3. Educational program

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1. Profile of the educational program «Technology and Organization of Restaurant Business» in specialty 181 «Food Technologies»

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	«Technology and Organization of Restaurant Business»
Compliance with the standard of higher education of the Ministry of Education and Culture of Ukraine	Meets the standards of higher education of the Ministry of Education and Culture of Ukraine
Diploma type and volume of the program Diploma type and volume of the program	Bachelor's degree, single, 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. Keywords: technology, organization, food products, food technologies, restaurant business
Features of the program	Multidisciplinary training of specialists in the management of technological processes of production and the quality of restaurant products and the provision of services in the field of restaurant business as a result of mastering technological, product knowledge, organizational, management, marketing, economic knowledge, skills in controlling sanitary and hygienic requirements in HoReCa establishments and beyond. Interdisciplinary courses forming a comprehensive knowledge of business projects in restaurant business Internships in Ukraine and abroad with obtaining certificates. Interactive field practical classes. Involvement of well-known practitioners of restaurant business 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 "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 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 Competencies (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 individually. 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 technology based on understanding the essence of the main components of food raw materials transformation during technological processes in the production. PC 16. Ability to manage technological and service processes using technical, informational and software. PC 17. Ability to organize and control the quality and safety of raw materials, semi-finished products 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. 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. 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 restaurant. 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. 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 the 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 and carry out the technological process of production of restaurant products and customer service in restaurants. PC 29. The 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 and restaurant technologies. 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. PLO 08. Ability to develop or improve food technology of high nutritional value, taking into account global trends in the industry. 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. 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 technologies 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 divisions of the enterprise and coordinating their activities, as well as in organizing service in restaurants. 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 the achievements and values of society, lead a healthy lifestyle.
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 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

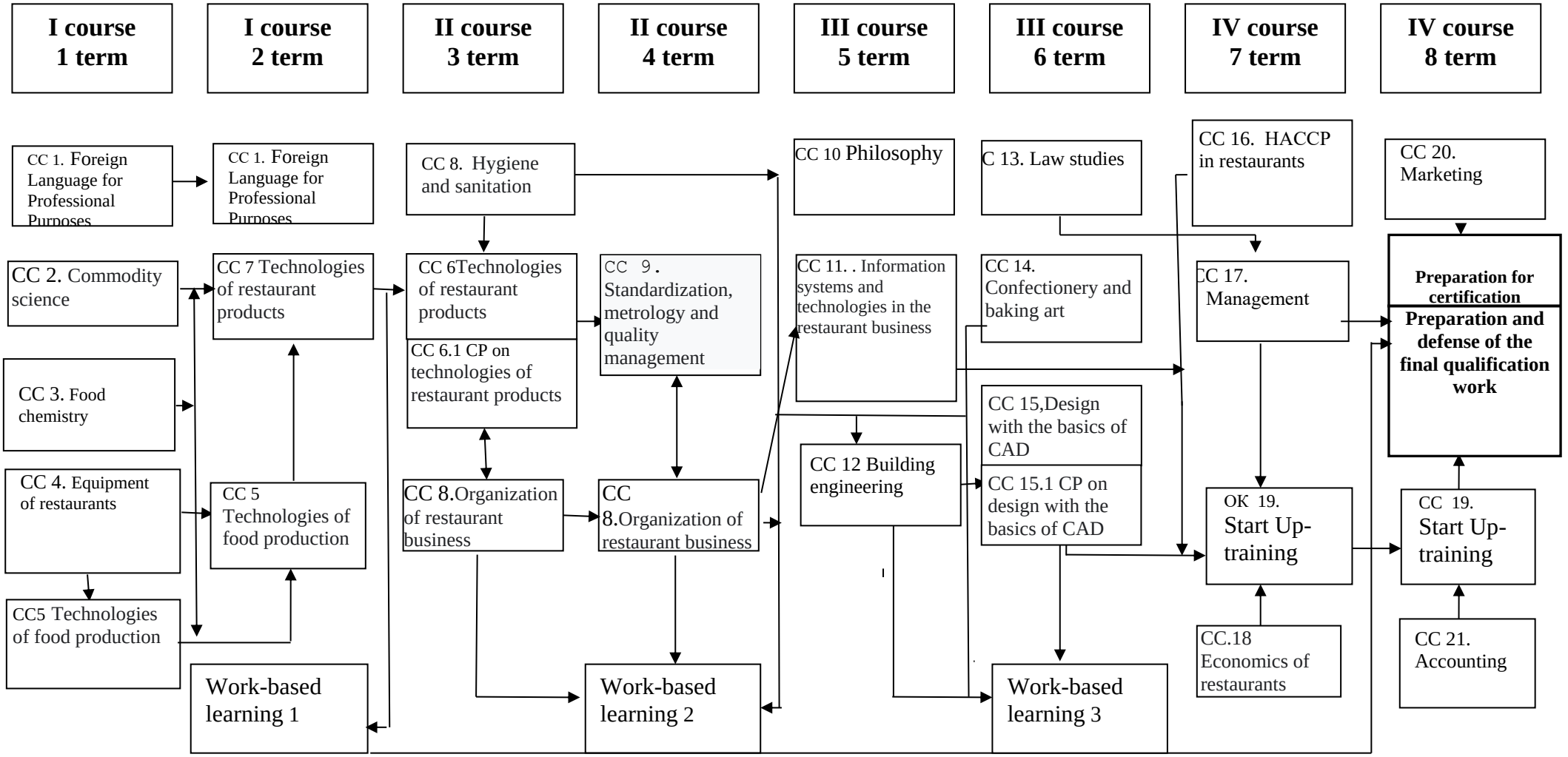
№	Educational Program Components (disciplines, term projects (papers), practical training qualification exam, graduate paper)	Total credits
1	2	3

	Compulsory Components (CC) of EP	
CC 1	Foreign Language for Professional Purposes	12
CC 2	Commodity science	6
CC 3	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	Building engineering	6
CC 13	Science of law	6
CC 14	Confectionery and baking art	6
CC 15	Design with the basics of CAD	6
CC 15.1	CP on design with the basics of CAD	
CC 16	HACCP in restaurants	6
CC 17	Management	6
CC 18	Economics of restaurants	6
CC 19	Start Up-training	6
CC 20	Marketing	6
CC 21	Accounting	9
	Total Credits for Compulsory Components:	**153**
	Optional Components (OC) of EP	
OC 1	Bar business	6
OC 2	Life safety	6
OC 3	Safety of goods	6
OC 4	Hotel business	6
OC 5	Commercial law	6
OC 6	Design	6
OC 7	Second foreign language	24
OC 8	Examination of alcoholic beverages	6
OC 9	Electronic trade	6
OC 10	Oenology	6
OC 11	Business Ethics	6
OC 12	Ethnic culinary	6
OC 13	Consumer protection	6
OC 14	Event management	6
OC 15	Imageology	6
OC 16	Foreign language specialty	6
OC 17	Information wars	6
OC 18	History of Ukraine	6
OC 19	History of Ukrainian culture	6
OC 20	Communication management	6
OC 21	Critical thinking	6
OC 22	Resort business	6

OC 23	Logic	6
OC 24	Modeling of business processes	6
OC 25	National interests in the world geopolitics and geo-economics	6
OC 26	Tourism organization	6
OC 27	Fundamentals of cyber security	6
OC 28	Business law	6
OC 29	Politology	6
OC 30	Processes and devices of food production	6
OC 31	Psychology	6
OC 32	Religious studies	6
OC 33	World culture	6
OC 34	Sensory analysis	6
OC 35	Sociology	6
OC 36	Labour Law	6
OC 37	The Ukrainian language for specific purposes	6
OC 38	Service distribution management	6
OC 39	Physics	6
OC 40	Franchising	12
	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 6.1	CC 7	CC 8	CC 9	CC 10	CC 11.	CC 12	CC 13	CC 14	CC 15	CC 15.1	CC 16	CC 17	CC 18	CC 19	CC 20	CC 21
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 25								•											•				
	PC 26						•									•				•		•		
	PC 27																			•				
	PC 28								•															
	PC 29																						•	

4.2. Matrix of correspondence of program competences to optional EP

Competences	Components	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
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 1 5																														•								•	
	PC 16																								•															
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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 6.1	CC 7	CC 8	CC 9.	CC 10	CC 11.	CC 12	CC 13	CC 14	CC 15	CC 15.1	CC 16	CC 17	CC 18	CC 19	CC 20	CC 21
PLO 01			•		•	•	•	•					•		•			•			•		
PLO 02	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
PLO 03												•									•		
PLO 04						•	•			•						•	•	•			•		
PLO 05			•		•	•																	
PLO 06			•			•																	
PLO 07					•	•		•							•						•		
PLO 08						•									•								
PLO 09						•	•			•					•								
PLO 10		•								•								•			•		
PLO 11		•	•		•	•			•						•								
PLO 12													•			•	•				•		
PLO 13				•	•	•										•	•				•		
PLO 14					•	•									•							•	
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PLO 21							•										•				•		
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PLO 25																				•		•	
PLO 26											•			•									
PLO 27											•												

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	OC7	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
PLO 01								•				•						•												•				•				•		
PLO 02	•		•	•	•	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
PLO 03																	•							•																
PLO 04																	•				•			•			•			•										
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PLO 18																		•																						
PLO 19			•	•	•	•	•	•	•		•		•	•	•	•			•	•		•	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•	•
PLO 20																																						•		
PLO 21	•									•								•												•										
PLO 22	•						•			•						•			•																			•		

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PLO 27																			•														•							

Change registration sheet

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