

4. Educational Program

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Kyiv National University of Trade and Economics			
Faculty of Restaurant, Hotel and Tourism Business			
EDUCATIONAL – PROFESSIONAL PROGRAM			
Field of knowledge	<i>18 “Production and Technologies”</i>		
Speciality	<i>181 “Food Technologies:</i>		
Specialization	<i>“Restaurant Technologies”</i>		
Level of higher education	First		
Degree of higher education	Bachelor		
Total number of credits	240		
Training period	3 years 10 months		
1	Requirements for the level of education of persons who begin training in educational and professional program		
	- secondary education - 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. Foreign Language for Specific Purposes	12	1,2
	2. Life Safety	3	1
	3. Higher and Applied Mathematics	6	1
	4.1. <i>Food Chemistry</i> 4.2. <i>Chemistry</i>	4,5	1
	5. Microbiology	3	1
	6. Economic Informatics	4,5	1
	7.1. <i>History of Ukrainian Culture</i> 7.2. <i>History of Ukraine</i>	3	1
	8. Physical Education	12	1,2
	9. The Ukrainian Language for Specific Purposes	3	1
	10. Physics	4,5	1
	11. Jurisprudence	4,5	1
	12. Engineering Graphics	4,5	1
	13. Commodity Science	4,5	1
	14. Philosophy	4,5	2
	15. Food Technologies	16,5	2,3
	16. Thermotechnics	3	2

17. Fundamentals of Physiology and Nutrition Hygiene	3	2
18. Applied Mechanics	3	2
19. Electrical Engineering	3	2
20. Technology of Products of Restaurant Business	21	2, 3, 4
21. Processes and Apparatus of Food Productions	3	2
22. Public Construction	3	2
23.1. Expert Examination of Alcoholic Beverages	3	2
23.2. Organization of Leisure		
23.3. Hospitality Business		
23.3. Organization of Tourism		
24.1. Oenology and Enogastronomy	3	2
24.2. Methods of Quality Control of Restaurant Services		
25. Restaurant Business Organization	10,5	3
26. Management	3	3
27. Economic Theory	3	3
28.1. Political Science	3	3
28.2. Ecology		
29.1. Fundamentals of Entrepreneurship	3	3
29.2. Fundamentals of Advertising		
30. Equipment Facilities of Restaurant Businesses	7,5	3, 4
31. Marketing	3	3
32. Economy of Restaurants	4,5	3
33. Hygiene and Sanitation	4,5	3
34.1. Psychology	3	3
34.2. Sociology		
35.1. Organization of Sommelier Work	4,5	4
35.2. Technology of Beverages		
36. Information Systems and Technologies in Restaurant Business	3,0	4
37. Catering	3	4
38. Labor Safety	3	4
39.1. Logistics	4,5	4
39.2. Merchandizing		
40. Bar Business	3	4
41. Ethnic Culinary	4,5	4
42. Accounting	3	4
43. Design	3	4
44.1. Entrepreneurial Law	4,5	4
44.2. Economic Law		
Practical Training	21	1,2,3,4
Form of attestation of those who acquire higher education	3,0	final qualifying exam
Compulsory subjects percentage		120 (50%)
3.	Key learning outcomes	
	Competencies which Bachelor must possess	
General	1. Instrumental The ability to form the outlook on the development of human existence, society and nature, spiritual culture. The ability to consider social events in their development and specific historical conditions. Self-regulation abilities, healthy life-style; the ability to work with information, including the global computer	

	<p>networks. The ability to justify managerial decisions and provide their jurisdiction.</p> <p>2. Interpersonal The ability to perform communication activity. The ability to work in a group or team. The ability to work in international environment. Critical skills, self-criticism.</p> <p>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. The ability to form thinking culture, its perception. The ability to form new ideas (creativity); the ability to adjust to new situations in the professional activity. The ability to implement projects.</p>
Professional	<p>1. Organizational The ability to organize collective work with the aim of providing food services and leisure organization. The ability to organize the process of service provision at a modern level taking into account consumers' requirements and needs.</p> <p>2. Technological The ability to develop the process of providing of the main and additional services in restaurant business establishments. The ability to develop the technological process of production and to draw up necessary guidelines. The ability to develop offers concerning the implementation of innovative restaurant technologies of production and consumer service.</p> <p>3. Engineering and technical The ability to select technological equipment, to determine the area of the premises. The ability to take decisions on efficient usage of space and physical resources. The ability to develop up-to-date planning and design decisions of restaurant business establishments.</p> <p>4. Controlling The ability to perform an efficient control of service provision quality in restaurant business establishments. The ability to control the quality of raw materials and finished products. The ability to guarantee compliance with the requirements of the applicable regulatory system.</p> <p>5. Planning The ability to develop short-term and middle-term plans of the activity of restaurant business establishments. The ability to justify products and services prices; to plan the volume of production and sale. The ability to plan the needs for recourses (physical, financial, labour) in restaurant business establishments.</p>