4. Educational Program

Project team manager (program guarantor) Doctor of Technical Sciences, prof. Kravchenko M.F.

<table>
<tr><td colspan="4" align="center">Kyiv National University of Trade and Economics</td></tr>
<tr><td colspan="4" align="center">Faculty of Restaurant, Hotel and Tourism Business</td></tr>
<tr><td colspan="4" align="center">EDUCATIONAL – PROFESSIONAL PROGRAM</td></tr>
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Field of knowledge	*18 "Production and Technologies"*		
Speciality	*181 "Food Technologies"*		
Specialization	*"Restaurant Technologies"*		
Level of higher education	**Second**		
Degree of higher education	**Master**		
Total number of credits	90		
Training period	1 year 5 months		

1	Requirements for the level of education of persons who begin training in educational and professional program		
	- educational level – bachelor . -conditions of admission to the program are governed by the Rules of admission to KNUTE		

2.	List of academic disciplines		
	Academic disciplines	**ECTS credits (for every subject)**	**Position in a logical sequence of studying (year of training)**
	1. Innovative Technologies of Products of Restaurant Business	6	1
	2. Creative Restaurant Service and Technologies	6	1
	3.1. Automated Design Systems *3.2. Designing Restaurant Business Objects*	6	1
	4. Intellectual Property	3	1
	5. Healthy Eating	4,5	1
	6.1. Corporate Identity *6.2. Business Negotiations*	4,5	1
	7. Management of Restaurant Services Quality	3	1
	8. Technology of Special Food Products	4,5	1
	9. Strategic Marketing in Restaurant Business	4,5	1
	10.1. Corporate Management in Restaurant Business *10.2. Management of Service Organizations*	6	1
	11.1. Methodology and Organization of Scientific Research *11.2. Methods of Teaching in Higher School* *11.3. European Integration*	3	1

	12. Project Management in Restaurant Business	3	2
	13. Contract Law	3	2
	14.1. Psychology of Image *14.2. Psychology of Labour and Engineering Psychology*	3	2
	Practical Training	9	1
	Practical Training (pre-diploma)	3	2
	Form of attestation of those who acquire higher education	18,0 final qualifying project	
	Compulsory subjects percentage	45 (50%)	

3	**Key learning outcomes**	
	Competencies which Master must possess	
	General	**1. Instrumental** The ability to form outlook on the development of human existence, society and nature, spiritual culture. The ability to justify managerial decisions and provide their jurisdiction. **2. Interpersonal** The ability to perform communication activity. The ability to work in a group or team. The ability to work in international environment. **3. System** Self-work ability. The ability to act as a socially responsible, civic-minded person, to have more active life style and to develop leadership skills. The ability to perform professional activity according to the quality standards.
	Professio-nal	**1. Managerial** The ability to use modern theoretical grounds of strategic management in taking decisions concerning management of the activity and development of organizations in the market. Understanding of theoretical knowledge of marketing strategies of management of strategic marketing activity of restaurant business establishments on the basis of studying of legislative documents, regulations, special literature and the resources of the World information network. Understanding of psychological regularities of managerial activity and determining of psychological methods of finding constructive solutions to the conflicts. The ability to determine objects and subjects of intellectual property. Understanding of the state and problems of labour safety in restaurant business. **2. Technological** The ability to justify scientifically the usage of innovative restaurant technologies and service. **3. Prognostic**

| | | The ability to develop up-to-date planning and design decisions of restaurant business establishments. |

| | | The ability to develop up-to-date planning and design decisions of restaurant business establishments. **4. Scientific and Research** Understanding of the methodology and methods of doing scientific researches, ability to choose the field and theme of scientific research, to organize a scientific and research activity for further application its results in practical activity. Understanding of the educational process. The ability to develop scientific and methical support of the educational process in educational establishments. The ability to teach, control and assess teaching results. |