3. Educational program “Restaurant technologies and food design”

D.V. Fedorova, Head of the department of technology and organization of restaurant business of SUTE, Doctor of Technical Sciences, Professor (guarantor of the educational program)

3.1. Profile of the educational program in specialty 181 «Food Technologies» (Restaurant technologies and food design)

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 Technologies"
Educational Program Title	Meets the standards of higher education of the Ministry of Education and Culture of Ukraine
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
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 technologies and food design.	
3 - Educational Program General Information	
Subject Area	*Object*: technological processes and food products. *The goal of the study*: formation of higher education students with a set of knowledge, skills and abilities for use in professional activities in the field of production and management of quality and safety of food products. *Theoretical content of the subject area*: basic concepts and principles of design and operation of food industry enterprises and restaurant establishments, the quality and safety management system of food products, the essence and parameters of technological processes of food production, principles of developing new and improving existing food technologies, rules of application of the current legislative and the regulatory framework and the system of analysis of marketing activity in production conditions. *Methods, techniques and technologies that a higher education student should master for practical application:* a set of organizational and technological measures to increase the efficiency of the functioning of enterprises and food industry establishments, methods and methods of controlling the quality and safety of food products, planning and calculating the need for material, financial and labor resources.

	Tools and equipment: modern technological and laboratory equipment and devices, computer equipment and software
Educational Program Orientation	Academic, educational, applied
Educational Program and Specialization Goals and Objectives	Special education in the field of technology, food design, 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; creation of 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. Focused on students' mastery of theoretical knowledge and practical skills regarding the diagnosis of technological processes of the production of restaurant products; gaining experience in the ability to demonstrate creativity when developing an author's menu and haute cuisine concepts based on the application of modern approaches and trends in food design, complex scientific methods; the ability to make creative concepts for the service of festive events for consumers in restaurant establishments and beyond them, the creation and implementation of food design and food service projects in HoReCa establishments; acquiring the necessary research skills for a scientific career. Keywords: technology, production, food products, restaurant technology, food design, food service, organization, restaurant business
Features of the program	Interdisciplinary and multidisciplinary training of specialists in the management of technological processes of production and the quality of restaurant products, the provision of services, in particular in the field of restaurant business, as a result of mastering technological, product knowledge, organizational, managerial, marketing, economic, sanitary and hygienic requirements control skills, food design skills at development of new menu concepts; creation and implementation of food design and food service projects for serving consumers in HoReCa establishments and beyond. Interdisciplinary courses that form comprehensive knowledge about the creation and promotion of business projects in restaurant business. Involvement of well-known practical workers of restaurant business in the educational process. Internships in Ukraine and abroad with obtaining certificates. Interactive field practical classes. Involvement of well-known restaurant business practitioners in the educational process.
4 – Career Opportunities and Further Learning	
Career Opportunities	Employment in the food industry and in restaurants of various forms of ownership, in the positions of specialists whose functional responsibilities include: (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 "Regulations on the organization of the educational process of students", "Regulations on the assessment of learning outcomes of students and graduate students": written exams, oral presentations, testing, oral examination, module control, tests, individual tasks, performance and defense of the final qualification work.
6 – Program Competencies	
Integral Competencies	Ability to solve complex specialized tasks and practical matters of technical and technological nature, characterized by complexity and uncertainty of conditions in the production conditions of food industry and restaurant industry and in the learning process, which involves the application of theoretical foundations and methods of food technologies, conducting research and/or carrying out innovations under uncertain conditions and requirements, in particular in the field of restaurant business and in the HoReCa segment.

General Competencies	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 rule of law, human and civil rights and freedoms in Ukraine. 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.

Professional Competencies (PC)	PC 15. Ability to implement food technologies based on understanding the essence of the main components of food raw materials transformation during technological processes in the production, in particular in restaurants. PC 16. Ability to manage technological processes using technical, informational and software. PC 17. Ability to organize and control the quality and safety of raw materials, convenience food and food products using modern methods. 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. PC 19. Ability to develop new and improve existing food technologies taking into account the principles of nutrition, resource saving and intensification of technological processes, in particular technologies of restaurant products, taking into account world trends and trends in food design. PC 20. Ability to compile business documentation and perform technological and economic calculations. PC 21. Ability to select and operate technological equipment, to compile equipment-technological schemes of food production, in particular in restaurants. PC 22. Ability to conduct research in specialized laboratories to deal with applied tasks. PC 23. Ability to design new or upgrade existing production facilities (production sites), in particular restaurants facilities. PC 24. Ability to develop draft regulations using current legislation and reference materials. PC 25. Ability to develop and implement effective methods of work organization, to be responsible for professional development of individuals and / or groups of people. PC 26. Ability to form a communication strategy in the field of food and restaurant technologies, to have a professional discussion. PC 27. Ability to increase production efficiency, implement modern management systems. PC 28. Ability to organize technological processes of food production and customer service in restaurants and beyond. PC 29. Ability to apply marketing technologies to organize restaurant business and ensure companies' competitive advantages in the consumer market.
7 - Program Learning Outcomes (PLO)	
	PLO 01. Knowledge and understanding of basic concepts, theoretical and practical problems in the field of food technology. PLO 02. Ability to show creative initiative and improve personal professional level by continuing education and self-education. PLO 03. Ability to apply information and communication technologies for information support of professional activity and carrying out researches of applied character. PLO 04. Ability to search and process scientific and technical information from various sources and use it to solve specific technical and technological problems. 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. 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. 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, in particular in restaurants. PLO 08. Ability to develop or improve food technology of high nutritional value, taking into account global trends in the industry, in particular, the technology of restaurant products, taking into account global trends in food design. PLO 09. Ability to develop projects of technical conditions and technological instructions for food products, technological cards for restaurant products. PLO 10. Ability to implement quality management systems and food safety. 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). PLO12. Ability to design new and modernize existing enterprises, shops, production sites using computer-aided design systems and software. 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. 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, in particular in restaurants. PLO 15. Ability to introduce modern enterprise management systems. PLO 16. Ability to adhere to safety rules and take technical and organizational measures to organize safe working conditions during production activities. PLO17. Ability to organize the process of waste disposal and ensure environmental cleanliness of production. PLO 18. Ability to have basic skills in conducting theoretical and / or experimental research conducted individually and / or as part of a research team. PLO 19. Ability to increase the efficiency of work by combining independent and team work. PLO 20. Ability to compile business documentation in the state language. 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. PLO 22. Ability to carry out business communications in the professional sphere in Ukrainian and foreign languages.

	PLO 23. Ability to have skills in organizing the work of individual production units of enterprises and coordinating their activities, as well as in organizing customer service in restaurants and beyond 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. PLO 25. Ability to identify creative initiative on market transformation of the economy. PLO 26. Ability to inform and defend one's own worldview and public position, to be socially responsible and conscious. PLO 27. Ability to preserve and increase achievements and values of society, lead a healthy lifestyle. PLO 28. Ability to apply marketing methods and tools, marketing technologies for the organization of restaurant business and ensuring competitive advantages of enterprises in the consumer market.
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. Educational and scientific laboratory for food production technology Educational and scientific laboratory for technology of restaurant products Educational and scientific laboratory of service organization in restaurant industry Laboratory of oenology and bar work Sensory analysis laboratory HoReCa design laboratory Laboratory of design and engineering Laboratory of automated design systems Laboratory of integrated business process management systems Educational and scientific center of business simulation VR library, SMART library Availability of social and household infrastructure of SUTE
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 SUTE and universities of Ukraine
International Credit Mobility	Within the framework of the EU Erasmus + program on the basis of bilateral agreements between SUTE 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

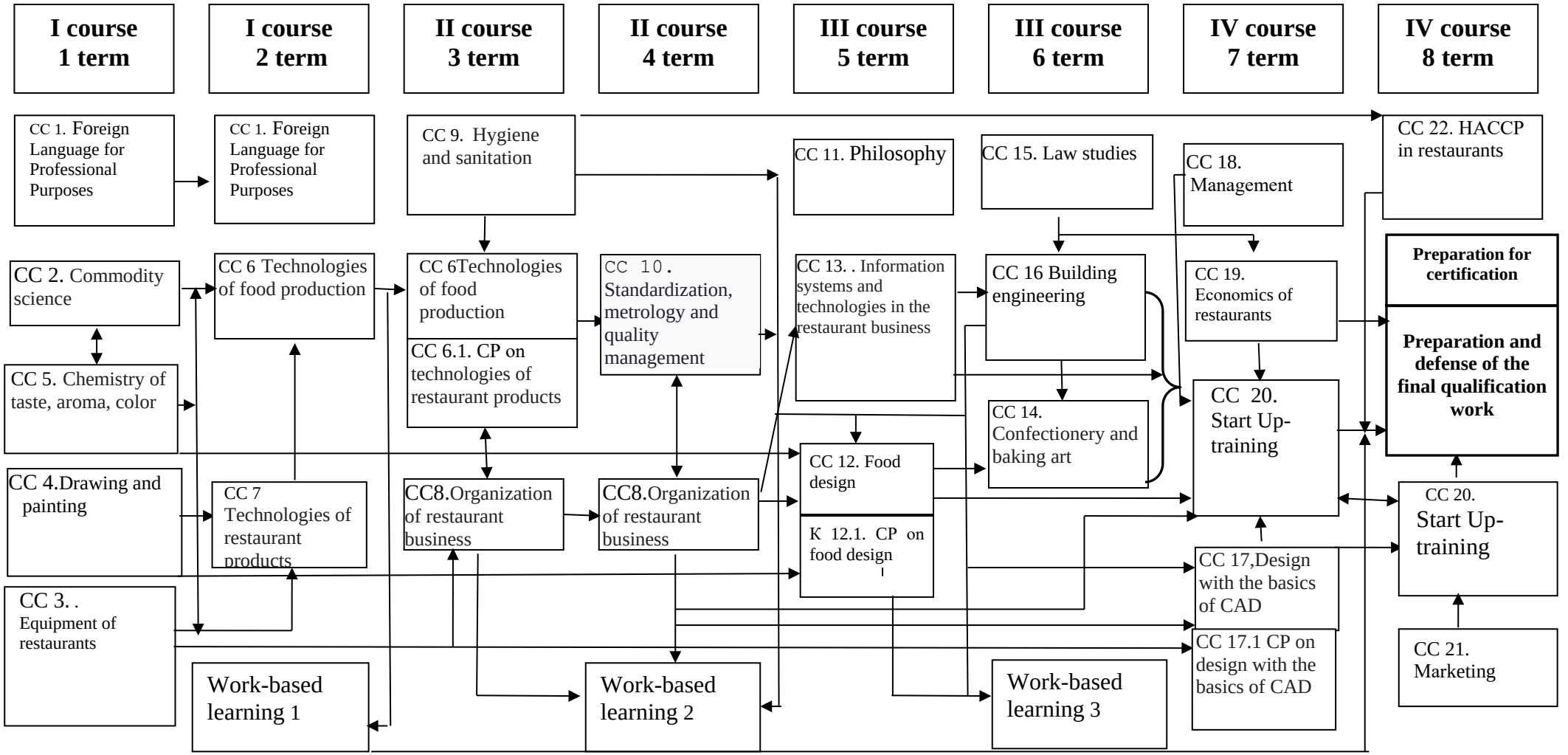
2.1. Educational Program Components

№	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	Equipment of restaurants	6
CC 4	Drawing and painting	6
C 5	Chemistry of taste, aroma, color	6
CC 6	Technologies of restaurant products	6
CC 7	Technologies of food production	12
CC 8	Organization of restaurant business	12
CC 9	Hygiene and sanitation	6
CC 10	Standardization, metrology and quality management	6
CC 11	Philosophy	6
CC 12	Food-design	6
CC12.1	CP on food-design	
CC 13	Information systems and technologies in restaurant business	6
CC 14	Confectionery and baking art	6
CC 15	Science of law	6
CC 16	Building engineering	6
CC 17	Design with the basics of CAD	6
CC17.1	CP on design with the basics of CAD	6
CC 18	Management	6
CC 19	Economics of restaurants	6
CC 20	Start Up-training	9
CC21	Marketing	6
CC 22	HACCP in restaurants	6
	Total Credits for Compulsory Components:	**159**
	Optional Components (OC) of EP	
OC 1	Architectonics and design in restaurant business	6
OC 2	Bar business	6
OC 3	Life safety	6
OC 4	Safety of goods	6
OC 5	Brand management	6
OC 6	Accounting	6
OC 7	Commercial law	6
OC 8	Interior, furniture and equipment design	6
OC 9	Design in advertising	6
OC 10	Restaurant design	6
OC 11	Second foreign language	24
OC 12	Examination of alcoholic beverages	6
OC 13	Oenology	6
OC 14	Business Ethics	6
OC 15	Food microbiology	6
OC 16	Consumer protection	6

OC 17	Event management	6
OC 18	Imageology	6
OC 19	Ethnic culinary	6
OC 20	History of Ukraine	6
OC 21	History of Ukrainian culture	6
OC 22	Communication management	6
OC 23	Business process modeling	6
OC 24	National interests in the world geopolitics and geo-economics	6
OC 25	Business law	6
OC 26	Politology	6
OC 27	Processes and devices of food production	6
OC 28	Psychology	6
OC 29	Psychology of advertising	6
OC 30	Psychology of nutrition	6
OC 31	Advertising on the Internet	6
OC 32	Religious studies	6
OC 33	World culture	6
OC 34	Sensory analysis	6
OC 35	Sociology	6
OC 36	Haute cuisine technology	6
OC 47	Labor Law	6
OC 48	The Ukrainian language for specific purposes	6
OC 49	Service distribution management	6
OC 40	Photojournalism and photography	6
OC 41	Franchising	6
OC 42	Information wars	6
OC 43	Critical thinking	6
OC 44	Fundamentals of cyber security	6
OC 45	Foreign language specialty	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
Total		**18**
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

2.1. 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 SUTE or in the repository of the higher education institution.

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

Competences	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 12.1	CC 13	CC 14	CC 15	CC 16	CC 17	CC 17.1	CC 18	CC 19	CC 20	CC 21	CC 22
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							•								•						•	•		
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	PC 27															•					•		•		
	PC 28								•				•	•		•							•		
	PC 29																						•	•	

4.2. Matrix of correspondence of program competences to optional EP

Components / Competences		OC 1	OC 2	OC 3	OC 4	OC 5	OC 6	OC 7	OC 8	OC 9	OC 10	OC 11	OC 12	OC 13	OC 14	OC 15	OC 16	OC 17	OC 18	OC 19	OC 20	OC 21	OC 22	OC 23	OC 24	OC 25	OC 26	OC 27	OC 28	OC 29	OC 30	OC 31	OC 32	OC 33	OC 34	OC 35	OC 36	OC 37	OC 38	OC 39	OC 40	OC 41	OC 42	OC 43	OC 44	OC 45
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											•			•																															•
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	GC 14		•														•	•	•				•						•	•	•		•	•											
Special (professional) competences	PC 15													•		•												•																		
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	PC 28	•																																												
	PC 29																																													

5.1. Program Learning Outcomes and Compulsory Components Matrix

Components / Program Learning Outcomes	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9	CC10	CC 11	CC 12	CC 12.1	CC 13	CC 14	CC 15	CC 16	CC 17	CC 17.1	CC 18	CC 19	CC 20	CC 21	CC 22
PLO 01					•	•	•	•				•	•		•		•					•		•
PLO 02	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
PLO 03														•								•		
PLO 04							•			•		•	•					•	•			•		•
PLO 05					•	•	•					•												
PLO 06					•		•					•												
PLO 07						•	•					•	•		•							•		
PLO 08							•					•	•		•									
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PLO 10		•								•												•		•
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PLO 28																						•	•	

5.2. Program Learning Outcomes and Optional Components Matrix

Components / Program Learning Outcomes	OC 1	OC 2	OC 3	OC 4	OC 5	OC 6	OC 7	OC 8	OC 9	OC 10	OC 11	OC 12	OC 13	OC 14	OC 15	OC 16	OC 17	OC 18	OC 19	OC 20	OC 21	OC 22	OC 23	OC 24	OC 25	OC 26	OC 27	OC 28	OC 29	OC 30	OC 31	OC 32	OC 33	OC 34	OC 35	OC 36	OC 37	OC 38	OC 39	OC 40	OC 41	OC 42	OC 43	OC 44	OC 45
PLO 01		•						•	•	•		•							•																				•					
PLO 02		•		•	•		•		•			•	•			•	•					•	•		•			•	•		•			•			•	•	•	•	•	•	•
PLO 03				•					•				•										•											•					•		•			
PLO 04		•			•				•			•											•				•				•								•	•	•	•	•	•	
PLO 05													•		•												•																		
PLO 06																														•															
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PLO 28																																													

Change registration sheet

№	Date	Items to which changes are made	Initiator of change	Surname, initials of the person responsible for making changes	Signature