3. Educational Programme

3.1. Profile of the Educational Programme in Subject Area G 13 "Food Technologies"

Educational Program: "Craft Technologies"

Director of the Master's degree programme - Tetiana Yudina, Doctor of Technical Sciences, Professor, Professor of the Department of Restaurant and Craft Technologies.

1 – GENERAL INFORMATION	
Full Name of the Higher Education Institution and Structural Unit	State University of Trade and Economics Faculty of Technologies and Business Department of Restaurant and Craft Technologies
Academic Degree and Qualification Title in the Original Language	Master Degree Qualification – Master in Food Technologies
Field of Study	G Engineering, Manufacturing and Construction
Subject Area	G 13 Food Technologies
Educational Programme Title	Craft Technologies
Restrictions on Modes of Study	No restrictions
Compliance with the Higher Education Standard of the Ministry of Education and Science of Ukraine	Complies with the Higher Education Standard of the Ministry of Education and Science of Ukraine (Order No. 1295 dated October 22, 2020)
Qualification Title (Degree), Programme Credits and Duration	Master's Diploma, Single Degree Scope of the Educational and Professional Program – 90 ECTS credits Standard Duration of Study – 1 year and 4 months
Accreditation Status	Initial accreditation is scheduled for 2026
Cycle/Level of Higher Education	NQF[1] of Ukraine – Level 7, FQ-EHEA[2] – Second Cycle, EQF-LLL[3] – Level 7
Academic backgrounds	Applicants eligible for admission to the Master's degree programme must hold a Bachelor's degree, a Specialist qualification, or a Master's degree.
Language(s) of Instruction	Ukrainian, English
The validity period of the educational programme	Effective until the adoption of a revised educational and professional programme.
Educational programme link	https://knute.edu.ua
2 - AIMS OF THE EDUCATIONAL PROGRAMME	
Development of knowledge, skills, and competencies necessary to solve complex tasks in the field of craft food production, as well as quality and safety management, which involves conducting research and innovative activities under uncertain conditions and evolving requirements.	
3 – DESCRIPTION OF THE EDUCATIONAL PROGRAMME	
Academic Domain	
The object of study and professional activity of a Master's in Food Technology includes technological processes and food products. *The educational objectives* aim to develop students' ability to solve complex problems and challenges in food technology, which involves conducting research and/or implementing innovations under uncertain conditions and requirements.	

[1] NQF of Ukraine – National Qualifications Framework
[2] FQ-EHEA — Framework for Qualifications of the European Higher Education Area
[3] EQF-LLL — European Qualifications Framework for Lifelong Learning

The theoretical content of the subject area includes scientific concepts, categories, principles, methods, and food technologies.
Methods, techniques, and technologies: quality and food safety assurance methodologies; methods for planning and conducting experimental research and processing its results; food production technologies; information and computer technologies.
Tools and equipment: specialized laboratory and technological equipment and devices (following the educational programme requirements), computer hardware, and software.

Educational Programme Orientation

Educational and professional; applied; research-oriented

Core Focus of the Educational Programme

Specialized education in the field of craft food production, acquisition of theoretical knowledge and practical skills aimed at solving professional challenges in the activities of food industry enterprises and the restaurant business. The programme also fosters motivational conditions for the competitive selection of the most talented youth to pursue a Doctor of Philosophy degree within the corresponding educational and research programme at the third cycle of higher education.
Keywords: craft, local raw materials, food products, craft production, chemical-technological system, craft technologies, food technology engineering, craft production design.

Specific Characteristics of the Programme

In-depth study and understanding of the fundamental and applied scientific foundations of innovation in the field of craft food technologies, aimed at the development and implementation of high-quality and safe food products. Practical training in the field of craft technologies, including internships in Ukraine and abroad. Interactive off-site laboratory sessions and masterclasses conducted with the participation of leading specialists in craft food production.

4 – EMPLOYABILITY AND FURTHER EDUCATION OPPORTUNITIES OF GRADUATES

Employability

Employment is possible in enterprises, institutions, and organizations of all forms of ownership, in accordance with the National Classifier of Ukraine "Classification of Occupations" DK 003:2010, as amended by the Order of the Ministry of Economic Development and Trade of Ukraine No. 259 dated February 15, 2019.
Graduates are qualified to hold the following positions:
– Production Director
– Head of a network of production facilities
– Head of departments for the scientific and technological preparation of production
– Technical Manager of production units
– Specialists in efficient economic activities, production optimization, and innovation management
– Project Management Professionals
– Quality Control Professionals

Further education opportunities

Continued studies at the third (educational and research) cycle (PhD) of higher education.
Acquisition of additional qualifications within the adult education system.

5 – TEACHING AND ASSESSMENT

Teaching and Learning

A balanced combination of in-person academic activities (such as lecture-discussions, presentation-based lectures, seminars, laboratory and practical sessions in small groups, independent work with information sources, and consultations with instructors), distance learning, and self-directed study.
The approach is grounded in problem-based, interactive, and self-directed learning, as well as experiential learning through practical training.

Assessment

Learning outcomes are assessed in accordance with the “Regulations on the Assessment of Learning Outcomes of Students and Postgraduates at the State University of Trade and Economics” and include the following control procedures: ongoing (formative) and final (summative) assessments, as well as attestation.

Ongoing assessment is conducted during practical and laboratory sessions and based on the results of independent work. It includes the evaluation of students’ theoretical knowledge during seminars and practical skills demonstrated in the laboratory and hands-on tasks.

Final assessment refers to evaluation procedures aimed at determining whether the learning outcomes achieved by a student meet the requirements of the educational program for a specific component. It is conducted at the university in the form of pass/fail assessments and examinations. At the State University of Trade and Economics, student performance is evaluated on a 100-point scale, where: – 60–100 points indicate satisfactory learning outcomes entitling the student to earn ECTS credits;

– 0–59 points reflect unsatisfactory outcomes, which do not entitle the student to receive ECTS credits.

6- PROGRAMME COMPETENCES	
Integral competence (IC)	
Ability to Solve Research and/or Innovation-Oriented Tasks in the Field of Food Technology The ability to address and solve tasks of a research and/or innovative nature within the domain of food technology.	
General competences (GCs)	
GC 1.	Ability to search, process, and analyze information from various sources.
GC 2.	Ability to conduct research at an appropriate academic level
GC 3.	Ability to generate new ideas (creativity)
GC 4.	Ability to act in a socially responsible and conscious manner
GC 5.	Ability to work in an international context
Professional and Subject-Specific Competences (PCs)	
PC 1.	Ability to select and apply specialized laboratory and technological equipment, scientifically grounded methods, and software for conducting research in the field of food technology, *including craft food technologies.*
PC 2.	Ability to design and implement scientific research, taking into account global trends and advancements in the scientific and technological development of the relevant sector.
PC 3.	Ability to protect intellectual property in the field of food technology
PC 4.	Ability to develop programs for the efficient operation of food industry enterprises and/or food service establishments in accordance with industry development forecasts under globalization conditions.
PC 5.	Ability to present and discuss the results of scientific research and projects
PC 6.	Ability to maintain high standards of quality and safety in food production — *particularly in craft food manufacturing* — while introducing and applying technological innovations at industry enterprises.
PC 7.	*Ability to design and develop advanced food products — including functional ones — by applying the principles of food combinatorics and utilizing biologically valuable, safe raw materials along with innovative ingredients.*
PC 8.	*Ability to design new or modernize existing enterprises (workshops, production units) for craft food manufacturing and/or food service establishments utilizing craft technologies.*
PC 9.	*Ability to develop and implement personal models of professional practice in the field of craft food technologies.*
7- PROGRAMME LEARNING OUTCOMES (LOs)	
LO 1.	Retrieve, organize, and analyze scientific and technical information from various sources to address professional and research challenges in food technology, *including craft food technologies.*
LO 2.	Make effective decisions and evaluate alternatives in the field of food technology, *including craft food technologies*, under uncertainty, risk, and in interdisciplinary contexts.
LO 3.	Apply specialized equipment, advanced methods, and tools — including mathematical and computer modeling — to solve complex problems in food technology.
LO 4.	Apply statistical methods for processing experimental data in food technology and to use specialized software for data analysis.
LO 5.	Select and implement effective technologies, equipment, and rational production management approaches in practical operations, taking into account global trends in the development of food technology.
LO 6.	Develop and implement short- and long-term development programmes for enterprises in the sector; analyze and assess their efficiency, as well as their

	environmental and social impact.
LO 7.	Possess specialized conceptual knowledge, including current scientific advances in the field of food technologies; communicate one's knowledge, conclusions, and reasoning clearly and unambiguously to both experts and non-experts.
LO 8.	Ensure intellectual property protection in the field of food technologies, carry out relevant patent research, and prepare documentation for obtaining patents for inventions and utility models.
LO 9.	Demonstrate fluency in both the state and foreign languages for discussing professional activities, research outcomes, and innovations in the field of food technologies, including *craft food technologies*.
LO 10.	Plan and conduct scientific research in the field of food technologies; analyze the results and substantiate the conclusions.
LO 11.	Assess and mitigate risks and uncertainties when making technological and organizational decisions in production settings to ensure the quality and safety of food products.
LO 12.	*Be able to design new and upgrade existing enterprises (workshops, production units) for the manufacture of craft food products using computer-aided design (CAD) systems and specialized software.*

8- RESOURCE SUPPORT FOR PROGRAMME IMPLEMENTATION

Academic and Teaching Staff

Fully complies with the Licensing Requirements for the provision of educational activities. The educational and professional program "Craft Technologies" is implemented by academic and teaching staff holding academic degrees and/or titles, in accordance with the current legislation of Ukraine, and possessing sufficient scientific and professional qualifications. The educational process also involves industry practitioners, representatives of professional associations, and international partners.
All academic and teaching staff undergo internship or advanced training every five years.

Facilities and Equipment

Fully complies with the Licensing Requirements for conducting educational activities. For the convenience of higher education applicants, the university operates a corporate distance learning system and an automated educational process management system "MIA: Education". The university is equipped with specialized technological laboratories and modern computer classrooms with dedicated software. A Training and Research Center for Business Simulation is in operation, along with a Smart Library. All necessary conditions have been created to support the education of persons with disabilities. The university also provides access to the social and living infrastructure of the State University of Trade and Economics.

Information, Teaching and Methodological Support

An ECTS Information Package is developed for each educational programme offered by the university.
Every student, via their personal account in the automated educational management system "MIA: Education", can access and generate their individual study plan, view the curriculum, monitor acquired grades for courses, consult the class schedule, and communicate with participants of the educational process.
Course summary, course outline, syllabi and assessment criteria for each educational component are available on the corporate distance learning platform.
The university's electronic repository provides full-text access to the State University of Trade and Economics's scientific and educational literature, as well as manuscripts of qualification papers and doctoral theses.
To enhance student convenience, the university has developed a Catalogue of Academic Courses, enabling students to choose elective educational components in accordance with their academic interests.

9- ACADEMIC MOBILITY

National credit mobility

National credit mobility is implemented within the framework of cooperation memoranda concluded between SUTE (State University of Trade and Economics) and other higher education institutions (or

research institutions) in Ukraine, in accordance with national legislation.
International credit mobility
The university has concluded cooperation agreements between SUTE and foreign higher education institutions, under the Erasmus+ scheme, including student exchanges and joint academic initiatives.
Training of foreign students
It is carried out in accordance with the requirements of the current legislation.

3.2. LIST OF THE EDUCATIONAL PROGRAMME COMPONENTS AND THEIR LOGICAL ORDER

3.2.1. List of the EP[4] Components

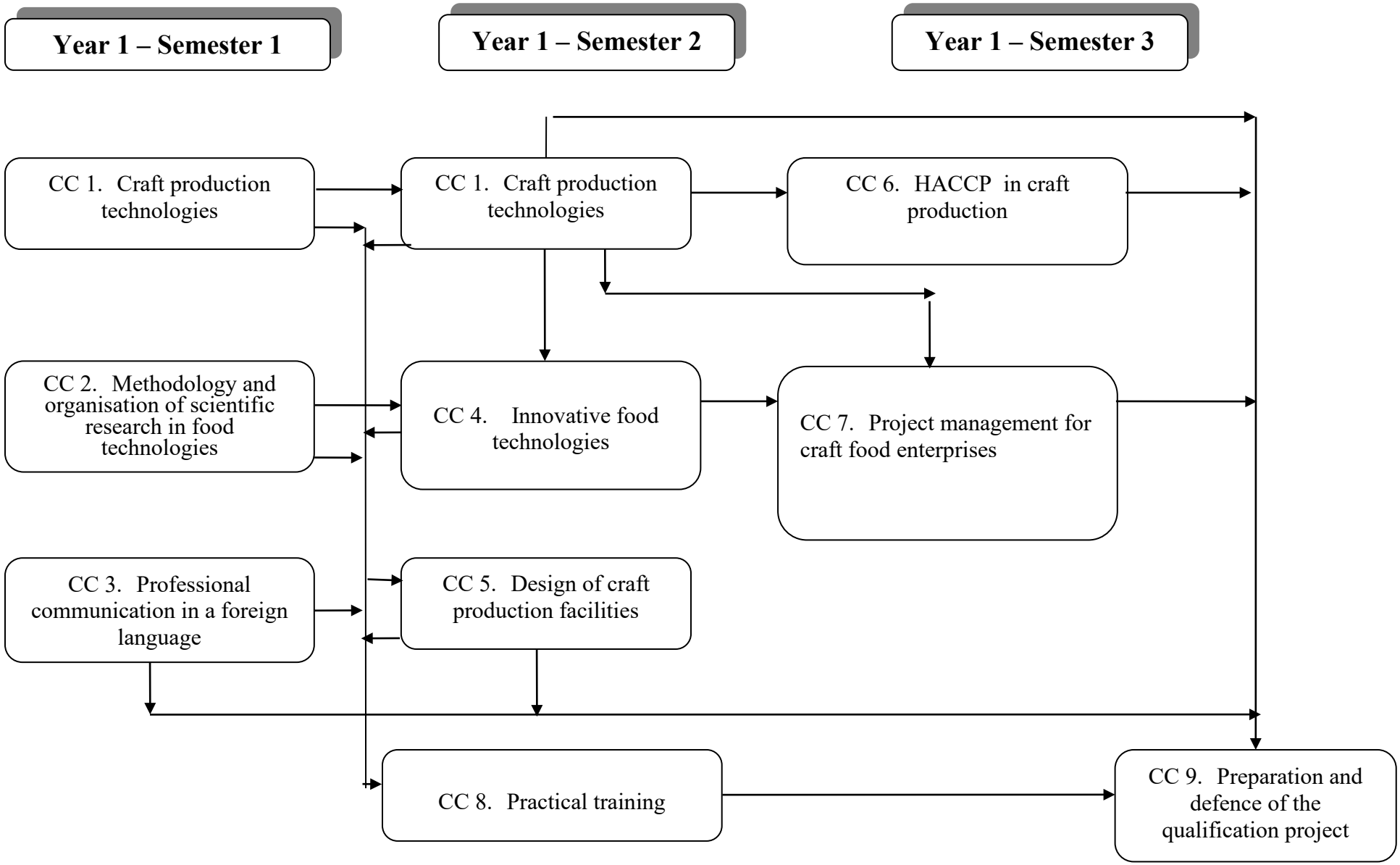
Subject code	The Educational Programme Components	ECTS credits	Form of Assessment
	EP Compulsory Components (CC)		
CC 1.	Craft production technologies	9	Examination
CC 2.	Methodology and organisation of scientific research in food technologies	6	Examination
CC 3.	Professional communication in a foreign language	6	Examination
CC 4.	Innovative food technologies	6	Examination
CC 5.	Design of craft production facilities	6	Examination
CC 6.	HACCP in craft production	6	Examination
CC 7.	Project management for craft food enterprises	6	Examination
CC 8.	Practical training	9	Credit
CC 9.	Preparation and defence of the qualification project	12	Defence
	Total credits for compulsory components:	**66**	
	EP Optional Components (OCs)		
OC 1	Educational component 1	6	Examination
OC 2	Educational component 2	6	Examination
OC 3	Educational component 3	6	Examination
OC 4	Educational component 4	6	Examination
	Total credits for optional components:	**24**	
Total credit load of the educational programme:		**90,0**	

Students select elective academic courses through their personal account on the "MIA: Education" portal.

Descriptions of the academic courses and their prerequisites are provided in the SUTE Catalogue of Academic Courses.

[4] EP –Educational Programme

3.2.2. Structural and Logical Scheme of the Educational Programme



3.3. FORM OF ATTESTATION OF HIGHER EDUCATION APPLICANTS

The attestation is conducted in the form of a public defence of the qualification project.

The qualification project must address a complex problem or task within the field of food technologies, requiring research and/or innovation, and characterised by uncertainty of conditions and requirements.

The qualification project must not contain academic plagiarism, fabrication, or falsification.

It must be published on the official website of the higher education institution or its relevant subdivision, or made available in the institution's official repository.

3.4. MATRIX OF CORRESPONDENCE BETWEEN THE PROGRAMME COMPETENCES AND THE EP COMPULSORY COMPONENTS

Components / Competences	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9
GC1	**x**	**x**	**x**	**x**	**x**	**x**	**x**	**x**	**x**
GC2		**x**		**x**				**x**	**x**
GC3	**x**			**x**			**x**	**x**	**x**
GC4	**x**			**x**	**x**	**x**	**x**	**x**	**x**
GC5	**x**		**x**	**x**		**x**		**x**	**x**
PC1		**x**		**x**				**x**	**x**
PC2		**x**		**x**				**x**	**x**
PC3		**x**						**x**	**x**
PC4	**x**				**x**		**x**		**x**
PC5		**x**	**x**	**x**			**x**	**x**	**x**
PC6						**x**			**x**
PC7				**x**				**x**	**x**
PC8					**x**				**x**
PC 9	**x**						**x**		**x**

3.5. MATRIX OF ALIGNMENT BETWEEN PROGRAMME LEARNING OUTCOMES AND MANDATORY EDUCATIONAL COMPONENTS

Components / Programme learning outcomes	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9
LO1	x	x	x	x				x	x
LO2	x					x	x		x
LO3		x						x	x
LO4		x						x	x
LO5	x			x			x	x	x
LO6					x		x		x
LO7				x		x		x	x
LO8		x						x	x
LO9			x					x	x
LO10		x		x				x	x
LO11						x	x	x	x
LO 12					x				x

Recommended Optional Academic Components (OCs)

Subject code	Educational Components	Credits ЄКТС
OC 1	Restaurant concepts and creative design	6
OC 2	Wellness and health-oriented nutrition	6
OC 3	Public speaking and rhetorical skills	6
OC 4	Business psychology	6
OC 5	Strategic marketing for craft food enterprises	6
OC 6	Business process management	6