

**Kyiv national university of trade and economics
Faculty of restaurant, hotel and tourism business**

INFORMATION PACKAGE

European Credit Transfer System (ECTS)

Field of Study	18 Manufacturing and Processing
Subject Area	181 Food Processing «Craft technologies»
Specialization	
Educational Degree	«Master»

Head of graduate department	_____	D.V. Fedorova
Head of support group	_____	N.V. Prytulska
Head of educational program	_____	T.I. Yudina

1. Educational program.

Head of project group (Head of educational program) –
Yudina T.I., Doctor of Engineering Science, Professor

1 – General information	
Full name of IHE and structural unit	Kyiv National University of Trade and Economics, faculty of restaurant, hotel and tourism business, department of technologies and organization of restaurant business
Academic degree and qualification title	Educational degree «Master», subject area 181 «Food Processing» specialisation «Craft technologies»
Educational programme title	«Craft technologies»
Qualification title (degree), programme credits and duration	Master diploma, single, 90 credits ECTS Training period 1 year 4 months
Accreditation	To be accredited first in 2024
Cycle\level	National Qualifications Framework of Ukraine – level 7, FQ-EHEA – cycle 2, EQF-LLL – level 7
Academic background	To get a “Master” degree applicants must have a “Bachelor” degree, “Specialist” education and qualification level, a “Master” degree
Language(s) of instruction	Ukrainian
Programme duration	01.07.2024
Permanent educational programme link	https://knute.edu.ua
2 – Educational program aim	
Formation of higher education students' knowledge, skills and abilities to solve complex problems in the field of production and management of quality and safety of craft food products, which involves research and innovation activities and is characterized by uncertainty of conditions and requirements.	
3 – Educational programme description	
Subject area (field of study, speciality, and specialization)	Field of study 18 «Manufacturing and Processing» Subject area 181 «Food Processing» Specialization «Craft technologies»
Educational programme orientation	The programme is academic.
The main focus of the educational programme and specialization	Special education in the field of craft food production, acquisition of theoretical knowledge and practical skills, the application of which is aimed at solving professional problems in the activities of restaurant business entities; creation of motivational conditions for competitive selection of the most talented young people for obtaining the degree of Doctor of Philosophy within the framework of the relevant educational and scientific program at the third level of higher education. Key words: craft, local raw products, food products, craft production, chemical engineering system, craft technologies, food technologies engineering, craft production design
Specific features of the programme	In-depth study and knowledge of fundamental and applied scientific bases of innovative activity in the field of craft technologies for the purpose of development and introduction in production of

	qualitative and safe food products; practical training in the field of craft technologies, practical training in Ukraine and abroad; interactive field laboratory classes, conducting master classes with the involvement of well-known practical specialists of craft food production.
4 – Carrier opportunities and further learning	
Carrier opportunities	Employment at enterprises, institutions and organizations of all forms of ownership in accordance with the National Classification of Ukraine "Classification of Professions" DK 003:2010 in the positions of specialists: production director, head of production network, head of scientific and technical preparation of production, technical head of production units, professionals in the field of efficient economic activity, rationalization of production, innovation, project management professionals, quality control professionals.
Further learning	Further studies at the third level of higher education. Acquisition of additional qualifications in the system of postgraduate education.
5 – Training and Assessment	
Teaching and learning	Lectures, laboratory and practical classes in small groups, distance learning courses, problem-oriented learning, self-study, learning through practical training.
Assessment	Assessment is carried out according to “Regulations on the organization of the educational process of students”, “Assessment of students’ and post graduates’ academic results regulations”.
6 – Programme competences	
Integral competence (IC)	Ability to solve research and/or innovation problems in the field of food technology
General competence (GC)	GC1. Ability to search, process and analyze information from various sources. GC2. Ability to conduct research at the appropriate level. GC3. Ability to generate new ideas (creativity). GC4. The ability to act socially responsibly and consciously. GC5. Ability to work in an international context.
Professional competence (PC)	PC 1. Ability to choose and apply specialized laboratory and technological equipment and devices, science-based methods and software for scientific research in the field of food technology, <i>particularly craft food technologies</i> . PC 2. Ability to plan and perform research considering global trends in scientific and technological development of the industry PC 3. Ability to protect intellectual property in the field of food technology PC 4. Ability to develop programs for the effective functioning of the food industry and/or restaurants in accordance with the forecasts of the industry in the context of globalization. PC 5. Ability to present and discuss the results of research and projects. PC 6. Ability to ensure the quality and safety of food products, <i>particularly craft food products</i> , during the implementation of technological innovations at the enterprises of the industry. <i>PC 7. Ability to develop new generation food products,</i>

	<p><i>including functional ones, based on the principles of food combinatorics and the use of safe, biologically complete raw food and innovative ingredients.</i></p> <p><i>PC 8. Ability to formulate and implement personal models of professional activity in the field of craft food technology.</i></p>
7 - Program learning outcomes	
	<p>PLO1. Search, systematize and analyze scientific and technical information from various sources to solve professional and scientific problems in the field of food technology, <i>particularly craft food technologys.</i></p> <p>PLO 2. Make effective decisions, evaluate and compare alternatives in the field of food technology, <i>particularly craft food technology</i>, including in uncertain situations and in the presence of risks, as well as in interdisciplinary contexts.</p> <p>PLO 3. Use special equipment, modern methods and tools, including mathematical and computer modeling to solve complex problems in food technology.</p> <p>PLO 4. Apply statistical methods of processing experimental data in the field of food technology, use specialized software for processing experimental data.</p> <p>PLO 5. Select and implement effective technologies, equipment and rational methods of production management in practical production activities taking into account global trends in food technology.</p> <p>PLO 6. Create and implement programs for the development of enterprises of the industry in the short and long term, analyze and evaluate their effectiveness, environmental and social consequences</p> <p>PLO 7. Have specialized conceptual knowledge, including modern scientific achievements in the field of food technology, clearly and unambiguously share personal knowledge, conclusions and arguments with specialists and non-specialists.</p> <p>PLO 8. Protect intellectual property in the field of food technology, perform appropriate patent research, prepare documents for patents on inventions and utility models.</p> <p>PLO 9. Have excellent skills in state and foreign languages to discuss professional activities, research results and innovations in the field of food technology, <i>craft food technology in particular.</i></p> <p>PLO 10. To plan and carry out scientific research in the field of food technologies, to analyze their results, to argue conclusions.</p> <p>PLO 11. Assess and eliminate risks and uncertainties in making technological and organizational decisions in production conditions to ensure the quality and safety of food.</p>
8 – Resource support for programme implementation	
Academic staff	100% of the teaching staff that trains masters in the educational program "Craft technologies" have scientific degrees in the specialty. The participation of foreign specialists and practitioners in the teaching of disciplines of the training cycle is possible.
Facilities	The use of specialized laboratories of the university as well as production facilities at the leading enterprises manufacturing craft food products and restaurants.
Informational, teaching and learning materials	General scientific and special sources of information, educational, methodical and monographic literature, information resources of the distance learning system and the Internet.

9 – Academic mobility	
National credit mobility	Based on bilateral agreements between KNUTE and universities of Ukraine on academic mobility.
International credit mobility	Within the framework of the EU Erasmus + program on the basis of bilateral agreements on international academic mobility between KNUTE and higher education institutions of the partner countries; due to the conclusion of agreements on double degrees, on long-term international projects that consider student training, issuance of double diplomas, etc.
Training of foreign students	Conditions and features of the educational program in the context of teaching foreign citizens: knowledge of the Ukrainian language at B1 level at least.

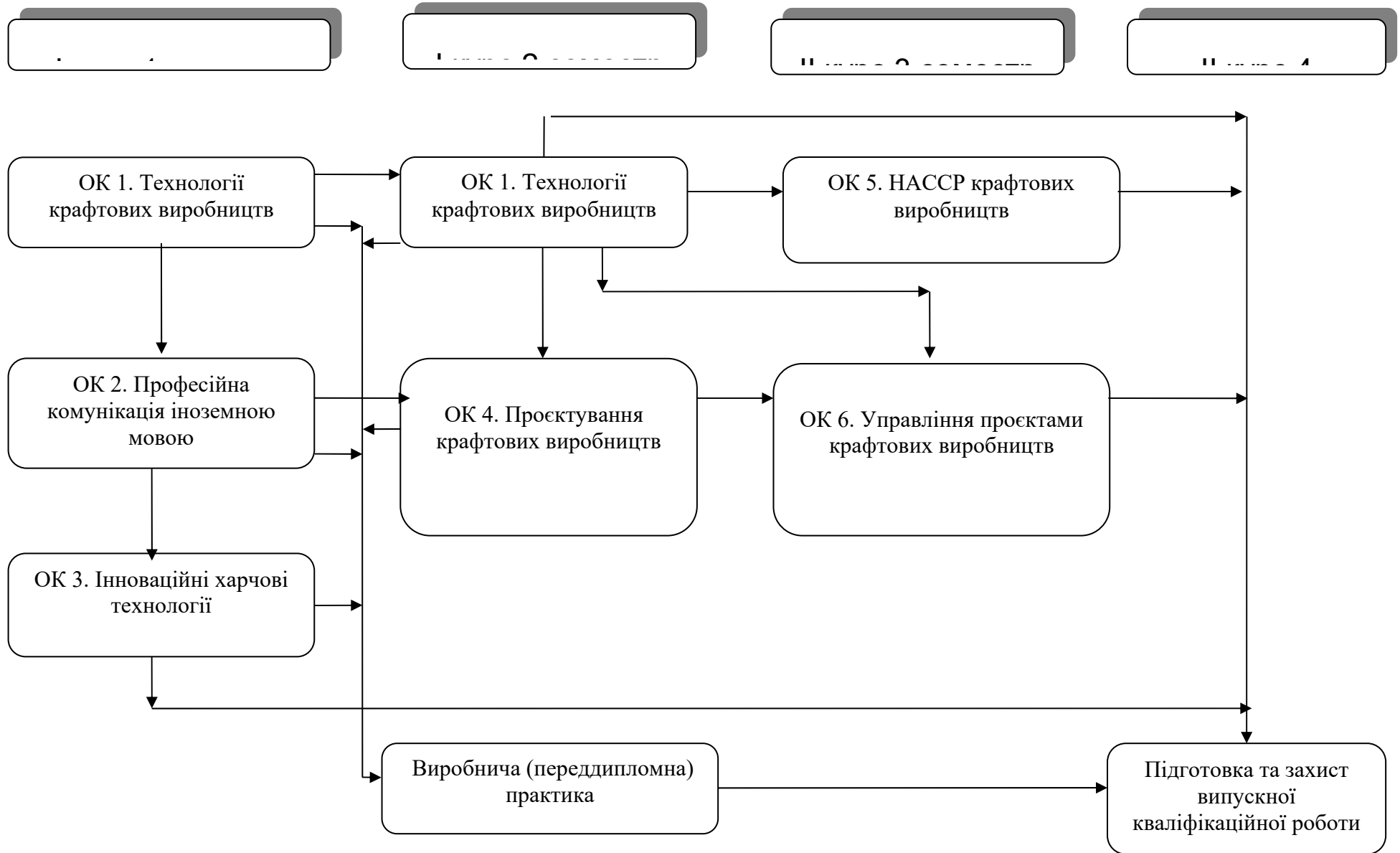
2. List of educational program components and their logical order

2.1. List of educational program components

Academic subject code	Educational Programme components (courses, course papers, trainings, qualifying examination, graduation work)	Total credits
Обов'язкові компоненти ОП		
CC 1.	Craft production technologies	13,5
CC 2.	Professional communication in a foreign language	6
CC 3.	Innovative food technologies	6
CC 4.	Craft production design	7,5
CC 5.	HACCP of craft production	6
CC 6.	Project management in craft production	6
Total credits for compulsory components:		45
Optional components of EP		
OC1	Audit of investment projects	6
OC2	Business engineering	6
OC3	Hygiene and sanitation	6
OC4	Business negotiations	6
OC5	Contract law	6
OC6	Economic analysis	6
OC7	Examination of goods	6
OC8	Intellectual property	6
OC9	Internet marketing	6
OC10	Consumer's law	6
OC11	Concepts and restaurant creative approach	6
OC12	Logistics management	6
OC13	Methodology and organization of scientific research	6
OC14	Public speaking	6
OC15	Valuation of business and property of the enterprise	6
OC16	Legal regulation of business security	6
OC17	Business psychology	6
OC18	Strategic marketing of craft production	6
OC19	Technologies of food production	6
OC20	Business process management	6
OC21	Food microbiology	6
OC22	Chemistry of taste, smell, color	6
Total credits for optional components:		24
Practical training		
	Practical (pre-diploma) training	9
Competence assessment		
	Preparation and defense of final qualification work	12
TOTAL NUMBER OF CREDITS		90

For all educational program components the form of final control is an exam.

2.2. Структурно-логічна схема ОП



3. Competence assessment form for higher education applicants

Competence assessment is carried out in the form of public defense of the final qualifying work.

The final qualifying work should be aimed at solving a complex problem or a problem in the field of food technology, which involves research and/or innovation and is characterized by uncertainty of conditions and requirements.

The final qualifying work must not contain academic plagiarism, fabrication, falsification.

The final qualifying work must be published on the official website of the higher education institution or its subdivision, or in the repository of the higher education institution.

4.1. Program Competences and EP Compulsory Components Matrix

Components Competences	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6
GC 1	x	x	x	x	x	x
GC 2			x	x		
GC 3	x		x	x		x
GC 4	x		x			x
GC 5		x	x		x	
PC 1	x		x			
PC 2	x		x			
PC 3			x			
PC 4					x	x
PC 5	x	x	x	x		x
PC 6					x	
PC 7			x			
PC 8	x		x	x		x

4.2. Program Competences and EP Optional Components Matrix

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
GC 1	x			x	x	x	x	x	x		x	x	x		x	x	x	x	x	x		
GC 2						x	x		x				x					x				
GC 3		x									x		x					x				
GC 4	x			x	x			x	x	x					x	x	x	x				
GC 5		x	x	x	x				x	x		x						x				
PC 1		x					x						x							x	x	x
PC 2		x											x						x	x		
PC 3					x			x					x			x						
PC 4						x			x			x			x		x	x				
PC 5	x			x	x			x						x								
PC 6			x				x														x	
PC 7			x								x								x		x	x
PC 8		x			x						x						x	x		x		

5.1. Program learning outcomes and EP compulsory components Matrix

Components Program learning outcome	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6
LO1	x		x	x		
LO2			x		x	x
LO3			x	x		
LO4	x		x	x		
LO5	x		x	x		x
LO6						x
LO7	x	x	x	x		
LO8			x			
LO9		x				
LO10			x			
LO11	x		x	x	x	

5.2. Program learning outcomes and EP 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
LO1		x		x			x			x	x	x	x					x	x			
LO2	x			x	x	x			x		x	x			x	x	x	x		x		
LO3		x					x						x						x			
LO4	x								x				x									
LO5	x	x									x	x			x					x		
LO6	x				x	x					x				x	x		x		x		
LO7			x	x		x	x			x				x					x		x	x
LO8								x														
LO9					x									x								
LO10			x										x						x		x	x
LO11	x	x	x				x					x			x	x	x			x	x	x