, fund of dissertations and abstracts, comfortable recreation areas with table football, chess and checkers.

All work processes in the library are automated: acquisition of the fund of documents, scientific processing of documents, issuance of documents to users, search of documents in the electronic catalog is carried out by means of the

automated library and information system "UFD / Library". To record and use the library, a digital signature (PIN-CODE) has been introduced into the user's electronic form.

The SMART library is an open space, zoned for reading, conferences, lectures, workshops, presentations using SMART-wall and plasma panel. Workstations with computers, virtual reality area with HTC Vive virtual reality helmet and Oculus Rift virtual reality goggles are designed for all the visitors. For recreation and leisure, there is an area for intellectual board games, in the reading room there is a table football, a chess board with big chess and checkers. The SMART library offers a variety of activities for training and has all the technical opportunities for creative pastime of youth.

The VR studio is equipped with Oculus Rift virtual reality goggles, computers for personal use, or with your own laptop or phone. For collective tasks, there is a SMART-wall with connection to the World Wide Web. There is a specially equipped "corner", which serves as a video studio for bloggers and to record interviews. This is especially true for students studying journalism and PR.

Video conferencing and webinar room is a modern location for video conferencing, webinars in real time, which provides space for the library to comfortably meet the information needs of users. The hall is equipped with modern furniture (tables and chairs), a laser projector with a large screen, plasma panels for video demonstration, a wireless microphone, a webcam and a ceiling speaker system.

The virtual reality hall is designed for group practical classes of students with the use of virtual reality glasses to demonstrate educational content created using virtual reality technologies in order to increase the efficiency of students' learning. The hall is equipped with Oculus Go virtual reality glasses (10 pcs.), plasma TV, comfortable gaming chairs and tables. Students not only process the study material, but cooperate, which provides them with vivid impressions of the lesson.

The Bibliometrics hall gives you free access to online full-text and scientometric databases. It contains a database of electronic textbooks, training programs, video courses on electronic media, with the possibility of copying and further processing of the information found. The hall provides online access to the funds of domestic and foreign libraries and the following databases:

- SCOPUS reference database.
- WEBOFSCIENCE information research platform.
- Full-text databases from the publishing company EBSCOPUBLISHING.
- ScienceDirect - a polythematic database of full texts of Elsevir articles.
- DOAB (Directory of Open Access Books) - a directory of open access books.

- DOAJ (Directory of Open Access Journals) - a directory of peer-reviewed scientific and academic journals in all fields of knowledge.
- WILEY electronic library.
- Europeana - European digital library.
- EThOS (Electronic Theses Online Service) - scientific works of open archives of British universities.
- Full-text electronic database of educational and methodical materials of KNTEU.
- Normative acts of Ukraine - Base of legislative and normative acts of Ukraine.
- Open Archives of Ukraine.

“ASKLibrary” information and reference service provides complete information on the effective use of library resources for students, teachers and guests of the university. The library helps users to develop skills and competencies when working with library and information resources: for first-year students organized tours of the library, practical classes on finding documents in the electronic catalog of the library.

KNUTE library website (www.lib.knute.edu.ua) provides complete information about the library, its funds and services, the electronic catalogue and other electronic resources (scientometric, bibliographic, fulltext database), designed to meet the needs of users. The reader can also get instructions on how to search, promotional and cognitive information for users, virtual book exhibitions, 3D tours, reports on events held in the library. The following factors were taken into account for the creation of the new website of KNUTE Library: design, structure, convention, navigation and ways of presenting the material. You can search documents, create lists of documents as well as send them to your own email address from *mobile devices* (smartphones and tablets with Android operating system) via mobile app using QR code. The website provides the library with an opportunity to reach a large number of users, effectively communicating with them and creating a positive image.

The introduction of new technologies gives an opportunity to significantly extend informational supplement of library users, which affects the quality of the educational process. Collaboration with KNUTE structural units (faculties, departments, scientific and service departments) by addressing information as for new publications via the corporate application Office 365 is intended to improve the use of library funds and information resources. A multidimensional book fund, computer network of libraries, reference information apparatus, library innovation, introduction of advanced technologies, experienced professional staff, improving the organization and regulation of labour, modern design, modern technical equipment and maximum computerisation of manufacturing processes contribute to the success of the library and a quality user’s service.

2.10. Organization of student mobility by mobility programs.

According to the international collaboration programs the best students of Kyiv National University of Trade and Economic with foreign language knowledge and according to KNUTE top list are able to get an education abroad according to the indication and conditions, shown in the table (annex).

Study programs of the Center for European Education of KNUTE

Partner university, country	Academic degree	Specialty	Duration	Mode of study	Language	Admission requirements
University of Auvergne <i>(Université d'Auvergne)</i> School of Management Clermont-Ferrand, France	Bachelor (Licence)	<ul style="list-style-type: none"> • Management 	1 year	full-time	French	<ul style="list-style-type: none"> • Minimum requirement French/ B2, • at least 2-3 years of study at KNUTE
	Master	<ul style="list-style-type: none"> • Strategic management 	2 years			<ul style="list-style-type: none"> • Minimum requirement French B2/C1, • Bachelor degree
ESCP Europe Paris, France	Master	<ul style="list-style-type: none"> • Management 	2 years	full-time	French, English	<ul style="list-style-type: none"> • French/ English B2/C1, • Bachelor degree
Paris-Est Créteil University <i>(Université Paris-Est Créteil)</i> The Eiffel School of Management (IAE Gustave Eiffel) Paris, France	Bachelor (Licence)	<ul style="list-style-type: none"> • Management and Economics 	1 year	full-time	French	<ul style="list-style-type: none"> • Minimum requirement French B2, • at least 3 years of study at KNUTE
	Master	<ul style="list-style-type: none"> • Management • Marketing • Finance 	1-2 years		French, English	<ul style="list-style-type: none"> • Minimum requirement French/English B2/C1, • Bachelor degree

Continuation of the table

Partner university, country	Academic degree	Specialty	Duration	Mode of study	Language	Admission requirements
Audencia Nantes School of Management Nantes, France	Master	<ul style="list-style-type: none"> • Management 	1,5 year	full-time	French, English	<ul style="list-style-type: none"> • Minimum requirement French/ English B2, • Bachelor degree
		Summer and winter specialized schools in Economics and Management	Themed weeks on your choice	full-time	English	<ul style="list-style-type: none"> • Minimum requirement English B2 • at least 2 years of study at KNUTE
Grenoble Alps University <i>(Université Grenoble Alpes)</i> Faculty of Economics (Faculté d'Economie) Grenoble, France	Bachelor (Licence)	<ul style="list-style-type: none"> • Economics and Management 	1 year	online study mode	French, English	<ul style="list-style-type: none"> • Minimum requirement French/ English B1/B2, • at least 3 years of study at KNUTE
	Master	<ul style="list-style-type: none"> • Managing organizations in the framework of international cooperation • HR Management 	2 years	online study mode	French, English	<ul style="list-style-type: none"> • Minimum requirement French/ English B2/C1, • Bachelor degree

The end of the table

Partner university, country	Academic degree	Specialty	Duration	Mode of study	Language	Admission requirements
University of Central Lancashire School of Languages, Literature and International Studies Preston, The United Kingdom	<i>English Language Summer and Winter Schools</i>		Themed weeks on your choice	full-time	English	<ul style="list-style-type: none"> • Minimum requirement English B1 • at least 2 years of study at KNUTE
	Bachelor	• International business communications	1 year			<ul style="list-style-type: none"> • Minimum requirement English B2/C1, • Bachelor degree
The University of Applied Sciences Würzburg-Schweinfurt Würzburg-Schweinfurt, Germany	Bachelor	• International management	1 semester	full-time	German, English	<ul style="list-style-type: none"> • Minimum requirement German/English B2 • Bachelor degree

<p>The University of Bamberg <i>(Otto-Friedrich University Bamberg)</i></p> <p>Bamberg, Germany</p>	<p>Master</p>	<ul style="list-style-type: none">• Management of international information systems• European economy	<p>1 semester</p>	<p>full-time</p>	<p>German, English</p>	<ul style="list-style-type: none">• Minimum requirement German/English B2• Bachelor degree
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2.11. Mandatory or selective “Mobility Windows”.

“Mobility Window” (MW) is the period provided for international student mobility. Mandatory MWs are limited by the periods of start and end of the semester (semester mobility) or academic year at an annual or multi-year (MA) mobility. Selective MWs occur in cross-border (distant) training when such training periods are defined by foreign partner depending on various factors.

2.12. Information on the types of certification (joint, double, multilateral).

All programs mentioned in p. 2.10 are implemented on the basis of double certification, i.e. by parallel or successive studying at KNUTE and the overseas partner universities.

2.13. The members of the consortium / partnership and their roles.

The University signed agreements on cooperation between KNUTE and universities within which partnership exchange and training of students is implemented.

France	University of Auvergne
	Audencia Nantes School of Management
	Grenoble Alps University
	Paris-Est Créteil University
	Paris Graduate School of Management (ESCP)
	Federation "Exchanges France-Ukraine"
	The Francophone university agency (AUF)
The UK	University of Central Lancashire
Poland	Crakow University of Economics
	Poznan University of Economics and Business
	Wroclaw University of Economics
	The University of Szczecin
Germany	The University of Applied Sciences Würzburg-Schweinfurt
Bulgaria	Varna University of Economics
Greece	University of West Attica

International programs and projects under the Erasmus+

List of educational institutions
Paris-Est Créteil University
Ljubljana School of Business
Crakow University of Economics
The University of Szczecin
The University of Applied Sciences Würzburg-Schweinfurt
Varna University of Economics
University of West Attica
School of Economics and Management of Public Administration in Bratislava

2.14. Language courses.

European Education Center of KNUTE provides training in English and French following intensive training program that creates conditions for achieving levels of foreign language from A1 to B2 according to the recommendations of the Committee on Education at the Council of Europe on teaching foreign languages.

Classes at language courses are conducted by highly qualified teachers with practical teaching experience. Training has a modular system. Topics of the module are designed to meet the needs of students, according to which teachers specially select topics to discuss, study materials, choose the type of tasks and activities.

The contingent of students is formed at the beginning of the academic year. Students and graduates from all faculties as well as KNUTE faculty and staff, can enroll for a foreign language programs. Tuition depends on the curriculum and the number of training hours.

Graduates of the European Education Center, who mastered foreign language at levels B1-B2, have the opportunity to take the exam for international language certificates (DELFDALF, IELTS, ESOL) and take part in various forms of international academic mobility in the framework of cooperation agreements with European universities – KNUTE partners.

For more information and to enroll for a foreign language course, contact the European Education Centre (Building D, room 229, tel. (044) 531-48-36).

2.15. Opportunities for practical training.

To provide practical training for students and their successful employment KNUTE establishes various forms of cooperation with organizations, including

many specialized state agencies, financial institutions, banking institutions, judicial institutions, enterprises in the trade, hotel and restaurant business, insurance business based on contracts signed for training of specialists, cooperation agreements, bilateral agreements of association, agreements on practical training of students, which create conditions for realization of practice programs and ensure full implementation of the requirements foreseen by the Provision on student practical training, the Order of organizing the practice of students abroad and the Order of practical training in enterprises, institutions and organizations of students from Kyiv National University of Trade and Economics who obtained educational degrees of “bachelor”, “junior bachelor”.

Kyiv National University of Trade and Economics maintains partnerships with more than 700 stakeholders. University partners include state and local government bodies, organizations, departments, services which provide basis for the practice of students with further employment. The vast majority of them are the partners in educational programs, namely:

Ministry for Development of Economy, Trade and Agriculture of Ukraine; Ministry of Social Policy of Ukraine; Ministry of Foreign Affairs of Ukraine; Ministry of Infrastructure of Ukraine; Ministry of Finance of Ukraine, State Fiscal Service of Ukraine (Kyiv); State Treasury Service of Ukraine; Accounting Chamber of Ukraine; Pension Fund of Ukraine; State Audit Office of Ukraine; State Customs Service of Ukraine, National Bank of Ukraine, National Commission on Securities and Stock Market of Ukraine, Department of Finance of the Kyiv City State Administration, Pechersk District State Administration in Kyiv, Desnyansky District State Administration in Kyiv, Supreme Economic Court of Ukraine; Courts of Appeal of Ukraine; Antimonopoly Committee of Ukraine; Department of Cyber Police of the National Police of Ukraine; National Agency of Ukraine for Civil Service; Main Territorial Department of Justice (Kyiv); National Academy of Sciences of Ukraine; National Academy of Public Administration under the President of Ukraine; Union of Industrialists and Entrepreneurs of Ukraine; Ukrainian Union of Small Entrepreneurs; medium and privatized enterprises; profile committees of the Verkhovna Rada of Ukraine; Institute of Psychology of National Academy of Sciences of Ukraine; Independent Association of Ukrainian Banks; Ukrainian Union of Automobile Transport and Logistics; Association “UKRZOVNISHTRANS”; Public Union “Ukrainian Cooking Union”, Ukrainian Chamber of Commerce and Industry, Kyiv Chamber of Commerce and Industry as well as others.

The University also has partnership agreements with commercial companies such as:

Microsoft Ukraine, EPAM Systems Ukraine, BGS Solutions, BAKER TILLY Ukraine, Ernst & Young LLC, Golden Trust Consulting Company Ltd., Grant Thornton Ukraine Ltd., Kreston GCG Ltd., TWIGA GROUP Ukraine Ltd., ACNielsen Ukraine Ltd., HEADHUNTER Ltd., Premier International Ltd., Hotel Premier Palace, President Hotel, LLC INTER-HOTEL, LLC 11 MIRRORS HOTEL, suburban club Tripilske Sun, Hotel Opera, YUKA Ltd. (Khreschatyk Hotel), LLC DBI Hotels and Resorts (Hotel "Romada Encore Kiev"), "New Engineering Technologies" (Hotel Hyatt Regency Kyiv), Grand Management Ltd (Hotel Fermont), LLC "HOTEL PROPERTY" (Hotel "Lybid"), LLC "Reykartz Hotel Management", LLC Travel Professional group, LLC Mozenidis Travel Ukraine, LLC Coral Travel, LLC JOIN UP TUI, Network Kozyrnaya Karta Ltd., LLC Auchan Ukraine Hypermarket, Department Store "Children's World", LLC "L'Oréal Ukraine", LLC "Silpo-food", LLC "Epicenter-K", LLC "Retail Trend" (Furshet), LLC "ECO", LLC "Watsons Ukraine", LLC "DTEK", Philip Morris Ukraine, "Raiffeisen Bank Aval", "OTP Bank", "Kredobank", "Credit Agricole Bank", "First Ukrainian International Bank", "Oschadbank", "Ukrsotsbank", "PrivatBank" and others.

Such number of partners greatly expanded the opportunities for undergraduate students who acquire "Bachelor"/"Master" degrees in various educational programs.

2.16. Learning in the workplace.

Kyiv National University of Trade and Economics contributes to providing learning opportunities in the workplace for students, supporting educational projects, containing programs for the development of business literacy, employment skills, professional competences aimed at improving professional skills of graduates.

Examples of on-the-job training are:

- Business2Students by Watsons is one of the key projects in the portfolio of partner synergies of KNUTE and the business sector. For several years in a row, the project has been working for students and in the interests of students. In the last educational and practical season, students studied the topic of communications and PR. The Business2Students project has a systemic and at the same time innovative character: master classes are held in an interactive format, students learned to write a PR strategy of the university, speakers prepared not only theoretical bases but also cases, real-life examples and real business situations;

- Master class of the ambassador "VORWERKThermomix" Dubovetskaya Vitalia, chef Duka Olga, where students of the Master's degree in "Restaurant

Technologies and Business", "Innovative Technologies of Restaurant Business", "Hotel and Restaurant Management", "Tourism, Resort and Recreational Management", together with stakeholders, practiced innovative Thermomix technology. During the master class, students had the opportunity to independently model, design new recipes for health, diet, baby food in accordance with the principles of technological engineering of food technology, developed technologies SlowCook, Sousvide.

- Master class by Viktor Tymchyshyn, an expert in restaurant technology with 20 years of experience, a member of the Ukrainian Culinary Union, a multiple winner and judge of international culinary competitions on "Local fish raw materials: a modern gastronomic trend of the restaurant." The speaker presented to students the technology of modern Ukrainian cuisine - baked in natural clay pike perch fillet with burdock and wrinkled mushrooms served with green oil on a pillow of celery puree with octopus, decorated with black tapioca chips, fermented black garlic and lemon celery. Mr. Viktor shared his creative ideas on the use of local products and processing techniques, the features of modern gadgets in restaurant technology, his own vision of fashion trends in culinary design of restaurant dishes and modern preferences of guests in a restaurant.

2.17. Sports and recreation facilities.

An important area of organizational and educational work of the University is the participation of students in such traditional activities as: University Day, Knowledge Day and Dedication of the first year students, International Students' Day, Debut of the first year student, Miss and Mister KNUTE, Faculty Open Days, Donor Days, Tourism Day, Consumer Festival "Time To Act!", Student festival "Barbecue", Championship of the intellectual games "Brain Ring" and "My own game", Festival of wits and humor at KNUTE for the Rector's Cup and more.

The University has arts and culture center, where such creative amateur groups function: folk student academic chamber choir, contemporary dance studio "Light", vocal and contemporary music studio, folk and instrumental music group "At libitum" and others.

For the development of students as individuals and for the promotion of healthy lifestyle at the University, the Department of Physical Training offers such activities as: big and table tennis, fitness, volleyball (men and women), swimming, badminton, basketball, aerobics, boxing, body-fitness, football (men and women), athletic gymnastics, athletics, wrestling, physical rehabilitation and general physical training. All the conditions for physical training and sports were

created: a modern stadium with artificial coverage, a sports ground, tennis courts, two modern playrooms, a gym, a boxing and wrestling room, fitness rooms.

2.18. Student organizations.

University public life is rich, multifaceted and diverse. On a voluntary basis at the University operate:

- student self-governance council of the University, 6 student self-governance councils at faculties and 5 student councils in hostels;
- scientific community of students, graduate students, doctoral students and young researchers;
- student clubs – “Eco Club”, Debate Club “Polemic Union”, Philosophy Club “Phoenix”, “Law Club”, Entrepreneur Club “YEP Club”, “Business Club”, “Marketing”, “SapLab”, “H&SE Services”, “ProgramClub”, “TROS”, “Luca Pacioli Accounting Club”, “Professional Accountant Club”, “Auditor's Club”, “KNUTE Artists Union”, “European Club”, All-Ukrainian Movement “Youth for Consumer Rights”, Chemists Club “Start in Science”, “Culinary Club”, Psychological Club “SAPGEN”, Tourist Club “Everest”, Club “Service”, sports clubs in football, basketball, volleyball, wrestling and more.

Information on student education, leisure, sports is available on the University's website (<http://www.knute.edu.ua>), KNUTE official Facebook page (<https://www.facebook.com/knteuofficial/>), KNUTE official Instagram social network page (https://www.instagram.com/knute_news/), KNUTE Telegram channel (<https://t.me/knteu>), KNUTE official social network page “YouTube” (<https://www.youtube.com/user/kyotostreet>) and on “KNUTE-Live” student television, as well as in the newspaper “University and Time”, student magazine “Kyoto, 19”.

3. EDUCATIONAL PROGRAM

Project team leader (guarantor of the educational program) -
Rasulova A.M, Ph.D.in Economics, Associate Professor of Hotel and
 Restaurant Business Department, Docent

1 –General information	
Full name of IHE and structural unit	Kyiv National University of Trade and Economics Faculty of Restaurant, Hotel and Tourism Business Department of Hotel and Restaurant Business
Academic degree and qualification title in the original	Bachelor's degree in higher education specialty "Hotel and Restaurant business" specialization "Hotel and Restaurant business"
Educational Program Title	«Hotel and Restaurant Business»
Diploma type and volume of the program	Bachelor's degree , 240 credits ECTS, Training period 3 year 10 months
Accreditation	Ministry of Education and Science of Ukraine, for the period until July 1, 2021
Cycle/Level	NFQ of Ukraine – level 6, FQ-EHEA – first cycle, EQF-LLL – level 6
Preconditions	Availability of a complete general secondary education / junior bachelor's degree
Language(s) of instruction	Ukrainian
Duration	01.07.21 p.
Educational Program Link	https://knute.edu.ua
2 – Educational program aim	
Formation of general and professional competencies sufficient for the successful solution of specialized complex problems and practical problems, characterized by the complexity and uncertainty of conditions in the hotel and restaurant business.	
3 - Educational Program General Information	
Subject Area (Field of study, speciality, and specialization)	Field of study 24 “Sphere of service” Specialty 241 "Hotel and restaurant business Specialization "Hotel and restaurant business "
Educational Program Orientation	Educational-professional, academic program
Main focus of the educational program and specialization	Focusing on the implementation of educational trajectories with an applied bias.

	<p>Special education and training to solve professional problems in the service, production, technological activities of the subjects of the hotel and restaurant business</p> <p>Keywords: hotel business, restaurant business, service, tourism, management, marketing, commodity science, information systems and technologies</p>
Specific Requirements	<p>Interdisciplinary and multidisciplinary training of specialists in management of organizations and their units. Attracting of foreign scientists and practitioners of the hotel and restaurant business in the educational process. Annual internships and internships abroad with obtaining certificates. Interactive field practical exercises. Acquisition of practical skills in the use of information technologies in management of the hotel and restaurant business. Acquisition of practical skills in modeling of operating and financial activities at the business training center based on a virtual enterprise of hotel and restaurant facilities.</p>
4 – Career Opportunities and Further Learning	
Career Opportunities	<p>DK 003: 2010 National Classifier of Ukraine. Classifier of professions</p> <p>2482.1 Specialist in Hospitality (hotels, tourist complexes, restaurants etc.)</p> <p>2482.2 Specialist in Hospitality Service (hotels, tourist complexes, etc.)</p> <p>2482.2 Specialist in Hotel Business</p> <p>2482.2 Specialist in Restaurant Business</p> <p>3414 Specialist in Tourism Service</p> <p>3414 Specialist in Leisure Management</p> <p>3414 Rural Tourism Development Specialist</p> <p>3414 Organizer of Tourism and Hotel Activities</p> <p>3414 Specialist in Hotel Service</p> <p>3414 Specialist in Restaurant Service</p> <p>3414 Organizer of Tourism and Hotel Activities</p> <p>3414 Conference Service Specialist</p> <p>3414 Travel Consultants and Organizers</p> <p>13 Small Businesses Managers</p> <p>Obtaining professional certificates based on internship results</p>
Further Learning	<p>Possibility of learning the program of the second cycle FQ-EHEA, 7 level EQF-LLL and the 7- th level of NFQ of Ukraine</p>
5 – Training and Assessment	
Teaching and Learning	<p>Student-centered learning, self-learning, problem-oriented learning. Lectures, practical classes, independent work on the basis of textbooks, manuals and lecture notes, training through vocational training, consultations with teachers, preparation for the qualification exam and protection of qualification work.</p>
Assessment	<p>Written exams, practice; essay, presentations, scientific presentations, current control, qualification exam, etc.</p> <p>According to the Regulations on the organization of the educational process of students, the Regulations on the evaluation of learning outcomes of students and graduate students.</p>

6 – Program competencies	
Integral competence	Ability to solve complex specialized problems and practical problems of hotel and restaurant business, which involves the application of theories and methods of the science system, which form the concept of hospitality and is characterized by complexity and uncertainty of conditions
General competencies	<p>GC 01. Ability to preserve and multiply moral, cultural, scientific values and 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, technique and technology, lead a healthy lifestyle.</p> <p>GC 02. The ability to act socially responsibly and consciously, exercise their rights and responsibilities as a member of society, realize the values of civil (free democratic) society, the rule of law, human and civil rights and freedoms in Ukraine.</p> <p>GC 03. Ability to learn and master modern knowledge.</p> <p>GC 04. Skills in the use of information and communication technologies.</p> <p>GC 05. Ability to work in a team.</p> <p>GC 06. Ability to communicate in the state language both orally and in writing.</p> <p>GC 07. Appreciation and respect for diversity and multiculturalism.</p> <p>GC 08. Skills for safe activities</p> <p>GC 09. Ability to abstract thinking, analysis and synthesis.</p> <p>GC 10. Ability to apply knowledge in practical situations.</p> <p>GC 11. Ability to communicate in a foreign language</p>
Special (professional, subject) competencies	<p>SC 01. Understanding of the subject area and the specifics of professional activity.</p> <p>SC 02. Ability to organize the service and production process taking into account the requirements and needs of consumers and ensure its efficiency.</p> <p>SC 03. Ability to use in practice the basics of current legislation in the field of hotel and restaurant business and track changes.</p> <p>SC 04. Ability to form and implement effective external and internal communications in the hospitality industry, interaction skills.</p> <p>SC 05. Ability to manage the enterprise, make decisions in economic activity of subjects of hotel and restaurant business.</p> <p>SC 06. Ability to design the technological process of production and services and the service process of implementation of basic and additional services in enterprises (institutions) of hotel, restaurant and recreational facilities</p> <p>SC 07. Ability to develop new services (products) using innovative technologies of production and customer service.</p> <p>SC 08. Ability to develop, promote, sell and organize the consumption of hotel and restaurant services for different consumer segments</p> <p>SC 09. Ability to select technological equipment and facilities, to address issues of rational use of spatial and material resources.</p> <p>SC 10. Ability to work with technical, economic, technological and other documentation and to carry out settlement operations by the subject of hotel and restaurant business.</p>

	<p>SC 11. Ability to detect, identify and evaluate the characteristics, properties and quality indicators of products and services that affect the level of customer satisfaction in the field of hospitality.</p> <p>SC 12. Ability to initiate the concept of business development, formulate a business idea of development of hotel and restaurant business entities.</p> <p>SC 13. Ability to plan, manage and control the activities of hotel and restaurant businesses.</p> <p>SC 14. Ability to apply information technology in the management of hotel and restaurant businesses</p>
7 - Program learning outcomes	
	<p>LO 01. Know, understand and be able to use in practice the main provisions of legislation, national and international standards governing the activities of hotel and restaurant businesses;</p> <p>LO 02. Know, understand and be able to use in practice the basic concepts of the theory of hotel and restaurant business, the organization of customer service and the activities of the market of hotel and restaurant services, as well as related sciences.</p> <p>LO 03. Communicate freely on professional issues in state and foreign languages orally and in writing.</p> <p>LO 04. Analyze current trends in the hospitality industry and recreational economy.</p> <p>LO 05. Understand the principles, processes and technologies of organizing the work of hotel and restaurant businesses.</p> <p>LO 06. Analyze, interpret and model service, production and organizational processes of hotel and restaurant business on the basis of existing scientific concepts.</p> <p>LO 07. Organize the process of customer service of hotel and restaurant services based on the use of modern information, communication and service technologies and compliance with quality standards and safety standards.</p> <p>LO 08. Apply the skills of productive communication with consumers of hotel and restaurant services</p> <p>LO 09. Carry out the selection of technological equipment and facilities, address issues of rational use of spatial and material resources.</p> <p>LO 10. Develop new services (products) using modern technologies of production and customer service.</p> <p>LO 11. To apply modern information technologies for work organization of establishments in hotel and restaurant economy.</p> <p>LO 12. Carry out effective quality control of products and services of hotel and restaurant facilities.</p> <p>LO 13. Define and form the organizational structure of units, coordinate their activities, determine their tasks and staff schedule, staff qualification requirements.</p> <p>LO 14. Organize work in hotel and restaurant facilities, in accordance with the requirements of labor protection and fire safety</p> <p>LO 15. Understand economic processes and plan, manage and control the activities of hotel and restaurant businesses.</p>

	<p>LO 16. Perform tasks independently, solve tasks and problems, apply them in different professional situations and be responsible for the results of their activities.</p> <p>LO 17. Argue credibly their views in solving professional problems in the organization of effective communication with consumers and entities of hotel and restaurant businesses.</p> <p>LO 18. Present own projects and developments, argue the proposals for business development.</p> <p>LO 19. Act in accordance with the principles of social responsibility and civic consciousness</p> <p>LO 20. Understand the requirements for activities in the specialty, due to the need to ensure sustainable development of Ukraine, its strengthening as a democratic, social, legal state.</p> <p>LO 21. Understand and realize their rights and responsibilities as a member of society, realize the values of a free democratic society, the rule of law, human and civil rights and freedoms in Ukraine.</p> <p>LO 22. Preserve and increase the achievements and values of society based on understanding the place of the subject area in the general system of knowledge, use different types and forms of physical activity for leading a healthy lifestyle.</p>
8 – Resource Support for Program Implementation	
Academic staff	95% of the faculty involved in the teaching of professionally-oriented disciplines have academic degrees in their speciality. Foreign experts from the professional environment of hotel and restaurant business are invited to conduct problem lectures.
Facilities	<p>Computer lab in the hotel business</p> <p>Computer lab on the organization of tourism</p> <p>Computer design lab</p> <p>Food Technology Laboratory</p> <p>Laboratory for the organization of services in institutions</p> <p>Laboratory of bar business and enology</p> <p>Laboratory of computer aided design</p> <p>Laboratory of integrated systems of business process management</p> <p>Laboratory of thermal and refrigeration equipment</p> <p>Business training center</p> <p>VR library</p>
Informational, Teaching and Learning Materials	<p>The use of virtual educational environment KNTEU, software: innovative hotel management system Fidelio V8; Parus-Hotel software complex, Parus-Restaurant software complex; Iiko system for automating restaurants or restaurant chains; Amadeus global reservation system. Authoring of the faculty members.</p> <p>Authorial developments of the teaching staff.</p>
9 – Academic Mobility	
National Credit Mobility	On a general basis within Ukraine. Short-term student training on a pre-planned course in other institutions of higher education

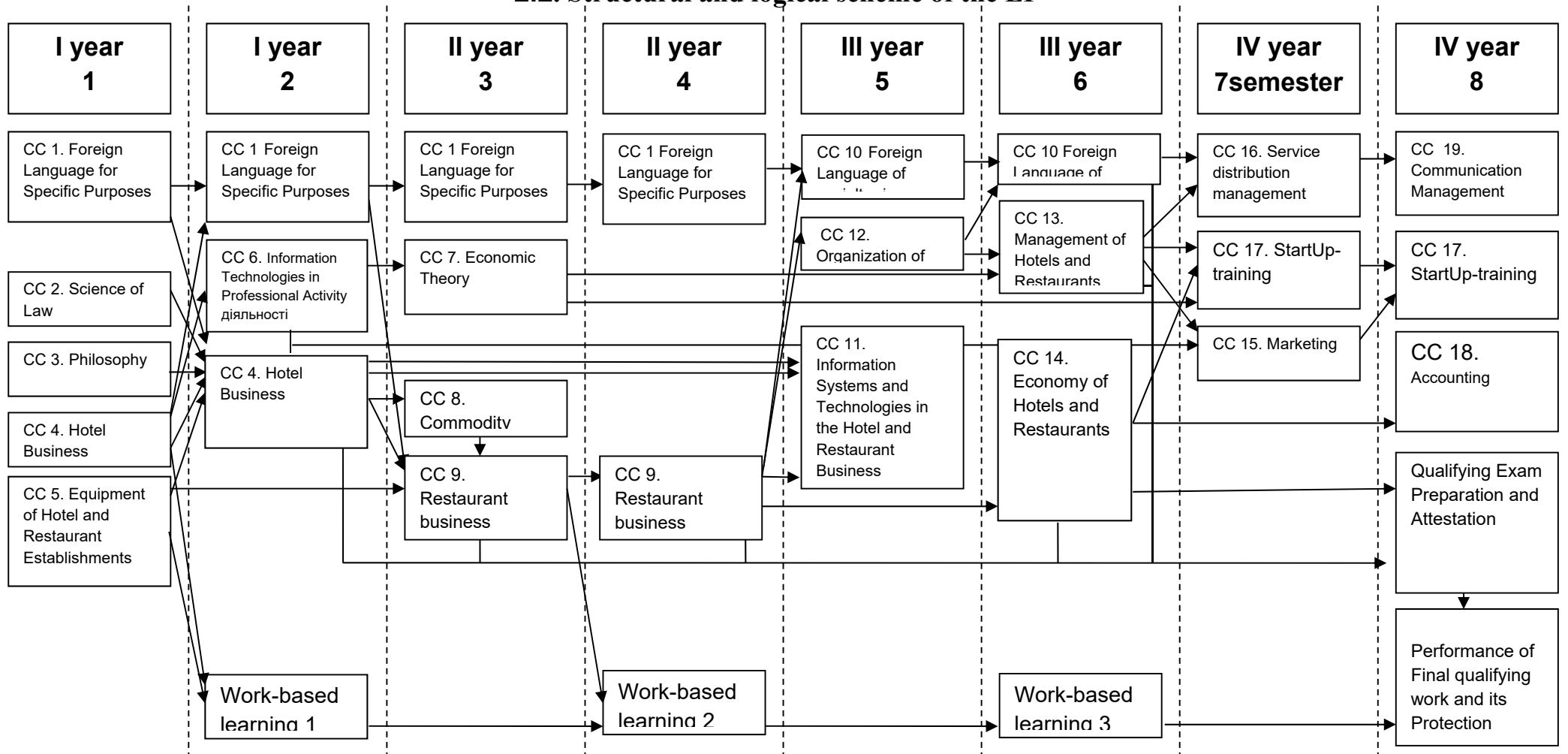
International Credit mobility	Within the framework of the EU Erasmus + program on the basis of bilateral agreements between KNTEU and universities of partner countries	
Training of Foreign Students	Possibility to teach foreign nationals	
2. List of Educational Program Components and Their Logical Order 2.1. Educational Program Components		
Code of discipline	Educational Program Components (disciplines, term projects (papers), practical training, qualifying exam, graduate paper)	Total credits
1	2	3
(CC) Compulsory Components of EP		
CC 1.	Foreign Language for Specific Purposes	24
CC 2.	Science of Law	6
CC 3.	Philosophy	6
CC 4.	Hotel Business	12
CC 5.	Equipment of Hotel and Restaurant Establishments	6
CC 6.	Information Technologies in Professional Activity	6
CC 7.	Economic Theory	6
CC 8.	Commodity Research	6
CC 9.	Restaurant Business	12
CC 10.	Foreign Language of Specialty	12
CC 11.	Information Systems and Technologies in the Hotel and Restaurant Business	6
CC 12.	Organization of Tourism	6
CC 13.	Management of Hotels and Restaurants	6
CC 14.	Economy of Hotels and Restaurants	6
CC 15.	Marketing	6
CC 16.	Service distribution management	6
CC 17.	StartUp-training	9
CC 18.	Accounting	6
CC 19.	Communication Management	6
Total Credits for Compulsory Components:		153
(OC) Optional Components of EP		
OC 1.	Business Planning	6

OC 2.	Business Security	6
OC 3.	Life Safety	6
OC 4.	Security of Information Systems and Networks	6
OC 5.	Commercial law	6
OC 6.	Design	6
OC 7.	Diplomatic and Business Protocol and Etiquette	6
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.	Information systems and technologies in tourism	6
OC 19.	Confectionery and Baking Art	6
OC 20.	Conflictology and Psychology of Business Communication	6
OC 21.	Cryptocurrency Market	6
OC 22.	Cultural Heritage of Ukraine	6
OC 23.	Resort Business	6
OC 24.	Logic	6
OC 25.	International Economic Relations	6
OC 26.	Public Speaking	6
OC 27.	Business Law	6
OC 28.	Payment systems	6
OC 29.	Politology	6
OC 30.	Psychology	6
OC 31.	Psychology of Leadership and Career	6
OC 32.	Management psychology	6
OC 33.	Religious studies	6
OC 34.	World culture	6
OC 35.	Corporate Social Responsibility	6
OC 36.	Social Psychology	6
OC 37.	Sociology	6
OC 38.	Specialized Tourism	6
OC 39.	Startup Management in Tourism	6
OC 40.	Statistics	6

OC 41.	Mobile Application Development Technologies	6
OC 42.	Labor Law	6
OC 43.	Ukrainian Language for Specific Purposes	6
OC 44.	Career Management	6
OC 45.	Finance, Money and Credit	6
OC 46.	Event Technology in Tourism	6
OC 47.	Web-design and Web-programming	6
Total Credits for Optional Components:		60
Work-based learning		
	Work-based learning 1	6
	Work-based learning 2	6
	Work-based learning 3	6
Assessment		
	Qualifying Exam Preparation and Attestation	3
	Performance of Final qualifying work and its Protection	6
TOTAL SCOPE OF THE EDUCATIONAL PROGRAM		240

An exam is the form of final control for all components of the educational program.

2.2. Structural and logical scheme of the EP



3. Form of attestation of applicants for higher education

Attestation of applicants is carried out in the form of a qualifying examination and public defense of Final qualifying work.

Final qualifying work should involve solving a complex specialized problem or a practical problem in the activities of hotel and restaurant business, which involves the application of theories and methods of hotel and restaurant business and is characterized by complexity and uncertainty of conditions.

Final qualifying work should not contain academic plagiarism, falsification or fabrication.

Final qualifying work should be posted on the website of the higher education institution or its structural unit, or in the repository of the higher education institution.

The attestation exam should check the achievement of the learning outcomes defined by the standard of higher education and the educational program.

4.1. Program competencies and compulsory components matrix of the educational program (EP)

Components Competences	CC1.	CC2.	CC3.	CC4.	CC5.	CC6.	CC7.	CC8.	CC9.	CC10.	CC11.	CC12.	CC13.	CC14.	CC15.	CC16.	CC17.	CC18.	CC19.
GC 01			+				+					+							
GC 02		+		+					+				+				+		
GC 03	+		+							+	+				+		+		
GC 04						+					+		+						
GC 05				+					+				+				+		+
GC 06		+	+	+	+	+	+	+	+		+	+	+	+		+	+	+	+
GC 07	+		+							+					+				+
GC 08				+	+			+	+			+	+	+			+	+	
GC 09		+	+				+						+	+			+		
GC 10	+	+		+	+	+		+	+	+	+	+	+	+	+	+	+	+	+
GC 11	+									+					+				
SC 01	+			+	+			+	+	+	+	+	+	+		+	+		+
SC 02				+					+			+				+	+		+
SC 03		+		+					+				+				+		
SC 04				+					+				+			+	+		+
SC 05													+	+		+	+		+
SC 06				+	+				+								+		
SC 07				+					+								+	+	+
SC 08																+	+		+
SC 09				+	+				+								+		
SC 10				+		+			+		+		+	+		+	+	+	
SC 11				+					+			+	+			+	+		+
SC 12													+			+	+		
SC 13				+							+		+	+		+	+		
SC 14				+							+		+	+		+	+	+	

5.1. Program learning outcomes (LO) and compulsory components matrix of the educational program

Program learning outcomes \ 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.
LO 01		+		+					+			+	+				+		
LO 02				+					+			+				+			
LO 03	+			+						+					+		+		+
LO 04				+					+			+	+			+	+		+
LO 05				+	+				+		+		+	+		+	+	+	+
LO 06				+					+		+		+			+	+		+
LO 07				+				+	+		+					+	+		+
LO 08				+					+			+	+			+	+		+
LO 09				+	+			+	+			+					+		
LO 10				+	+				+			+	+			+	+		+
LO 11				+		+					+		+	+		+	+		
LO 12				+				+	+				+				+		+
LO 13													+				+		+
LO 14				+					+										
LO 15				+			+		+		+		+	+		+	+	+	+
LO 16				+					+				+			+	+		+
LO 17				+					+			+	+			+	+		+
LO 18				+					+				+				+		+
LO 19			+	+					+				+						+
LO 20		+	+				+					+						+	
LO 21		+	+																
LO 22			+	+													+		

4.1. Title. FOREIGN LANGUAGE FOR SPECIFIC PURPOSES.

Type. Compulsory.

Academic year. 2021/2023.

Semester. I-IV.

Lecturer, academic degree, position.

Learning outcomes. Formation of foreign language students communicative competence required for effective functioning in educational and professional environments.

Compulsory disciplines studied before. Input level knowledge of a foreign language B1 +.

Course outline. Formation of basic foreign language competence and development speech activity in the field of economics and business. Themes for communication: Business and commercial organizations. Organization and personnel. Product, market and market relations. Finances. Accounting and audit. Banks and banking. International business. Means business communication.

Recommended sources and other educational resources / means.

1. Латигіна А.Г. Basic English of Economics / А.Г. Латигіна – К.: КНТЕУ, 2016. – 456 с.
2. Лисак О.Б. Методичні рекомендації з розвитку навичок усного мовлення / О.Б. Лисак. – К.: КНТЕУ, 2012. – 40 с.
3. Ian MacKenzie. English for Business Studies. Students' book / Ian MacKenzie. – Cambridge University Press, 2011. – 191 p.

Planned learning activities and methods of education. Practical classes, independent work; interactive methods and technologies teaching, computer testing.

Methods of assessment:

- current control - surveys, testing, tests;
- final control - a written exam at the end of each semester.

Learning and teaching language. English.

4.2. Title. JURISPRUDENCE.

Type. Compulsory.

Academic year. 2021/2022.

Semester. I.

Lecturer, academic degree, position. Сухацький

Learning outcomes. Formulation of legal culture that includes awareness of the law as the highest act of regulation relations between citizens and the state.

Compulsory disciplines studied before. Knowledge of the subject "Law" of complete general secondary education.

Course outline. Fundamentals of the theory of the state. The general concept of law. Norms of law. Sources of law. The system of law. Realization of law. The concept of legality and the right order. Offenses and legal liability. The concept of civil law. Subjects of civil law. Civil law agreements (transactions). Representation in civil law. Mandatory law. Marriage and family law. The concept of and the emergence of labor relations. Termination of employment legal relations. Legal regulation of working hours and time rest. Labor discipline, disciplinary and material responsibility. Legal regulation of labor disputes. Administrative coercion and administrative liability. The general concept of criminal law and criminal responsibility.

Recommended sources and other educational resources / means.

1. Богачова Л. Л. Правознавство : навч. посібник / Богачова Л. Л., Жернаков В. В., Прилипко С. М., Кучерявенко М. - Х. : Фоліо, 2014.
2. Основи правознавства України: Навч. посібник / За ред. Ю.І. Крегула – К.: КНТЕУ, 2016.
3. Правознавство : навч. посіб. / О. Д. Гринь, О. І. Донченко. — Одеса: Фенікс, 2016. — 206 с.

Planned learning activities and methods of education. Practical classes, independent work; interactive methods and technologies teaching, computer testing.

Methods of assessment:

- current control - surveys, testing, tests;
- final control - a written exam at the end of each semester.

Learning and teaching language. English.

4.3. Title. PHILOSOPHY.

Type.

Compulsory.

Academic

year. 2021/2022.

Semester. I.

Lecturer,

academic degree, position: Morozov Andriy,

Ph. D in Philosophy, Doctor of philosophical sciences, associate professor

Learning outcomes: Formation of philosophical

culture of thinking and cognition of the world around and oneself, skills of application of philosophical methodology.

Compulsory disciplines studied before: "Psychology", "History of Ukraine", "History of Ukrainian culture" (level of general education).

Course outline: Philosophy as a universal

type of knowledge. Ontology. Philosophical understanding of the world.

Philosophical anthropology. Human philosophy. Philosophy of consciousness.

Epistemology. Philosophy of cognition. Dialectics is a general theory of development. Philosophy of society. Philosophy of economics. Philosophy of morality. Philosophy of religion. Philosophy of culture. Philosophy of civilization.

Recommended sources and other educational resources / means.

1. *Alexander Spirkin. Fundamentals of Philosophy / Alexander Spirkin. — M. : Progress Publisher, 1990. — 423 p.*
2. Noel Brooke Moore. *Philosophy: The Power of Ideas / Brooke Noel Moore, Kenneth Bruder. — Boston : McGraw-Hill, 2018. — 618 p.*
3. *A New History of Western Philosophy in four parts / Anthony Kenny. — New York : Clarendon Press/Oxford University Press, 2019. — Vol. 1-4. — Philosophy in the Modern World. — 945 p.*

4. B. Russel. A History of Western Philosophy / B. Russel. – London : George Allen & Unviwn LTD, 2018. — 923 p
5. Donald M. Borchert. Encyclopedia of Philosophy / Donald M. Borchert. — New-York : Thomson Gale, 2006. — Vol. 1—10. — 6200 p.

Planned learning activities and methods of education. Lectures, seminars, practical classes with the use of digital technology.

Methods of assessment:

- current control (computer testing, colloquiums, written tests);
- final control: exam.

Learning and teaching language. English.

4.4. Title. HOTEL BUSINESS.

Type. Compulsory.

Academic year. 2021/2022.

Semester. I-II.

Lecturer, academic degree, position. Авдан

Learning outcomes. Formation of theoretical knowledge and competencies concerning conducting economic activity in hotel enterprises.

Compulsory disciplines studied before. Basic with specialty.

Course outline. The genesis of the hotel business. International, European, national approaches to classification and typification of accommodation facilities. Classification and typification of hotel enterprises of Ukraine. Functional organization of hotel enterprises. Organization of number fund hotel enterprises. Organization of administrative and non-residential groups of premises of hotel enterprises. Cleaning technologies in ensuring sanitary and hygienic and ecological requirements of the territory hotel enterprises, lobby group of premises, housing, non-residential and administrative groups of premises. Systems booking of hotel services. Mobile applications and information technologies in the organization of service of consumers of hotel

services. Logistics processes of hotel enterprises. Organization of work servicing functional divisions of hotel enterprises. Organization of exterior and interior of hotel enterprises. Culture customer service in the format of compliance quality standards. Ensuring the safety of consumers in hotel enterprises. Organization of work of hotel staff enterprises. Personal and professional competencies of staff depending on the functional areas of hotel enterprises.

Recommended sources and other educational resources / means.

1. Розметова О.Г. Організація готельного господарства: підручник / О.Г. Розметова, Т.Л. Мостенська, Т.В. Влодарчик. – Кам'янець-Подільський: Абетка, 2014. – 432 с.
2. Бойко М.Г. Організація готельного господарства: підручник / Бойко М.Г., Гопкало Л.М. / –К.: КНТЕУ, 2015. – 501 с.
3. HoReCa: навч. посіб. : у 3 т. Т. 1 Готелі / А.А. Мазаракі, С.Л. Шаповал, С.В. Мельниченко та ін. ; за ред. А.А. Мазаракі. – Київ : КНТЕУ, 2017. – 412 с

Planned learning activities and methods of education. Lectures, seminars, practical classes with the use of information technologies.

Methods of assessment:

- current control (computer testing, colloquiums, written tests);
- final control: exam.

Learning and teaching language. English.

4.5. Title. EQUIPMENT OF ESTABLISHMENTS OF HOTEL AND RESTAURANT BUSINESS.

Type. Compulsory.

Academic year. 2021/2022.

Semester. I.

Lecturer, academic degree, position. Криворучко

Learning outcomes. Introduction to the basics of construction. Formation of necessary knowledge and skills regarding species, purpose, areas of use and

operation of various types of engineering and technological equipment in hotel and restaurant economy.

Compulsory disciplines studied before. "Hotel business", "Restaurant business".

Course outline. Classification, characteristics, structural elements and operation of public buildings. The composition of engineering systems in hotel. Heating systems, their characteristics and equipment. Ventilation and air conditioning systems. Water supply systems and sewerage. Energy supply, communication, security and protection systems fire alarm. Vertical transport of buildings. Equipment for the services of the health complex, laundries and dry cleaners. Equipment for leisure services, conference and business centers.

Recommended sources and other educational resources / means.

1. Золотухіна І.В. Устаткування закладів готельно-ресторанного господарства /Золотухіна І.В., Солончук Л.М. – Х.: Дакор, 2012. – 256 с.

2. Устаткування закладів ресторанного господарства : навч. посіб.

[для студ. вищ. навч. закл.] / А.А. Мазаракі, С.Л. Шаповал,

І.І. Тарасенко та ін. ; за ред. А.А. Мазаракі. – Київ : КНТЕУ, 2013.

Planned learning activities and methods of education. Lectures, practical training.

Methods of assessment:

current control - testing, oral and written interview, check of individual tasks, tasks;

final control - written exam.

Learning and teaching language. English.

4.6. Title. INFORMATIONAL TECHNOLOGIES IN PROFESSIONAL ACTIVITY.

Type. Compulsory.

Academic year. 2021/2022.

Semester. II.

Lecturer, academic degree, position. Палагута

Learning outcomes. Formation of future specialists the required level of information and computer culture, acquisition practical skills of work on the PC and use of modern information technology to solve economic problems.

Compulsory disciplines studied before. "Informatics" level complete secondary education

Course outline. General information about information, information systems and computers. Architecture and software personal computer. System software. Basics of building computer networks. MS text editor Word. Technology of creating, editing presentations with MS PowerPoint. Fundamentals of work in a tabular environment MS Excel processor. Create, edit and format spreadsheets. Working with functions and formulas. Creation, editing and formatting graphs and charts. Means of processing spreadsheets as databases. Creating PivotTables solution search, parameter selection. Technology of creation, editing and MS Access database table management. Creation, editing and using queries, reports and screen forms in the database MS Access data. Basics of building computer networks. Basic communication technologies. Application and data security.

Recommended sources and other educational resources / means.

1. Завадський І.О. Microsoft Excel у профільному навчанні : [навч. посіб.] / І.О. Завадський, А.П. Забарна. — К. : Вид. група ВНУ, 2016. — 271 с.
2. Мельникова О.П. Інформаційні технології у професійній діяльності: навч. посіб. / О.П. Мельникова. – Київ : Центр учбової літератури, 2015. – 424с.
3. Форкун Ю.В. Інформатика: навч. посіб. / Ю.В. Форкун, Н.А. Длугунович. – Львів: Новий Світ, 2016. – 464 с.

Planned learning activities and methods of education. Lections using multimedia tools, laboratory classes on the use of modern interactive technologies, conferences, olympiads.

Methods of assessment:

- current control - computer testing, survey;
- final control - written exam.

Learning and teaching language. English.

4.7. Title. ECONOMIC THEORY.

Type. Compulsory.

Academic year. 2022/2023.

Semester. III.

Lecturer, academic degree, position. Lebedeva L.V., Candidate of Sciences (Economics), Associate Professor

Learning outcomes. Students should know and use economic terminology, explain the basic concepts of economics; understand the principles of economic science, the peculiarities of the functioning of economic systems; use professional reasoning to convey information, ideas, problems and ways to solve them to specialists and non-specialists in the field of economic activity; explain the models of socio-economic phenomena in terms of fundamental principles and knowledge based on an understanding of the main directions of development of economics; apply appropriate economic and mathematical methods to solve complex economic problems; to realize the main features of the national economy, its institutional structure, directions of economic policy of the state; apply the acquired theoretical knowledge to solve practical problems and meaningfully interpret the results.

Compulsory disciplines studied before. PHILOSOPHY.

Course outline. The essence and method of economics. Needs, resources and production capabilities of society. Economic systems, forms of organization of social production and property relations. Money theory and turnover of money. Market and market economy. Competition and monopoly in a market economy. Capital as the basis of entrepreneurship. Production costs, profits and price. Infrastructure, turnover capital and trade. Genesis, essence and sources of borrowed capital. Income, wages and employment. Social reproduction and economic growth. Government and its economic function, finance and budget system. Essence and structure of the world economy. Globalization.

Recommended sources and other educational resources / means.

1. McConnell Campbell R., Brue Stanley L., Flynn Sean M. Economics: principles, problems and policies (2009). McGraw-Hill/Irwin: Eighteenth Edition. 917 p.
2. Hoover Kevin D. Applied intermediate macroeconomics. Cambridge University Press, New York, 2012. – 899 p.
3. Економічна теорія: підручник / Київ. нац. торг.-екон. ун-т ; [В. Д. Лагутін та ін.] ; за заг. ред. д-ра екон. наук, проф. В. Д. Лагутіна. - Київ : Київ. нац. торг.-екон. ун-т, 2017. - 607 с.

Planned learning activities and methods of education. Combination of traditional and non-traditional methods with the use of innovative technologies: lecture-visualization; practical classes (case-study / brainstorming / presentations / essays / discussion / work on errors / modeling situations / solving analytical problems).

Methods of assessment:

current assessment (testing, colloquia, problem solving, etc.);

final assessment (exam).

Learning and teaching language. English.

4.8. Title. COMMODITY SCIENCE.

Type. Compulsory.

Academic year. 2022/2023.

Semester. III.

Lecturer, academic degree, position.

Learning outcomes. Formation of a special system for students theoretical knowledge and practical skills in formation range, quality assessment and food safety for ensuring the effectiveness of their use in hotel enterprises and restaurant business. The student must be able to: analyze- and form a range of food products for businesses hotel and restaurant facilities; use normal documentation on food safety and quality of their packaging, marking and storage; analyze consumer properties, safety and quality, food labeling in accordance with the requirements of current regulations; have a methods and methods of objective assessment of food quality; solve practical problems

related to providing conditions of storage and transportation of food for enterprises hotel and restaurant facilities.

Compulsory disciplines studied before. "Hotel business"

Course outline. Object, subject and tasks of the discipline "Commodity Science". The concept of consumer and nutritional value of food. Principles of classification and formation of the range of food products. Quality, quality indicators, level of food quality products. Methods for assessing the quality of food: organoleptic and measuring methods. Ongoing processes in food during the movement of goods. Storage methods for food products. Storage modes. Methods of canning food products. Features of food packaging and labeling products. Features of production and certification of agricultural organic products. Regulatory rights regulation of food safety and quality in Ukraine and the world. The importance of certain groups of foods in nutrition man. Principles of classification and formation of the range, characteristics of the modern range of domestic and foreign production, nutritional value and consumer properties, factors formation of safety and quality, requirements for safety and quality, defects, features of packing, marking, storage grain products, fruits, vegetables, mushrooms and their products processing, flavoring products, starch and starch products, sugar, sugar substitutes, honey, confectionery, food fats, milk and dairy products, eggs and egg products, meat and meat products, fish and fish products, food concentrates domestic and foreign production.

Recommended sources and other educational resources / means.

Planned learning activities and methods of education.

- lectures (thematic, problem, lecture with pre-planned errors);
- laboratory classes (laboratory research, discussion, work in small groups, solving situational problems, modeling situations).

Methods of assessment:

- current control - testing, oral / written survey, checking the prepared individual task;
- final control - written exam.

Learning and teaching language. English.

4.9. Title. RESTAURANT BUSINESS.

Type. Compulsory.

Academic year. 2022/2023.

Semester. III-IV.

Lecturer, academic degree, position.

Learning outcomes. Satisfaction of educational interests of the person and development of competencies: mastering the knowledge of the current state and prospects development of food technologies; mastering methods modeling of production and service processes in institutions restaurant business; engineering skills and reengineering of menus, wine and beverage cards; mastering the theoretical and practical skills and abilities to implement them in the organization and holding various types of banquets, diplomatic receptions and providing services to different segments of consumers in catering, food.

Compulsory disciplines studied before. "Commodity Science", "Hotel business", "Equipment of hotel and restaurant establishments"

Course outline. Network of restaurants. The latest formats modern restaurants. Organization of the process customer service in restaurants. Rules for serving food and drinks. Service organization banquets and diplomatic receptions. Catering organization customer service, organization of service in institutions restaurant business at hotel business enterprises. Production and trade structure of restaurants farms. Basic concepts and definitions of technological process production of restaurant products. Technology products from milk, sour-milk products, eggs and eggs products. Technology of meat products, meat products and meat wild animals. Technology of production from a bird, a rabbit, a bird wildfowl. Technology of culinary products from fish, fish products and non-fish aquatic raw materials (aquatic organisms). Technology of cold dishes, cold and hot snacks. Soup technology. Sweet technology dishes and desserts. Beverage technology. Characteristics of different types of dough, finishing semi-finished products, their technological appointment. Technologies of finished flour confectionery products.

Recommended sources and other educational resources / means.

1. HoReCa: Том2. Ресторани: навч. посіб. / за заг. ред. А.А. Мазаракі. – Київ : КНТЕУ, 2017. – 312 с.
2. Кадріна Айсфтуліна, О.В. Назаров. Енциклопедія ресторатора: / Д. Чайлд, – Олма Медіа Груп : 2016. – 297 с.
3. Джурик Н.Р. Технологія продукції ресторанного господарства. Навч. посіб. / Н.Р. Джурик – Львів: ТЗОВ Ліга-Прес, 2013. – 358 с.

Planned learning activities and methods of education. Combination of traditional and non-traditional teaching methods using innovative technologies: lectures (review, thematic, problem); practical classes (training, presentations, discussions, work in small groups, situation simulations, case studies).

Methods of assessment:

- **current control - testing, oral and written questioning, re-verification of digests, abstracts, presentations, tasks, situational tasks;**
- **final control - written exam.**

Learning and teaching language. English.

4.10. Title. FOREIGN LANGUAGE OF SPECIALTY.

Type. Compulsory.

Academic year. 2023/2024.

Semester. V-VI.

Lecturer, academic degree, position.

Learning outcomes. Formation of foreign language communicative competence required for effective communication in educational and professional environments.

Compulsory disciplines studied before. "Foreign language (for professional orientation) ".

Course outline. Formation of speech, language, linguistic and sociocultural and pragmatic competencies necessary for a successful professional oriented

communication in a foreign language. Mastering the terminology of the hotel and restaurant business

within the following topics: Modern hospitality and food industry. Modern travel (types, trends, nutrition during travel). Types of hotels. Classification of hotels. Hotel organization and staff. Industry food, types of service in catering establishments and food in hotels. Menu, its role and planning principles. Restaurants, their activities and staff.

Recommended sources and other educational resources / means.

1. Галаган В. Я. Deutsch in der Gastronomie / В. Я. Галаган. – К. : Київ. нац. торг.-екон. ун-т, 2014. – 332 с.
2. Семідоцька В.А. English of Hotel and Restaurant Management / В.А. Семідоцька – К.: Київ. нац. торг.-екон. ун-т, 2017. – 113 с.
3. Хистова Л.М., Кравченко В.О. English in the Tourism Industry / Л.М. Хистова, В.О. Кравченко. – К. : Київ. нац. торг.-екон. ун-т, 2015. – 321 с.

Planned learning activities and methods of education.

Practical classes, independent work. Using traditional and innovative teaching methods and technologies.

Methods of assessment:

- current control (surveys, testing, tests);
- final control - written exam

Learning and teaching language. English.

4.11. Title. INFORMATIONAL SYSTEMS AND TECHNOLOGIES IN HOTEL AND RESTAURANT BUSINESS.

Type. Compulsory.

Academic year. 2023/2024.

Semester. V.

Lecturer, academic degree, position.

Learning outcomes. Formation of knowledge and competencies regarding use of modern information means.

Compulsory disciplines studied before. Hotel business", "Restaurant business".

Course outline. The essence and types of information systems and technologies in the segment HoReCa. Basic components of automation software products hotel and restaurant business entities. Automatization of working places of personnel of hotel and restaurant business entities. Entity management system automation software products hotel and restaurant business. Production automation accounting, warehouse accounting and procurement management, management cost, financial subsystem, personnel management system of hotel and restaurant business entities. Application information technology in the implementation of the marketing function hotel and restaurant business entities. Features of implementing PR on the Internet by hotel and restaurant businesses. Use of information systems and technologies in management loyalty of consumers of hotel and restaurant services. Information hotel reservation and reservation systems and restaurant business. Global distribution information systems.

Recommended sources and other educational resources / means.

1. Войнаренко М.П. Інформаційні системи і технології в управлінні організацією: навч. посіб. для студентів ВНЗ / М.П. Войнаренко, О.М. Кузьміна, Т.В. Янчук. - Вінниця : Едельвейс і К, 2015. - 496 с.
2. Гаврилов В. П. Інформаційні системи і технології в туризмі: навч. посіб. / В. П. Гаврилов. - Харків : ХНЕУ ім. С. Кузнеця, 2016. - 168с.
3. Киш Л.М. Інформаційні системи і технології управління організацією: навч. посіб. / Киш Л.М., Клочко О.В., Потапова Н.А.; Вінниц. нац. аграр. ун-т. - Вінниця : Вінницька газета, 2015. -317 с.

Planned learning activities and methods of education. Lectures, practical, laboratory classes with the use of information technologies.

Methods of assessment:

- current control - surveys, testing;
- final control - written exam.

Learning and teaching language. English.

4.12. Title. ORGANIZATION OF TOURISM.

Type. Compulsory.

Academic year. 2023/2024.

Semester. V.

Lecturer, academic degree, position.

Learning outcomes. Acquisition and formation of theoretical, professional knowledge and practical skills in the organization and implementation of tourism activities.

Compulsory disciplines studied before. "Geography "

Course outline. Tourism as a sphere of economic activity. Terminological apparatus of tourism. Functions of tourism, conditions and factors of its development. The concept of tourist service, its socio-economic characteristics. Tourist product and its components. Classifications in tourism. Historical preconditions for the emergence and development of tourism. Stages of tourism development in the world. History of tourism development in Ukraine. Tourism policy at the present stage. International regulation tourist activity. International and regional tourism organizations. International instruments of influence on tourism development. Forms implementation of tourist activities. Conditions and principles of creation and functioning of tourist enterprises in Ukraine. The essence and features of tour operator and travel agency activities. The concept of tour rating and the main activities of tour operators. The main forms of sales of the tourist product. Sales formation network of tour operators.

Recommended sources and other educational resources / means.

1. Брич. В. Я. Організація туризму: підручник / За заг. ред. д.е.н., проф. В. Я. Брича. – Тернопіль : ТНЕУ, 2017 – 448 с.
2. Організація туристичних подорожей: навч. посіб. / Г.І. Михайліченко, А.Ю. Єременко. – К.: КНТЕУ, 2011. – 392 с.
3. Устименко Л.М. Основи туризмознавства: навч. посіб./ Л. М. Устименко. - 2-ге вид., перероб. і доп. - К.: Альтерпрес, 2016. - 345 с.

Planned learning activities and methods of education. Lectures, seminars, practical classes with the use of information technologies.

Methods of assessment:

- current control - surveys, testing, presentations;
- final control - written exam.

Learning and teaching language. English.

4.13. Title. MANAGEMENT OF HOTELS AND RESTAURANTS.

Type. Compulsory.

Academic year. 2023/2024.

Semester. VI.

Lecturer, academic degree, position.

Learning outcomes. Formation of a modern systemic economy strong thinking in the field of organization management taking into account industry specifics and features of managerial work, training manager who will be able to provide a high level of efficiency management system and competitiveness of enterprises hotel and restaurant business.

Compulsory disciplines studied before. "Hotel business", "Restaurant business", "Economic theory".

Course outline. Genesis and essence of management. Management as a system of scientific knowledge. Hospitality management concepts. Functions of management. Management process. Making management decisions. Management methods. Management of hotel entities and restaurant business. The subject of hotel and restaurant business as an open dynamic system. Organizational and legal aspects management of hotel and restaurant business entities. Forms hotel and restaurant business management. Management personnel in the management system of hotel entities and restaurant business. Organization of activities and functions of services staff of hotel and restaurant business entities. Contents and tasks of operational management in hotel and restaurant business. Content and tasks of administrative management in hotel and restaurant business. Designing the subject's work hotel and restaurant business. Organizational design

management structures of the hotel and restaurant business. Effectiveness of hotel and restaurant management business.

Recommended sources and other educational resources / means.

1. Менеджмент готельно-ресторанного господарства: підруч. для студентів ВНЗ / І. Б. Андренко, О. М. Кравець, І. М. Писаревський; Харків. нац. ун-т міськ. госп-ва ім. О. М. Бекетова. - Харків : ХНУМГ, 2017. - 431 с.
2. Менеджмент готельно-ресторанного господарства: практикум / Басюк Д.І. [та ін.]; Нац. ун-т харч. технологій. - Кам'янець-Подільський : Зволейко Д. Г., 2017. - 207 с.
3. Нечаюк Л.І. Готельно-ресторанний бізнес: менеджмент : навч. посіб. / Вид. 3 / Л.І. Нечаюк- К.: Центр навчальної літератури, 2016. - 342 с.

Planned learning activities and methods of education. Lectures, seminars, practical, laboratory classes with the use of information technology.

Methods of assessment:

- **current control - surveys, colloquia, testing, protection of individual creative tasks;**
- **final control - written exam.**

Learning and teaching language. English.

4.14. Title. ECONOMY OF HOTELS AND RESTAURANTS.

Type. Compulsory.

Academic year. 2023/2024.

Semester. VI.

Lecturer, academic degree, position.

Learning outcomes. Formation of competencies, modern economic thinking and systems of specialized knowledge in the field of analysis and planning of financial and economic activities of hotels and restaurants, mastering the necessary practical economic skills, substantiation of management decisions, methods of calculation of important indicators of economic activity, taking into account the factors of external and internal environment of enterprises.

Compulsory disciplines studied before. "Economic theory", "Restaurant business", "Hotel business", "Information technologies in professional activity".

Course outline. Economic bases of functioning of hotels and restaurants in system market relations. Resource potential of hotel and restaurant business and economic preconditions of its use. Material resources of hotels and restaurants. Labor resources of enterprises, hotel and restaurant industry, the efficiency of their use. Financial resources, capital and assets of hotels and restaurants. Management the volume of sales of hotel and restaurant enterprises farms. Profit and profitability management of hotels and restaurants. The system of taxation of hotel and restaurant enterprises in the early economy. Pricing of hotel services and products restaurant business. Financial planning in enterprises hotel and restaurant industry, assessment of their financial condition.

Recommended sources and other educational resources / means.

1. Бойчик І.М Економіка підприємства: підручник. / І.М. Бойчик. – К.: Кондор-Видавництво, 2016. – 378 с.
2. HoReCa: навч. посіб. для студ. вищ. навч. закл.: у 3-х т. т.1 : Готелі / за ред. А.А.Мазаракі; авт.: А.А.Мазаракі, С.Л. Шаповал, С.В. Мельниченко та ін. – Київ : КНТЕУ, 2016. – 347 с.
3. Яркіна Н.М. Економіка підприємства: Навч. пос. / Н.М.Яркіна – Вид. 2-ге перероб. і доп. – К.: Вид-во «Ліра-К», 2017. – 596 с.

Planned learning activities and methods of education. Lectures, practical, seminar classes with the use of information technologies.

Methods of assessment:

- current control - surveys, testing;
- final control - written exam.

Learning and teaching language. English.

4.15. Title. MARKETING.

Type. Compulsory.

Academic year. 2024/2025.

Semester. VII.

Lecturer, academic degree, position.

Learning outcomes. Formation of knowledge in theory and practice marketing and acquisition of competencies and skills of independent work to meet the needs of consumers at the level of hotel facilities.

Compulsory disciplines studied before. "Economic theory", "Restaurant business", "Hotel business", "Hotel management and restaurants ", "Economics of hotels and restaurants "

Course outline. The essence and features of marketing in the hotel and restaurant business. Marketing environment of hotel and restaurant entities business. Hospitality market as an object of marketing. Consumer behavior hotel and restaurant services as an object of marketing. Basic principles market segmentation of hotel and restaurant services. Methodical principles marketing research in the field of hospitality. Applied directions marketing research in the hotel and restaurant business. Marketing of sanatoriums. Entity marketing restaurant business. Marketing of enterprises in related market sectors. E-marketing technologies in the hotel and restaurant business. Role of marketing in the strategic planning of hotel entities and restaurant business. Marketing planning, organization and control activities of hotel and restaurant business entities.

Recommended sources and other educational resources / means.

1. Дослідницький тренінг: маркетинг інновацій і інновації в маркетингу : навч.-метод. посіб. / В.Я. Заруба, Д.В. Райко, О.О.

Антонець та ін.; за ред. В.Я. Заруби, Д.В. Райко. – Харків : Щедра садиба плюс, 2015. – 104 с.

2. Кулешова Н.В. Маркетингова стратегія туристичного підприємства: моделі формування та оцінювання: монографія / Н.В. Кулешова, О.Ю. Полякова. – Харків : ХНЕУ, 2015. – 219 с.

3. Маркетингова діяльність підприємств: навч. посібник / за ред. Н.В. Карпенко. – Київ : Центр учбової літератури, 2016. – 252 с.

Planned learning activities and methods of education. Lectures, seminar, practical with the use of active teaching methods.

Methods of assessment:

- current control - surveys, testing;
- final control - written exam.

Learning and teaching language. English.

4.16. Title. DISTRIBUTION MANAGEMENT SERVICES.

Type. Compulsory.

Academic year. 2024/2025.

Semester. VII.

Lecturer, academic degree, position.

Learning outcomes. Formation of knowledge and competencies regarding organization and management of the system of distribution of hotel services and restaurants; assessment of the prospects of the main and alternative service distribution channels; features of work with personnel in the system of distribution of services of subjects of hotel and restaurant business.

Compulsory disciplines studied before. "Psychology", "Hotel business", "Restaurant business", "Hotel management and restaurants", "Marketing".

Course outline. The content of distribution as an economic activity and its role in sales activities of hotels and restaurants. Service distribution channels hotels and restaurants. Characteristics of the main distribution channels hotel services: Internet hotel reservation system (IDS), Internet travel agencies (online travel agencies - OTAs), search travel platforms (Google, TripAdvisor, KAYAK); global systems distribution (global distribution systems - GDS). Alternative channels distribution of hotel services: online booking sites, rentals and hosting Airbnb, HomeAway, Amazon. Stimulation distributors of hotel and restaurant services of various types. Technologies active sales of products and services of hotels and restaurants. Restaurant menu engineering. Brand site management. Conversion site. Sales funnel. Communication in the system of trade marketing activities. Distribution and sales planning analytics: territory, consumers, range, staff. Geoanalytics, geoservices and maps as tools for analyzing the distribution of services. Lead-hotel and restaurant management. Features of definition functionality, requirements for the staff of hotels and

restaurants in the distribution system. Efficiency of channels and distribution system hotel and restaurant services.

Recommended sources and other educational resources / means.

1. Creating And Managing Marketing Distribution Channels. [Электронный ресурс]. – Режим доступа: <http://creating-and-managingmarketing-distribution-channels.pdf>.

2. The Hotel Distribution Report 2016-2019. [Электронный ресурс]. – Режим доступа: <http://hotelanalyst.co.uk/wp-content/uploads/sites/2/2019/10/2019-NA-Hotel-Distribution-report-final-sample.pdf>.

3. Detailed Guidance for Your Marketing Distribution Channels. [Электронный ресурс]. – Режим доступа: <http://www.marketingmo.com/strategic-planning/how-to-develop-your-distribution-channels>.

Planned learning activities and methods of education. Lectures (review, thematic and problem), seminars and practical classes (using situational tasks and trainings).

Methods of assessment:

- current control - surveys, testing;
- final control - written exam.

Learning and teaching language. English.

4.17. Title. STARTUP-TRAINING.

Type. Compulsory.

Academic year. 2024/2025.

Semester. VII-VIII.

Lecturer, academic degree, position.

Learning outcomes. Formation of a comprehensive view of basic principles and modern realities of creating and promoting a business idea, startup and business project implementation in the business environment hotel and restaurant business.

Compulsory disciplines studied before. "Hotel business", "Restaurant business", "Economics of hotels and restaurants", "Management of hotels and

restaurants ", " Marketing ", " Information systems and technologies in hotel and restaurant business".

Course outline. The essence and socio-economic significance of startup as a component of entrepreneurship in the hotel and restaurant business. The main prerequisites for a successful startup and building your own business career. Startup in the form of business idea, business concept, business model in hotel and restaurant business. Entrepreneurial infrastructure and startup development environment. Stages of creating and implementing a business idea, assessing its investment attractiveness and prospects. Information base for analysis and planning of startup development in the field of hospitality. Investment, innovation, marketing, production and personnel policy of hotel and restaurant business entities regarding development of startup. Strategic and tactical goals of the startup. Monitoring the market of startups in the field of hospitality. Building a system team management in the practice of hotel enterprises and restaurant business. Pitching technologies and startup presentations.

Recommended sources and other educational resources / means.

1. Райз Е. Стартап без помилок. Посібник зі створення успішного бізнесу з нуля / Ерік Райз. – К.: Виват, 2016. – 368 с.
2. Норіцина Н. І. START-UP: створення та функціонування. Тренінгкурс : навч. посіб. / Н. І. Норіцина, В. М. Кужель. – К.:КНЕУ, 2014. – 300 с.

Planned learning activities and methods of education. Practical classes using information technology.

Methods of assessment:

- current control - polls, testing;
- final control - written exam.

Learning and teaching language. English.

4.18. Title. ACCOUNTING.

Type. Compulsory.

Academic year. 2024/2025.

Semester. VIII.

Lecturer, academic degree, position.

Learning outcomes. Theoretical and practical training for solving specific accounting problems and formation of information base on business management activities in market conditions, knowledge acquisition and skills development documentation of business operations, conducting synthetic and analytical accounting for data generalization accounting at the hotel and restaurant enterprises business.

Compulsory disciplines studied before. "Economic theory", "Economics of hotels and restaurants."

Course outline. The essence of accounting and its functions. Subject, objects and principles of accounting. Balance sheet as an element of the method of accounting. Accounts and double record as elements of the method of accounting. Documentation as the element of the method of accounting. Inventory, evaluation and calculation as elements of the method of accounting. Organization accounting at the enterprise. Accounting the main economic processes of the hotel and restaurant business.

Recommended sources and other educational resources / means.

1. Бруханський Р. Ф. Бухгалтерський облік : підруч. / Р. Ф. Бруханський. – Тернопіль : ТНЕУ, 2016. – 480 с.
2. Давидюк Т.В. Бухгалтерський облік : навч. посібник / Т.В. Давидюк, О.В. Манойленко, Т.І. Ломаченко, А.В. Резніченко. – Харків, Видавничий дім «Гельветика», 2016. – 392 с.
3. Янчева Л.М. Бухгалтерський облік: навч. посібник / Л. М. Янчева, Н. С. Акімова., О. В. Топоркова, Т. А. Наумова, Л. О. Кирильєва, Герасимова Н.С., М.О. Ільченко. – Х.: ХДУХТ, 2015. – 446 с

Planned learning activities and methods of education. Lectures, seminars and practical classes with the use of information technologies.

Methods of assessment:

- current control - computer testing, survey;
- final control - written exam.

Learning and teaching language. English.

4.19. Title. COMMUNICATION MANAGEMENT.

Type. Compulsory.

Academic year. 2024/2025.

Semester. VIII.

Lecturer, academic degree, position.

Learning outcomes. Formation of knowledge and competencies regarding organizing and conducting effective communication with colleagues, consumers and business partners of hotel and restaurant enterprises business and organizations.

Compulsory disciplines studied before. "Psychology", "Hotel business", "Restaurant business", "Hotel management and restaurants ", " Marketing ".

Course outline. Theoretical principles, content, structure and tasks of communicative management. Methods of psychodiagnostics as a prerequisite for effective communication in the hotel and restaurant business. Methods professional communication of the manager of the hotel and restaurant business with the use of verbal and nonverbal communication techniques and technologies. Intercultural communication in the hotel and restaurant business. Professional use of modern psycholinguistic technologies to build effective communication relationships with business partners and business consumers hotel and restaurant business. Rules of etiquette and culture of communication in the professional environment and with consumers of enterprises hotel and restaurant business.

Recommended sources and other educational resources / means.

1. Денисюк С.Г. Комунікологія : навч. посіб. / С.Г. Денисюк. – Вінниця : ВНТУ, 2015. – 102 с.
2. Жигайло Н. Комуникативний менеджмент. навч. посіб./ Н. Жигайло. – Львів: Львів. нац. ун-т ім. Івана Франка. – 2015. – 367 с.
3. Яшенкова О.В. Основи теорії мовної комунікації : навч. посібник / О.В. Яшенкова. – К. : Видавничий центр «Академія», 2014. – 312 с.

Planned learning activities and methods of education. Lectures (review, thematic and problem), seminars and practical classes (using situational tasks and trainings).

Methods of assessment:

- current control - polls, testing;
- final control - written exam.

Learning and teaching language. English.

4.20. Title. LIFE SAFETY.

Type. Optional.

Academic year. 2021/2022.

Semester. II.

Lecturer, academic degree, position. Myroslav Kryvoruchko, Candidate of Sciences (Technical), Associate Professor.

Learning outcomes. Student should acquire knowledge, specific skills and abilities in order to solve professional problems with regard to ensuring safe and healthy working conditions for personnel and its protection against dangerous and emergency situations; they also must develop motivation as to personal responsibility for creation and maintenance of the guaranteed safe level at hotels and restaurants within an accepted risk.

Compulsory disciplines studied before.

Course outline. Concept and classification of risks. General analysis of risks. The concept of a technogenic, social and natural danger. Classification of emergency situations by reasons of origin, territorial expansion and expected losses. Basic measures and means of protection of people and ambient environment in case of accidents, catastrophes, natural disasters. Planning and arrangement of evacuation efforts. The notion of first aid, medical emergencies, principles of providing first aid in medical emergencies. Types of body injuries. Legal acts that regulate life safety. Principles of the Ukrainian state policy in the sphere of life safety, labour safety, civil protection. Guarantees of employees' rights for safe and non-hazardous working conditions. State labour safety supervision agencies, their basic authorities and

rights. International cooperation in the sphere of labour safety. General structure, functions and objectives of the labour safety management system. General structure, functions and objectives of the labour safety management system. Risk-oriented approach to assessment of accident probability at enterprises. Physical, chemical, biological and socioeconomical factors that precondition human state at a workplace. Design measures on forming safety of public buildings in case of an emergency situation. Full-time and part-time dangerous workplace factors. Basic ways of preservation and enhancement of workability and disease prevention during physical and mental work. Risk factors related to fires. Fire-dangerous properties of materials and substances. Types of combustion. Explosion and detonation. Classification of general fire prevention measures. Fire prevention system. Methods of preventing initiation of an ignition source. The action plan of business managers at enterprises in case of fire.

Recommended sources and other educational resources / means.

1. Желібо Є.П., Заверуха Н.М., Зацарний В.В. Безпека життєдіяльності : Навч. посібн. / За ред. Є.П. Желібо. 6-е вид. – К. : Каравела, 2012. – 344 с.

2. Fundamental principles of occupational health and safety / Benjamin O. Alli; International Labour Office – Geneva: ILO, 2008.

3. Гандзюк М.П., Желібо Є.П., Халімовський М.О. Основи охорони праці : Підручник. 5-е вид. / За ред. М.П. Гандзюка. – К. : Каравела, 2011. – 384 с.

Planned learning activities and methods of education. Combination of traditional and non-traditional methods with the use of innovative technologies: lecture-visualization; practical classes (case-study / brainstorming / presentations / essays / discussion / work on errors / modeling situations / solving analytical problems).

Methods of assessment:

current assessment (testing, colloquia, problem solving, etc.);

final assessment (exam).

Learning and teaching language. English.

4.21. Title. Second foreign language

Type. Optional.

Academic year. 2022/2023, 2023/2024

Semester. III-VI

Lecturer, academic degree, position.

Learning outcomes. Formation of foreign language skills intercultural communication in typical communicative spheres and situations relevant to the student body. Mastering linguistic, sociocultural and socio-psychological skills, knowledge and abilities that will provide the ability and readiness of the individual for intercultural dialogue.

Compulsory disciplines studied before. Zero level preparation

Course outline.

Level A1. Acquaintance, personal information. Time of day, days of the week, months. Family and family relationships. Free time. Professions. Routine of the day. Food, food. Flat. City, city orientation, attractions and sights. Health and disease. Transport. Weather and season. Clothing. Holidays and gifts.

Level A2. Modern means of communication. Problems and their solutions.

Appearance and clothing, fashion. Office and office equipment. Animals, plants, landscapes. Climate. School, university, education system. Relationships between people. Visiting institutions and performing formalities. Travel, hotels. Cultural events and interests. Machinery. Sports in human life, sports.

Level B1. Outstanding personalities, changes in the life of the individual. Cinematography, films. Advertising, shopping, shopping, complaints. Information, statistics, graphs, charts. Motherland, nature, landscapes, travel. Fashion trends. Relationships. Body language. Computers in the modern world, technical inventions. Legality, crime, punishment. Art and culture. Service sector, bank and customer. Political systems. Transport. In search of work, resume, interview. Education and profession.

Recommended sources and other educational resources / means.

1. Слюсар О.Ф. Польська мова: Підручник. - Чернівці: Видавничий дім «Букрек», 2011.-304 с.
2. Krenn W., Puchta H. Motive. Deutsch als Fremdsprache / W. Krenn, H. Puchta. – Huber Verlag, 2016.
3. Iwona Stempek. Polski. Krok po kroku poziom A2/B1. Zeszyt ćwiczeń / Iwona Stempek, Anna Stelmach. – Kraków: Polish-courses, 2014. – 82 p.

Planned learning activities and methods of education. Practical classes, independent work. Traditional and innovative methods and learning technologies.

Methods of assessment:

- current control (surveys, testing, tests);
- final control - a written exam at the end of each semester

Learning and teaching language. English.

4.22. Title. Oenology

Type. Optional.

Academic year. 2022/2023

Semester. IV

Lecturer, academic degree, position.

Learning outcomes. Discipline contributes to the formation of the necessary level of knowledge, acquisition and development of competencies in: work organization sommelier and his functional responsibilities; basic methods and forms of sommelier's work; general characteristics of wines and other alcoholic beverages in restaurants; organizational works on the formation of the range of wine and other alcoholic beverages in restaurants; evolution of winemaking; characteristics of the main wine regions in Europe, America, Asia, Australia, Africa and the most famous wines of leading producers; rules of tasting evaluation of drinks; basic principles of enogastronomy (combination of wines and dishes), wine development and wine and gastronomic tourism in different countries.

Compulsory disciplines studied before. "Commodity Science", "Restaurant business".

Course outline. Organization of sommelier's work: qualification characteristics, utensils and equipment in the work of a sommelier. Basic methods and forms of work sommelier. Material and technical equipment and organization of work sommelier. Principles of forming the range of wine and other spirits drinks in restaurants. Rules of compilation and registration of a wine list. The evolution of winemaking. International and regional grape varieties. Norms and rules of the wine market and others alcoholic beverages of the European Union. Fundamentals of wine terminology. Wine production and storage. The most famous wine producers in Ukraine. Wines of Europe. Wines of America, Asia, Africa, Australia, New Zealand. Rules for tasting wines and other alcoholic beverages. See wine tasting. Basic terminology for organoleptic evaluation of wines. The art of combining wine and food. Basic principles of enogastronomy. Wine tourism, enogastronomic tourism.

Recommended sources and other educational resources / means.

1. Матюшенко Р.В. Барна справа і робота сомельє: навч. посібник / Р.В. Матюшенко . – К.: НУХТ, 2014. -333с.
2. Винний туризм: підручник / Іванов С.В., Домарецький В.О., Басюк Д.І. та ін. - Кам'янець-Подільський: ФОП Сисин О.В., 2012. - 472 с.

Planned learning activities and methods of education. Combination traditional and non-traditional teaching methods using innovative technologies: lectures (review, thematic, problem, lectures-discussions); practical classes (trainings, presentations, case studies, situation simulations).

Methods of assessment:

- current control - testing, oral and written interview, checking digests, abstracts, presentations;
- final control - written exam.

Learning and teaching language. English.

4.23. Title. Finance, money and credit

Type. Optional.

Academic year. 2023/2024

Semester. VI

Lecturer, academic degree, position.

Learning outcomes. Free orientation in theoretical and practical monetary problems; ability to analyze the current situation in the domestic and foreign money market; skills of forecasting future development monetary relations; the ability to choose the best ways to solve specific production problems of a monetary nature etc.

Compulsory disciplines studied before. Basic level of knowledge school course "Fundamentals of Economics".

Course outline. The nature of money. Cash turnover and cash flows. Money market. Monetary system. Inflation and monetary reforms. Securities Market. The essence of the loan and the credit mechanism. Credit system. The central bank and its role in the economy. Commercial banks as the main link in the credit system. Specialized credit and financial institutions. Money and credit in the international system relations.

Recommended sources and other educational resources / means.

1.Фінанси, гроші та кредит : навч. посібник / Н. О. Шпак, Н. Б. Ярошевич, О. Я. Побурко. – Львів: Видавництво Львівської політехніки, 2018. – 416 с.

2.Романенко, О. Р. Фінанси : підручник для ВНЗ / О.Р. Романенко ; Міністерство освіти і науки України. – Київ : Центр учбової літератури, 2016. – 310 с.

3. Гроші та кредит: підручник / П. Г. Ільчук, О. О. Коць, І. Ю. Кондрат, Н. Б. Ярошевич. – Львів: Видавець ПП Сорока Т. Б., 2016. -412с.

Planned learning activities and methods of education. Lectures, practical classes, independent work of students, consultations.

Methods of assessment:

- current control - at the end of each practical lesson for the results of the student's work through tests, solving tests and tasks, oral questioning on problematic issues, individual interviews, self-examination of completed tasks, defense of research works;
- final control (written exam).

Learning and teaching language. English.

4.24. Title. Startup management in tourism

Type. Optional.

Academic year. 2023/2024

Semester. VII

Lecturer, academic degree, position.

Learning outcomes. The result of the study is the acquisition of certain competencies, namely future professionals must know the legal framework functioning of startups in tourism, the procedure for their creation and sources of funding; must be able to generate successful business ideas from taking into account the peculiarities of tourism; be able to choose the optimal startup business model, form a team of like-minded and successful manage its development, present the startup to stakeholders; should gain practical skills in developing a startup business plan in tourism.

Compulsory disciplines studied before. "Organization of tourism", "Marketing", "Management of hotels and restaurants", "Economics of hotels and restaurants."

Course outline. The essence of startup in the tourism business. Organizational and legal principles of startup. Creation procedure and development stages startup. Startup business model. Stakeholders startups. Forming a startup team and managing its development. Organization of the startup workspace. Time management in startups. Startup management technologies. Startup presentation. Digital technology startup in the tourism business.

Recommended sources and other educational resources / means.

1. Райз Е. Стартап без помилок. Посібник зі створення успішного бізнесу з нуля / Ерік Райз. – К.: Виват, 2016. – 368 с.
2. Тіль П. Від нуля до одиниці. / Пітер Тіль, Блейк Мастерс: Пер. з англ. – К.: Наш формат, 2016. – 232 с.
3. Love H. The Start-Up J Curve: The Six Steps to Entrepreneurial Success / Howard Love. – Greenleaf Book Group, 2016. – 223 p.

Planned learning activities and methods of education. Lectures, practical classes with the use of information technology.

Methods of assessment:

- current control (surveys, colloquia, computer testing, individual tasks, case, practical work);
- final control - written exam.

Learning and teaching language. English.

4.25. Title. Business planning

Type. Optional

Academic year. VII

Semester. 2024/2025

Lecturer, academic degree, position.

Learning outcomes. Formation of students' knowledge and skills in the field of business planning. Acquisition of skills to form goals; skill independently search, analyze and select the necessary information, conduct research on the relevant market and identify trends of its development; ability to develop business models of an idea, project, enterprises; develop a business plan, check the realism of the business ideas and evaluate the capabilities of the project initiator in relation to implementation of the business plan; ability to analyze the effectiveness of the business plan, use specialized software.

Compulsory disciplines studied before. "Economic theory", "Economics of hotels and restaurants."

Course outline. . Business plan as a business management tool in the market management system. Objectives of business plan development, methodology assembly according to different standards. Computer support tools business plan development. Preparatory stage of business plan development. Requirements for the content and methods of developing the analytical section of the business plan Marketing plan. Production plan. Organizational plan. Risk assessment. Financial plan. Business plan diagnostics and evaluation of the effectiveness of its implementation. Presentation of a business plan.

Recommended sources and other educational resources / means.

1. Карпов В.А. Планування та аналіз підприємницьких проектів: навч. посібник. – Одеса: ОНЕУ, 2014. – 243 с.

2. Должанський, І. З. Бізнес-план: технологія розробки : навч. посіб. для студ.вищ. навч. закладів /І.З. Должанський, Т. О. Загорна. – 2-ге вид. – К. : Центр учбової літератури, 2014. – 384 с.

3. Бізнес-планування : навч. посіб. / Т. Г. Васильців, Я. Д. Качмарик, В. І. Блонська, Р. Л. Лупак. – К. : Знання, 2013. – 173 с.

Planned learning activities and methods of education. Combination of traditional and non-traditional teaching methods using innovative technologies:

- lectures (thematic / problem / lecture-consultation;
- seminar / practical / training / presentation / discussion / communicative method / moderation / situation simulation / "Brainstorming" / work in small groups, etc.).

Methods of assessment:

- current control - checking individual tasks and testing;
- final control - written exam.

Learning and teaching language. English.

4.26. Title. Event management

Type. Optional

Academic year. VIII

Semester. 2024/2025

Lecturer, academic degree, position.

Learning outcomes. Formation of system thinking and a set of special knowledge, skills and competencies in management event tourism, organization and holding of event events.

Compulsory disciplines studied before. "Management hotels and restaurants", "Marketing".

Course outline. The essence of event management, approaches to its definition. Classification of preventive measures. International experience management of preventive measures. Planning of event measures. Features of the organization of eventual measures. Inventive control management. Personnel management in the system of event management. Advertising and

information support of event measures. Raising funds for events. Criteria effectiveness of management of preventive measures. Evaluation of effectiveness event management.

Recommended sources and other educational resources / means.

1. Герасимчук З.В. Регіональна політика івентивного туризму: методологічні засади формування та реалізації: монографія / Герасимчук З.В., Поліщук В.Л. - Луцьк : Волиньполіграф: Гадяк Ж.В., 2015. - 256 с.
2. Романцов А.Н. Event-маркетинг: навч. посібник / А.Н. Романцов. – К. : Кондор, 2016. – 116 с.

Planned learning activities and methods of education. Lectures (review, thematic and problem), seminars and practical classes (using situational tasks).

Methods of assessment:

- current control - survey, testing, protection of individual works;
- final control - written exam.

Learning and teaching language. English.