

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

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

Field of Study	18 Engineering, manufacturing and construction
Specialty	181 Food Processing
Specialization	Technology and Organization of Restaurant Business
Educational Degree	Bachelor

Head of the Department of TORB	_____	D. V. Fedorova
Head of the Support Group	_____	N. V. Prytul'ska
Head of the Project Group	_____	V. A. Hnitsevy'ch
Dean of FRHTB	_____	N.I. Vedmid

Kyiv 2022

3. Educational Program.

3.1. Profile of the educational program in specialty 181 «Food Technology» (Specialization «Technology and Organization of Restaurant Business»).

Head of the Project Group – V.A. Hnitsevich, Prof., Doctor of Technical Sciences, Professor of the Department of Technology and Organization of Restaurant Management

1 – General information	
Full name of IHE and structural unit	State University of Trade and Economics Faculty of Restaurant, Hotel and Tourism Business Department of Technology and Organization of Restaurant Business
Academic degree and qualification title in the original	Bachelor's degree in higher education specialty "Food Processing" specialization "Technology and Organization of restaurant business"
Educational Program Title	Technology and organization of restaurant business"
Diploma type and volume of the program	Bachelor's degree, 240 credits ECTS, Training period 3 year 10 months
Accreditation	Initial accreditation is scheduled for 2024
Cycle/Level	HPK of Ukraine – level 6, FQ-EHEA – first cycle, EQF-LLL – level 6
Preconditions	Availability of a complete general secondary education / junior specialist's degree
Language(s) of instruction	Ukrainian
Duration	2024
Educational Program Link	https://knute.edu.ua
2 – Educational program aim	
Formation of a set of knowledge, skills and abilities for higher education students to apply in professional activities in the field of production and management of food quality and safety, in particular in the field of restaurant business.	
3 - Educational Program General Information	
Subject Area (Field of study, speciality, and specialization)	Field of study 18 "Engineering, manufacturing and construction" Specialty 181 "Food Processing" Specialization "Technology and Organization of Restaurant Business"
Educational Program Orientation	Academic, educational, applied
Educational Program and Specialization Goals and Objectives	Special education in the field of technology, organization of production and sale of food products in restaurant business, namely: acquisition of theoretical knowledge, mastery of methods and technologies, the application of which is aimed at solving professional matters in restaurant business; creating motivational conditions for competitive selection of the most talented young people with higher professional education for further development of their potential in the framework of master's programs Key words: technology, organization, production, food products, food technologies, restaurant business

Specific Requirements	Internships in Ukraine and abroad with obtaining certificates. Interactive field practical classes. Interdisciplinary courses forming a comprehensive knowledge of business projects creation and promotion in restaurant business. Involvement of well-known restaurant business practitioners in the educational process.
4 – Career Opportunities and Further Learning	
Career Opportunities	Work in accordance with the National Classification of Ukraine "Classification of Occupations" DK 003: 2010: 1225. Heads of production units in restaurants, hotels and other accommodation (restaurant manager, production manager, canteen manager, chief cook, chief technologist) 1315. Heads of restaurants without a management staff (manager of a restaurant, cafe, canteen, etc.; head of a restaurant, cafe, canteen, etc.; restaurateur) 2482. Professionals in the restaurant business (engineer-technologist, restaurant specialist). 3570. Food technology specialists.. 3414. Specialist in specialized service
Further Learning	Continuation of education for a master's degree
5 – Training and Assessment	
Teaching and Learning	Student-centered learning, self-learning, problem-oriented learning, method of critical thinking, training through laboratory practice.
Assessment	According to " <u>Regulations on the organization of the educational process of students</u> ", " <u>Regulations on the assessment of learning outcomes of students and graduate students</u> "; written exams, oral presentations, testing, oral examination, module control, tests, individual tasks, performance and defense of the final qualification work.
6 – Program Competencies	
Integral Competence (IC)	Ability to solve complex specialized problems and practical problems of technical and technological nature, characterized by complexity and uncertainty of conditions in production conditions of food industry and restaurant business and in the learning process that involves the use of theoretical foundations and food technology methods.
General Competence (GC)	GC 01. Knowledge and understanding of the subject area and professional activity. GC 02. Ability to learn and master modern knowledge. GC 03. Ability to show initiative and entrepreneurship. GC 04. Skills in the use of information and communication technologies GC 05. Ability to search and analyze information from various sources GC 06. Ability to assess and ensure the quality of work performed. GC 07. Ability to work in a team. GC 08. Ability to work autonomously. GC 09. Skills for safe activities. GC 10. Desire to preserve the environment. GC 11. Ability to communicate in the state language both orally and in writing. GC 12. Ability to communicate in a foreign language. GC 13. Ability to exercise rights and responsibilities as a member of society, to realize values of civil society and the need for its sustainable development, the

	<p>rule of law, human and civil rights and freedoms in Ukraine.</p> <p>GC 14. Ability to preserve and multiply moral, cultural, scientific values and achievements of society based on understanding the history and patterns of the development of the subject area, its place in the general system of knowledge about nature and society and in the development of society, machinery and technology, use different types and forms of physical activity to ensure a healthy lifestyle.</p>
Professional Competence (PC)	<p>PC 15. Ability to implement food technology based on understanding the essence of the main components of food raw materials transformation during technological processes in the production.</p> <p>PC 16. Ability to manage technological processes using technical, informational and software.</p> <p>PC 17. Ability to organize and control the quality and safety of raw materials, semi-finished products and food products using modern methods.</p> <p>PC 18. Ability to ensure product quality and safety on the basis of relevant standards and within food safety management systems during their production and sale.</p> <p>GC 19. Ability to develop new and improve existing food technologies taking into account the principles of nutrition, resource saving and intensification of technological processes.</p> <p>PC 20. Ability to compile business documentation and perform technological and economic calculations.</p> <p>PC 21. Ability to select and operate technological equipment, to compile equipment-technological schemes of food production, in particular in restaurants.</p> <p>PC 22. Ability to conduct research in specialized laboratories to deal with applied tasks.</p> <p>PC 23. Ability to design new or upgrade existing production facilities (production sites), in particular restaurants.</p> <p>PC 24. Ability to develop draft regulations using current legislation and reference materials.</p> <p>PC 25. Ability to develop and implement effective methods of work organization, to be responsible for the professional development of individuals and / or groups of people.</p> <p>PC 26. Ability to form a communication strategy in the field of food technology, to have a professional discussion.</p> <p>PC 27. Ability to increase production efficiency, implement modern management systems.</p>
7 - Program Learning Outcomes (PLO)	
	<p>PLO 01. Knowledge and understanding of basic concepts, theoretical and practical problems in the field of food technology.</p> <p>PLO 02. Ability to show creative initiative and improve personal professional level by continuing education and self-education.</p> <p>PLO 03. Ability to apply information and communication technologies for information support of professional activity and carrying out researches of applied character.</p> <p>PLO 04. Ability to search and process scientific and technical information from various sources and use it to solve specific technical and technological problems.</p> <p>PLO 05. Knowledge of the scientific basis of food production technological processes and patterns of physico-chemical, biochemical and microbiological transformations of the main components of food raw materials during technological processing.</p>

	<p>PLO 06. Knowledge and understanding of the main factors influencing the synthesis and metabolism of food components and the role of nutrients in human nutrition.</p> <p>PLO 07. Ability to organize, control and manage technological processes of food processing into food products, including the use of technical means of automation and control systems.</p> <p>PLO 08. Ability to develop or improve food technology of high nutritional value, taking into account global trends in the industry.</p> <p>PLO 09. Ability to develop draft technical conditions and technological instructions for food products.</p> <p>PLO 10. Ability to implement quality management systems and food safety.</p> <p>PLO11. Ability to determine the compliance of quality indicators of raw materials, semi-finished products and finished products with regulatory requirements using modern methods of analysis (or control).</p> <p>PLO12. Ability to design new and modernize existing enterprises, shops, production sites using computer-aided design systems and software.</p> <p>PLO 13. Ability to choose modern equipment for technical outfit of new or reconstructed enterprises (shops), to know the principles of its work and rules of operation, to make hardware-technological schemes of food production of the designed assortment.</p> <p>PLO 14. Ability to increase production efficiency through the introduction of resource-saving and competitive technologies, to analyze the state and dynamics of demand for food products.</p> <p>PLO 15. Ability to introduce modern enterprise management systems.</p> <p>PLO 16. Ability to adhere to safety rules and take technical and organizational measures to organize safe working conditions during production activities.</p> <p>PLO17. Ability to organize the process of waste disposal and ensure environmental cleanliness of production.</p> <p>PLO 18. Ability to have basic skills in conducting theoretical and / or experimental research conducted individually and / or as part of a research team.</p> <p>PLO 19. Ability to increase the efficiency of work by combining independent and team work.</p> <p>PLO 20. Ability to conclude business documentation in the state language.</p> <p>PLO 21. Ability to communicate the results of activities to a professional audience and the general public to convey ideas, problems, solutions and personal experience in the field of food technology and restaurant service.</p> <p>PLO 22. Ability to carry out business communications in the professional sphere in Ukrainian and foreign languages.</p> <p>PLO 23. Ability to have skills in organizing the work of individual production units of enterprises and coordinating their activities.</p> <p>PLO 24. Ability to carry out technological, technical, economic calculations in the framework of development and introduction of food products to the consumer market, keep records of material resource costs.</p> <p>PLO 25. Ability to identify creative initiative on market transformation of the economy.</p> <p>PLO 26. Ability to inform and defend one's own worldview and public position, to be socially responsible and conscious.</p> <p>PLO 27. Ability to preserve and increase the achievements and values of society, lead a healthy lifestyle.</p>
8 – Resource Support for Program Implementation	
Academic staff	More than 85% of the teaching staff involved in teaching the cycle of professional training disciplines must have appropriate academic degrees in the

	disciplines taught
Facilities	The use of modern equipment of specialized laboratories of the university, as well as leading restaurants.
Informational, Teaching and Learning Materials	The use of the virtual educational environment of Kyiv National University of Trade and Economics and authors' developments of the teaching staff
9 – Academic Mobility	
National Credit Mobility	On the basis of bilateral agreements between KNTEU and universities of Ukraine.
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 after studying the Ukrainian language course.

2. List of Educational Program Components and Their Logical Order

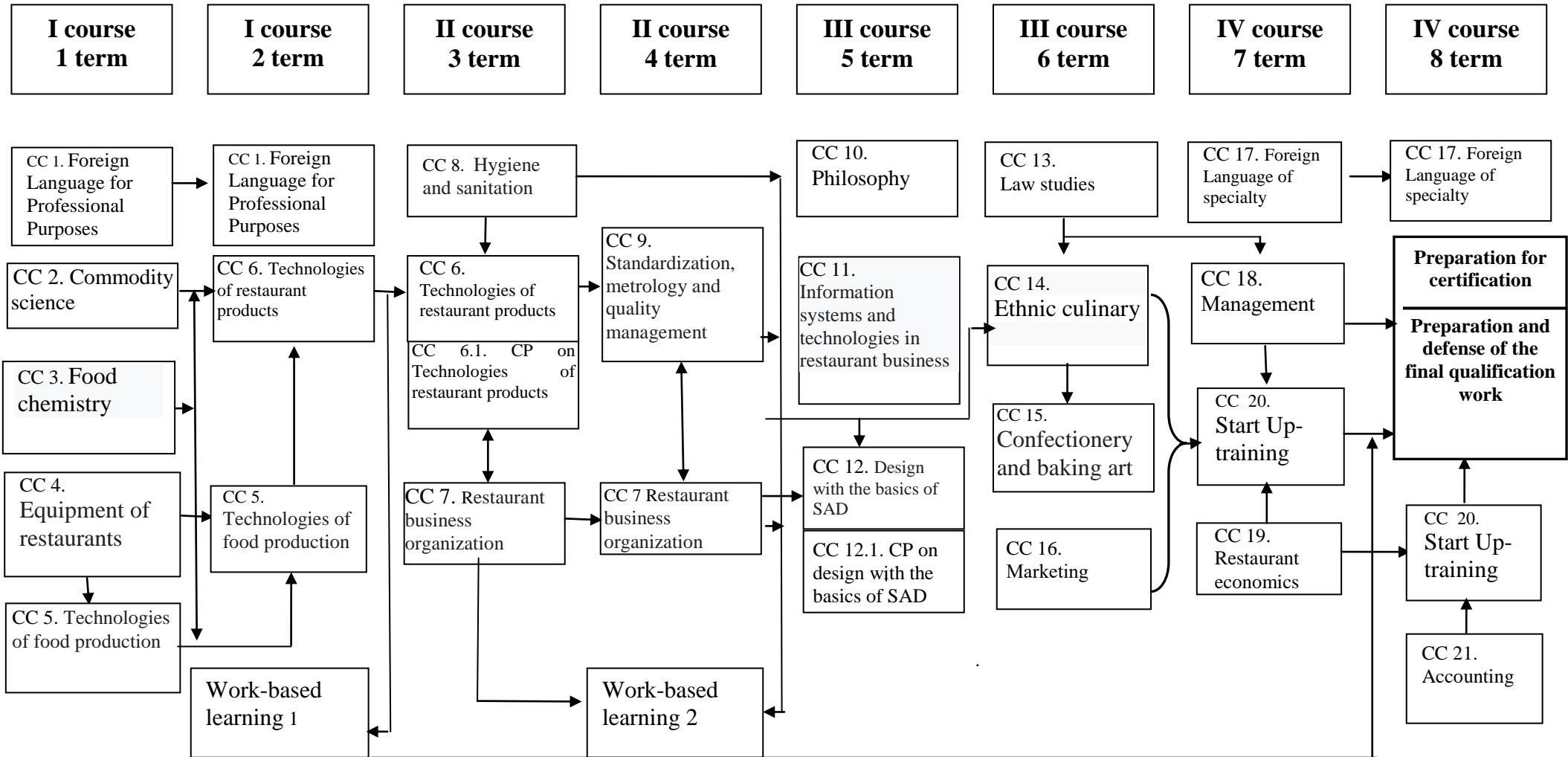
2.1. Educational Program Components

№	Educational Program Components (disciplines, term projects (papers), practical training qualification exam, graduate paper)	Total Credits
1	2	3
Compulsory Components (CC) of EP		
CC 1	Foreign Language for Professional Purposes	12
CC 2	Commodity science	6
CC 3	Food chemistry	6
CC 4	Equipment of restaurants	6
CC 5	Technologies of food production	12
CC 6	Technologies of restaurant products	12
CC 6.1	CP on the technology of restaurant products	
CC 7	Restaurant business organization	12
CC 8	Hygiene and sanitation	6
CC 9	Standardization, metrology and quality management	6
CC 10	Philosophy	6
CC 11	Information systems and technologies in restaurant business	6
CC 12	Design with the basics of SAD	6
CC 12.1	CP on design with the basics of SAD	
CC 13	Science of law	6
CC 14	Ethnic culinary	6
CC 15	Confectionery and baking art	6
CC 16	Marketing	6
CC 17	Foreign Language of specialty	12
CC 18	Management	6
CC 19	Restaurant Economics	6
CC 20	Start Up-training	9
CC 21	Accounting	6
	Total Credits for Compulsory Components:	159
Optional Components (OC)		
OC 1	Bar business	6
OC 2	Life safety	6

OC 3	Safety of goods	6
OC 4	Hotel business	6
OC 5	Economic Law	6
OC 6	Design	6
OC 7	Second foreign language	24
OC 8	Expert examination of alcoholic beverages	6
OC 9	E-trade	6
OC 10	Oenology	6
OC 11	Business Ethics	6
OC 12	Consumer protection	6
OC 13	Event management	6
OC 14	Imageology	6
OC 15	Building engineering	6
OC 16	History of Ukraine	6
OC 17	History of Ukrainian culture	6
OC 18	Communication management	6
OC 19	Resort business	6
OC 20	Logic	6
OC 21	Business Process Modeling	6
OC 22	National interests in the world geopolitics and geo-economics	6
OC 23	Organization of tourism	6
OC 24	Entrepreneurial Law	6
OC 25	Political Science	6
OC 26	Processes and apparatuses for food manufacturing	6
OC 27	Psychology	6
OC 28	Religious studies	6
OC 29	World Culture	6
OC 30	Sensory analysis	6
OC 31	Sociology	6
OC 32	Labor Law	6
OC 33	The Ukrainian language for specific purposes	6
OC 34	Service distribution management	6
OC 35	Physics	6
OC 36	Franchise	12
	Total Credits for Optional Components:	60
Practical Training		
	Work-based learning 1	6
	Work-based learning 2	6
	Total	12
Certification		
	Preparation for certification	3
	Preparation of the final qualification work and its defense	6
	Total	9
	TOTAL NUMBER OF EP CREDITS	240

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

1.1. Structural and logical scheme of EP



3. The Form of Certification of Applicants for Higher Education

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

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

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

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

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

		Components																						
		CC1	CC2	CC3	CC4	CC5	CC6	CC 6.1	CC7	CC8	CC9	CC10	CC 11.	CC 11.1	CC 12	CC 13	CC14	CC 15	CC 16	CC 17	CC 18	CC 19	CC 20	CC 21
Competences																								
General competences	GC 01		•		•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	GC 02	•	•	•	•	•	•	•	•	•						•	•	•	•			•	•	•
	GC 03				•	•	•	•	•				•	•				•				•	•	•
	GC 04											•	•		•						•			•
	GC 05	•	•	•	•	•	•	•	•	•			•	•		•	•	•	•			•	•	•
	GC 06		•		•	•	•		•	•								•						
	GC 07						•		•					•		•	•						•	
	GC 08							•						•				•				•	•	
	GC 09					•				•														
	GC 10				•	•						•			•						•			•
	GC 11	•	•	•	•	•		•	•	•	•		•	•		•	•	•	•		•	•	•	
	GC 12	•													•									
	GC 13											•												
	GC 14						•		•															
Special (professional) competences	PC 15			•		•	•																	
	PC 16				•																		•	
	PC 17		•				•			•														
	PC 18		•							•	•													
	PC 19					•	•									•	•	•						
	PC 20						•				•					•	•				•	•	•	
	PC 21		•		•												•					•		
	PC 22		•	•		•	•																	
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	PC 26						•														•		•	
	PC 27														•						•			

