3. Study Programme.

3.1. Profile of the study programme «Restaurant Technologies» in specialty G 13 «Food Technologies».

Guarantor of the study programme – Olena Hrabovska, Professor, Doctor of Sciences (Food Technology), Professor of the Department of Restaurant and Craft Technologies.

1 – GENERAL INFORMATION	
Full name of IHE 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	Master's degree in higher education specialty «Food Technologies»
Field of knowledge	*G «Engineering, Manufacturing, and Construction»*
Speciality	*G 13 «Food Technologies»*
Official Study Programme Title	«Restaurant Technologies»
Restrictions on Forms of Education	No restrictions
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 (Order No. 382 from March 4, 2020)
Diploma type and volume of the programme	Master's degree, single. 90 credits ECTS. Training period – 1 year 4 Months
Accreditation	Initial accreditation is scheduled for 2025
Cycle/Level	HPK of Ukraine – level 7, FQ-EHEA – second cycle, EQF-LLL – level 7
Preconditions	Persons who have obtained a Bachelor's degree, a specialist's educational qualification level, a Master's degree are admitted to study for a Master's degree
Language(s) of instruction	Ukrainian
Duration of the study programme	Until July 1, 2024

Study Programme Link	https://knute.edu.ua

2 – STUDY PROGRAMME AIM

Formation of knowledge, skills, and abilities in higher education students to solve complex problems in the field of production and quality and safety management of food and *restaurant products*, project management, and implementation of production, technological, and organizational innovations in the activities of restaurant industry entities, which involves conducting research and innovation activities

3 - STUDY PROGRAMME GENERAL INFORMATION

Subject area

The object of study and professional activity of the master's degree in food and *restaurant* technology is technological processes and food/restaurant products.

The goal of the study*:* formation of higher education students' ability to solve complex problems and problems of food technologies, which involves conducting research and/or implementing innovations and is characterized by uncertainty of conditions and requirements.

Theoretical content of the subject area: scientific concepts, categories, principles, methods, food technologies.

Methods, techniques and technologies: methods of ensuring the quality and safety of food products, methods of planning and conducting, experimental research and processing their results, food production technologies, information and computer technologies.

Tools and equipment: specialized laboratory and technological equipment and devices (according to the requirements of the study programme), computer equipment and software.

Study Programme Orientation

Educational and professional with an academic orientation

Study Programme Main Focus

The study programme is aimed at training educational and professional personnel to solve professional tasks in the activities of restaurant business entities, the introduction of modern equipment and innovative restaurant technologies. Focusing educational trajectories on mastering theoretical knowledge and practical skills for developing new formats and concepts of restaurant establishments, ensuring the quality and safety of food products during the implementation of technological innovations, solving professional and scientific tasks with the possibility of acquiring the necessary entrepreneurial and research skills in the activities of restaurant business entities; creating motivational conditions for the competitive selection of talented young people to obtain a degree within the framework of the relevant educational and scientific program at the 3rd level of higher education.

Keywords: production, food products, innovative restaurant technologies, design, analysis, restaurant creativity, restaurant business.

Features of the Programme

Multidisciplinary training of specialists for the restaurant business. In-depth study of the fundamental and applied scientific foundations of innovative activity in the field of food technologies in order to develop and implement high-quality and safe restaurant products.

Interactive laboratory classes, conducting master classes with the involvement of well-known practical specialists in the restaurant business. Practical training in the field of restaurant business in Ukraine and abroad with obtaining certificates.

The opportunity to demonstrate practical skills at international competitions and Olympiads in restaurant technologies.

4 – CAREER OPPORTUNITIES AND FURTHER LEARNING

Career Opportunities

Employment at enterprises, institutions and organizations of all forms of ownership in accordance with the National Classifier of Ukraine "Classification of Professions" DK 003:2010 (with amendments, current edition – from 12/13/2024).

1210.1 Manager of a catering enterprise;

1222.2 Head of the shop, production foreman, shop foreman, head (manager) of a production laboratory, head of a production control laboratory;

1225 Head of production; 1225 Head of a catering enterprise; 1225 Head (manager) of a canteen; 1225 Head of production (at a catering enterprise); 1237.1 Chief cook, chief technologist, chief technologist of the project; 1237.2 Head of a pilot production shop; 1315 Restaurant manager (cafe, dining room, etc.); 1315 Head of restaurant section (cafe, dining room, etc.); 1315 Restaurateur; 2419.1 Researcher (innovative restaurant technologies, production rationalization) 2471.1 Quality control professional. 2482.2 Restaurant specialist.
Further Learning
Continuation of studies at the third educational and scientific level of higher education. Acquisition of additional qualifications in the postgraduate education system.
5 – TRAINING AND ASSESSMENT
Teaching and Learning
Lectures, laboratory and practical classes in small groups, distance courses, problem-oriented learning, self-study, learning through practical training. Student-centered learning, which is carried out in the form of lectures, practical/seminar classes and laboratory work; consultations with teachers; completion of individual tasks for independent work or team solving of situational tasks, cases in order to develop creative thinking and the ability to work in a team; master classes, open lectures, trainings, business games with leading specialists in the industry; professional and research practices; completion of qualification work. During teaching, the use of textbooks, study guides, lecture notes, methodological recommendations, electronic training courses developed by the scientific and pedagogical staff of the university, periodicals and the Internet, distance learning technologies is provided. The educational process for applicants at the university can be combined with practical training in the workplace during field trips to restaurant establishments.
Assessment
The evaluation is carried out in accordance with the "Regulations on the evaluation of the results of students' and postgraduate studies at SUTE" and the "Regulations on the organization of the educational process of students".
6 – PROGRAM COMPETENCIES
Integral Competencies
The ability to solve problems of a research and/or innovative nature in the field of *restaurant* technologies *and business under uncertain conditions and requirements*.

General Competencies (GC)	
GC1	Ability to search, process and analyze information from various sources
GC2	Ability to conduct research at an appropriate level
GC3	Ability to generate new ideas (creativity)
GC4	Ability to act socially responsibly and consciously
GC5	Ability to work in an international context
Professional Competencies (PC)	
PC1	Ability to choose and use specialized laboratory and technological equipment and devices, science-based methods and software for conducting scientific research in the field of food technologies
PC2	Ability to plan and carry out scientific research taking into account global trends in scientific and technical development of the industry
PC3	Ability to protect intellectual property in the field of food technology
PC4	The ability to develop programs for the effective functioning of food industry enterprises and/or restaurant establishments in accordance with forecasts of the development of the industry in the conditions of globalization

PC5	Ability to present and discuss the results of scientific research and projects
PC6	The ability to ensure the quality and safety of food products during the implementation of technological innovations at the enterprises of the industry
PC 7	*The ability to develop food products of a new generation, including functional ones, based on the principles of food combinatorics and the use of safe, biologically complete raw materials and innovative ingredients*
PC8	*Ability to design new or modernize existing enterprises (workshops, production sites) for the production of food products and/or restaurant establishments*
PC9	*Ability to formulate and implement own models of professional activity in the field of food technologies*
7 - PROGRAM LEARNING OUTCOMES (PLO)	
PLO1	Search, systematize and analyze scientific and technical information from various sources to solve professional and scientific tasks in the field of food and *restaurant* technologies
PLO2	Make effective decisions, evaluate and compare alternatives in the field of food technologies and *restaurant technologies*, including in uncertain situations and in the presence of risks, as well as in interdisciplinary contexts
PLO3	Apply special equipment, modern methods and tools, including mathematical and computer modeling to solve complex problems in food and *restaurant technologies*
PLO4	Apply statistical methods of processing experimental data in the field of food and *restaurant technologies*, use specialized software for processing experimental data
PLO5	To choose and implement effective technologies, equipment and rational methods of production management in practical production activities, taking into account global trends in the development of food and *restaurant technologies*
PLO6	Develop and implement short- and long-term development programs for industry enterprises, analyze and evaluate their effectiveness, environmental and social consequences
PLO7	Have specialized conceptual knowledge, including modern scientific achievements in the field of food and *restaurant technologies*, clearly and unambiguously communicate own knowledge, conclusions and arguments to specialists and non-specialists
PLO8	Protect intellectual property in the field of food and *restaurant technologies*, perform relevant patent research, prepare documents for obtaining patents for inventions and utility models
PLO9	Fluency in national and foreign languages to discuss professional activities, research results and innovations in the field of food and *restaurant technologies*
PLO10	Plan and carry out scientific research in the field of food and *restaurant technologies* technologies, analyze their results, argue the conclusions
PLO11	Assess and eliminate risks and uncertainties when making technological and organizational decisions in production conditions to ensure the quality and safety of food products
PLO12	*Be able to design new and modernize existing enterprises (workshops, production sites) for the production of craft food products using automated design systems and software*
8 – RESOURCE SUPPORT FOR PROGRAM IMPLEMENTATION	
Academic staff	
The teaching staff who is involved in the "Restaurant Technologies" study programme must have professional knowledge and skills in the field of restaurant technology.	

Facilities
The use of specialized laboratories of the university, as well as establishments of the restaurant business.
Informational, Teaching and Learning Materials
For each study programme at the university, an ECTS Information Package is being developed. Each student, through his personal account of "MIA: Education", can review and form his own individual plan, view the curriculum, points earned by disciplines, class schedule, and communicate with participants in the educational process. Programs, work programs, discipline syllabi, and assessment criteria for study components are posted on the corporate distance learning platform. The university's electronic repository provides full-text access to SUTE scientific and educational literature, manuscripts of qualification works and dissertations for obtaining scientific degrees. For the convenience of higher education applicants, the university has developed a Catalog of Academic Disciplines, according to which students have the right to choose selective educational components.
9 – ACADEMIC MOBILITY
National credit mobility is carried out within the framework of the concluded memorandums of cooperation between DTEU and other higher education institutions (scientific institutions) of Ukraine in accordance with the legislation.
International Credit Mobility
Within the framework of the EU Erasmus + programme on the basis of bilateral agreements between SUTE and universities of partner countries; the conclusion of agreements on bilateral graduation, on long-term international projects that provide for student training, the issuance of a bilateral diploma, etc.
Training of Foreign Students
Conditions and features of the educational program in the context of studying foreign citizens: knowledge of the Ukrainian language at a level not lower than B1.

3.2. LIST OF EDUCATIONAL PROGRAM COMPONENTS AND THEIR LOGICAL ORDER

3.2.1. Study Programme Components

№	Study Programme Components (disciplines, term projects (papers), practical training qualification exam, graduate paper)	Total credits	The control form
Compulsory Components (CC)			
CC 1.	Concepts and Restaurant Creativity	6	Exam
CC 2.	Methodology and Organization of Scientific Research in the Field of Food Technologies	6	Exam
CC 3.	Professional Communication in a Foreign Language	6	Exam
CC 4.	Innovative Restaurant Technologies	9	Exam
CC 5.	Design of Foodservice Establishments	6	Exam
CC 6.	Project Management in the Restaurant Business	6	Exam
CC 7.	HACCP in Foodservice Establishments	6	Exam
CC 8.	Practical Training	**9**	Assessment
CC 9.	Preparation of the Final Qualification Work and its Defense	**12**	Defense
	Total Credits for Compulsory Components:	**66**	
	Optional Components (OC)		
OC 1	Wellness Nutrition	6	Exam
OC 2	Revenue Managment	6	Exam
OC 3	Business Psychology	6	Exam
OC 4	Craft Production Technologies	6	Exam
OC 5	Corporate Management in the Hospitality and Restaurant Industry	6	Exam
OC 6	HR Management in Hotels and Restaurants	6	Exam
	Total Credits for Optional Components:	**24**	
	TOTAL NUMBER OF StUDY PROGRAMME CREDITS	**90**	

Higher education students select elective courses through their personal account on the platform “MIA: Osvita”. Descriptions of the courses and their prerequisites are provided in the SUTE Course Catalog.

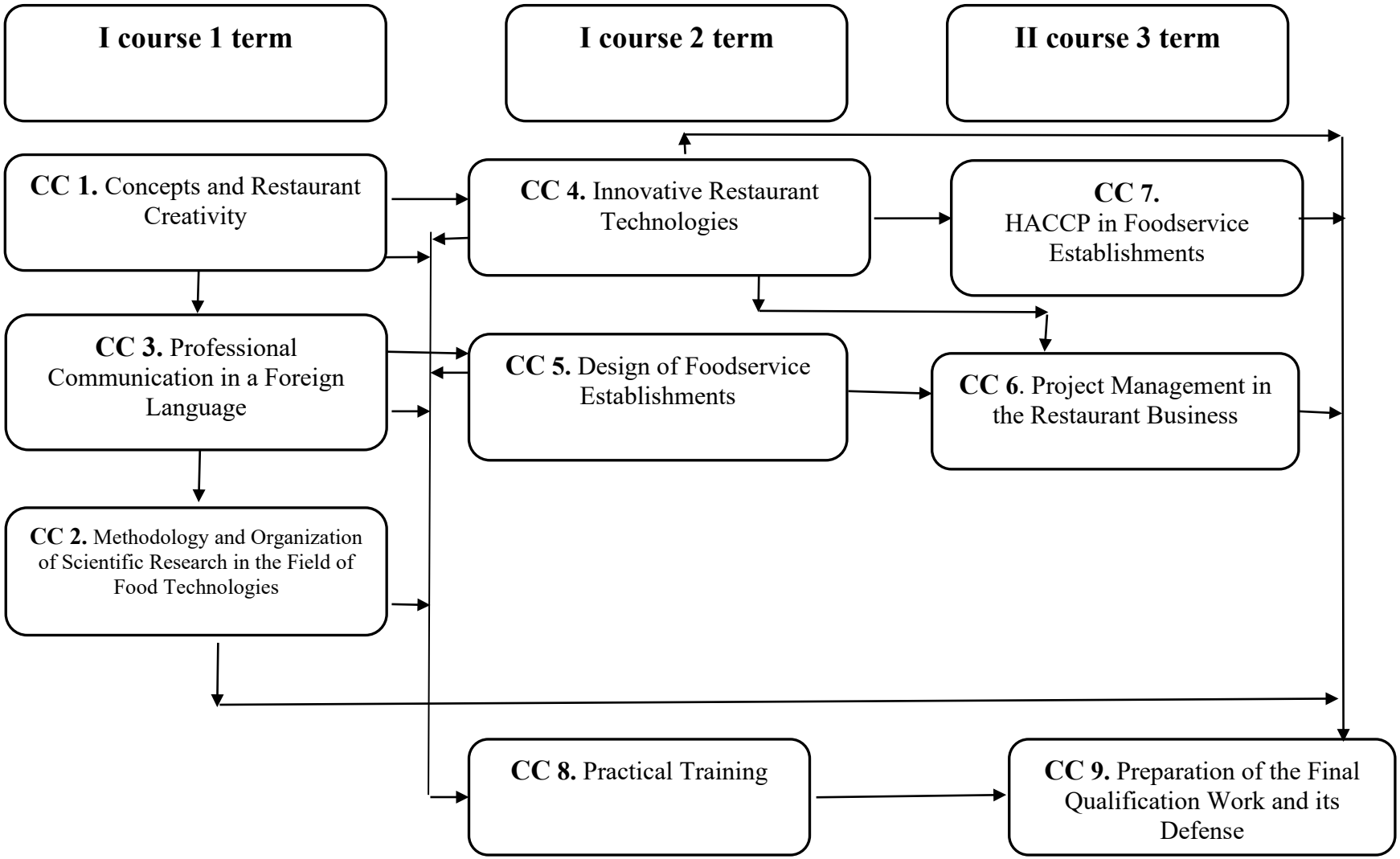
3.3. THE FORM OF CERTIFICATION OF APPLICANTS FOR HIGHER EDUCATION

Certification is carried out in the form of public defense of the final qualification work.

The final qualification work should be aimed at solving a complex difficult problem or a complex practical problem or a problem in the economic sphere,

which involves research and/or innovation and is characterized by uncertainty of conditions and requirements. There must 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.

3.2.2. Structural and logical scheme of SP



3.4. MATRIX OF CORRESPONDENCE OF PROGRAMME COMPETENCES TO COMPULSORY SP COMPONENTS

Components / Competences	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9
GC 1	●	●	●	●	●	●	●	●	●
GC 2		●		●				●	●
GC 3	●			●		●		●	●
GC 4				●	●	●	●	●	●
GC 5			●	●				●	●
PC 1		●		●				●	●
PC 2		●		●				●	●
PC 3		●						●	●
PC 4	●				●	●			●
PC 5		●	●	●		●		●	●
PC 6							●		●
PC 7				●				●	●
PC 8					●				●
PC 9	●					●			●

3.5. Program Learning Outcomes and Compulsory Components Matrix

	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9
1	●	●	●	●				●	●
2						●	●		●
3		●						●	●
4		●						●	●
5				●		●		●	●
6	●				●	●			●
7				●				●	●
8		●						●	●
9			●					●	●
10		●		●				●	●
11						●	●	●	●
12					●				●

LIST OF RECOMMENDED ELECTIVE COMPONENTS

№	Освітні компоненти	Credits ЄКТС
EC 1	Wellness Nutrition	6
EC 2	Revenue Managment	6
EC 3	Business Psychology	6
EC 4	Craft Production Technologies	6
EC 5	Corporate Management in the Hospitality and Restaurant Industry	6
EC 6	HR Management in Hotels and Restaurants	6