

3. Educational programme

3.1. Profile of the educational programme «Technology and Organization of Restaurant Business» in specialty G 13 «Food Technologies».

Director of the Bachelor`s degree programme – Gnitsevych V.A., Doctor of Sciences (Food Products 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 Technology and Business, Department of Restaurant and Craft Technologies
Academic degree and qualification title in the original	First (Bachelor) Cycle of higher education Qualification - Bachelor of Technology and Organization of Restaurant Business
Field of study	G Engineering, Manufacturing and Construction
Specialty	G 13 - Food Technologies
Name of educational programme	Technology and Organization of Restaurant Business
Restrictions on forms of study	No restrictions are in place
Compliance with the standard of higher education of the Ministry of Education and Science of Ukraine	Complies with the standard of higher education of the Ministry of Education and Science of Ukraine (Order No. 1125 dated 18.10.2018)
Qualification Title (Degree), programme credits and duration	Bachelor`s degree, single. Scope of the study and professional programme – 240 ECTS credits. Standard training period: 3 years 10 months
Accreditation	Initial accreditation is planned for 2026
Cycle/ Level	NQF of Ukraine - Level 6, FQ-EHEA - first cycle, EQF-LLL - Level 6
Admission requirements	Complete General Secondary Education
Language(s) of instruction	Ukrainian
Programme duration	Till the approval of the new edition of the study and professional programme
Website with a permanent link to the description of the Study Programme	https://knute.edu.ua
2 – STUDY PROGRAMME AIM	
To develop a set of knowledge, skills, and competences in students for application in professional activities in the areas of food production, quality management, and food safety, with a particular focus on the restaurant business.	

3 - CHARACTERISTICS OF THE STUDY PROGRAMME

Subject area

Object of study: technological processes and food products.

Learning objectives: To develop a set of knowledge, skills, and competences in students for application in professional activities in the areas of food production, quality management, and food safety.

Theoretical content of the subject area: the fundamental concepts and principles of designing and operating food industry enterprises and restaurant establishments; systems of quality and food safety management; the essence and parameters of technological processes in food production; principles for the development of new and improvement of existing food technologies; rules for the application of current legislative and regulatory frameworks; and systems for analyzing marketing activities in production environments.

Methods, techniques and technologies must be mastered by the student for practical application:

A set of organizational and technological measures aimed at increasing the efficiency of enterprises and establishments in the food industry; methods and techniques for controlling the quality and safety of food products; planning and calculating the needs for material, financial, and labor resources.

Tools and equipment: modern technological and laboratory equipment and instruments, computer hardware and software.

Study programme orientation

Academic, professional, applied

Study programme main focus

Specialized education in the field of technology, production organization, and marketing of food products within the restaurant industry, namely: acquisition of theoretical knowledge, mastery of methods and technologies aimed at solving professional tasks in the activities of restaurant business entities; creation of motivational conditions for competitive selection of the most talented youth with higher professional education for the further development of their potential within Master's programmes.

Keywords: technology, organization, production, food products, food technologies, restaurant business.

Programme features

Multidisciplinary training of specialists in managing technological processes of production and quality of restaurant products, as well as in providing services in the restaurant industry, based on mastering technological, commodity, organizational, managerial, marketing, and economic knowledge, along with skills in monitoring sanitary and hygienic standards in HoReCa establishments and beyond.

Interdisciplinary courses that provide comprehensive knowledge on the creation and promotion of business projects in the restaurant industry. Practical training and internships in Ukraine and abroad with the issuance of certificates. Interactive off-site practical classes. Involvement of renowned professionals from the restaurant business in the educational process.

4 – GRADUATES' EMPLOYABILITY AND READINESS FOR FURTHER LEARNING

Employability

Graduates of this study and professional programme can be employed enterprises, institutions, and organizations, or engage in entrepreneurial activities.

<p>Employment corresponds to the National Classifier of Ukraine "Classification of Occupations" DK 003:2010, including:</p> <p>1225 – Heads of production units in restaurant establishments, hotels, and other accommodation facilities (e.g., head of a restaurant establishment, head of production, canteen manager, production manager, executive chef, chief technologist)</p> <p>1315 – Managers of restaurant establishments without a management apparatus (e.g., manager of restaurant, café, canteen, etc.; head of a restaurant, café, canteen, etc. section; restaurateur)</p> <p>2482 – Professionals in the restaurant industry (e.g., process engineer, specialist in restaurant business)</p> <p>3570 – Specialists in food technologies</p> <p>3414 – Specialist in specialized services</p>	
<i>Further learning</i>	
Study under the second (Master) cycle of higher education. Acquisition of additional qualifications in the system of postgraduate education.	
5 – TEACHING AND ASSESSMENT	
<i>Teaching and learning</i>	
Individualized learning, self-study, problem-based learning, critical thinking method, learning through practical training.	
<i>Assessment</i>	
<p>Assessment of students' learning outcomes is carried out in accordance with the "Regulations on the Assessment of Learning Outcomes of Students and Postgraduates at SUTE" and includes the following types of control: ongoing assessment, final assessment, and attestation.</p> <p>Ongoing assessment is conducted during practical/laboratory sessions and based on the results of independent work assignments. It includes the evaluation of students' theoretical knowledge during seminars and their acquired practical skills during laboratory or practical tasks.</p> <p>Final assessment refers to evaluation procedures aimed at determining the compliance (measurement, assessment) of the acquired learning outcomes with the requirements of the study programme for a specific educational component. It is carried out at the university in the form of a pass/fail test or an examination.</p> <p>Student learning outcomes at SUTE are evaluated on a 100-point scale, where:</p> <p>60–100 points – satisfactory results that entitle the student to receive ECTS credits;</p> <p>0–59 points – unsatisfactory results that do not entitle the student to receive ECTS credits.</p>	
6 – PROGRAMME COMPETENCIES	
<i>Integral competence</i>	
Ability to solve complex specialized tasks and practical problems of a technical and technological nature, characterized by complexity and uncertainty of conditions in the production environment of food industry enterprises and restaurant businesses, as well as in the educational process, which requires the application of theoretical foundations and methods of food technologies.	
<i>General competence (GC)</i>	
GC 01	Knowledge and understanding of the subject area and professional activity
GC 02	Ability to learn and acquire up-to-date knowledge
GC 03	Ability to demonstrate initiative and entrepreneurship
GC 04	Skills in using information and communication technologies (ICT)
GC 05	Ability to search for and analyze information from various sources

GC 06	Ability to evaluate and ensure the quality of performed work
GC 07	Ability to work effectively in a team
GC 08	Ability to work independently
GC 09	Skills in performing safe activities
GC 10	Commitment to environment protection
GC 11	Ability to communicate in the state language both orally and in writing
GC 12	Ability to communicate in a foreign language
GC 13	Ability to realize one's rights and responsibilities as a member of society, to understand the values of civil society and the necessity of its sustainable development, the rule of law, and human and citizen rights and freedoms in Ukraine
GC 14	Ability to preserve and enhance moral, cultural, and scientific values and achievements of society based on understanding the history and patterns of development of the subject area, its place in the overall system of knowledge about nature and society, and in the development of society, technology, and engineering; ability to use various types and forms of physical activity to maintain a healthy lifestyle
GC 14'	Ability to make decisions and act in accordance with the principle of zero tolerance for corruption and any other manifestations of dishonesty
<i>Special (professional, subject) competencies (SC)</i>	
SC 15	Ability to implement food product technologies in production based on understanding the nature of transformations of the main components of raw food materials during the technological process.
SC 16	Ability to manage technological and service processes using technical, informational, and software tools.
SC 17	Ability to organize and conduct quality and safety control of raw materials, semi-finished products, and food products using modern methods.
SC 18	Ability to ensure product quality and safety based on relevant standards and within the framework of food safety management systems during production and distribution.
SC 19	Ability to develop new and improve existing food technologies, taking into account the principles of rational nutrition, resource conservation, and intensification of technological processes.
SC 20	Ability to prepare business documentation and carry out technological and economic calculations.
SC 21	Ability to select and operate technological equipment, and to develop apparatus-technological schemes for food production, <i>particularly in catering and restaurant establishments.</i>
SC 22	Ability to conduct research in specialized laboratory settings to solve applied tasks.
SC 23	Ability to design new or modernize existing production facilities (production units), including catering and restaurant establishments.
SC 24	Ability to develop projects for regulatory documentation using current legislative frameworks and reference materials.
SC 25	Ability to develop and implement effective labor organization methods and take responsibility for the professional development of individuals and/or groups.
SC 26	Ability to formulate communication strategies in the field of food technologies and engage in professional discussions.
SC 27	Ability to improve production efficiency and implement modern management

	systems.
SC 28	<i>Ability to organize and carry out the technological process of producing restaurant products and servicing customers in catering establishments.</i>
SC 29	<i>Ability to apply marketing technologies for organizing the restaurant business and ensuring the enterprise's competitive advantages in the consumer market.</i>
7 - PROGRAMME LEARNING OUTCOMES	
PLOs 01	Know and understand the fundamental concepts, theoretical and practical problems in the field of food and <i>restaurant</i> technologies.
PLOs 02	Demonstrate creative initiative and enhance professional level through continuing education and self-study.
PLOs 03	Be able to apply information and communication technologies to support professional activities and conduct applied research.
PLOs 04	Conduct search and processing of scientific and technical information from various sources and apply it to solve specific technical and technological tasks.
PLOs 05	Know the scientific foundations of technological processes in food production and the patterns of physicochemical, biochemical, and microbiological transformations of the main components of food raw materials during technological processing.
PLOs 06	Know and understand the main factors influencing the synthesis and metabolism of components of food products and the role of nutrients in human nutrition.
PLOs 07	Organize, control, and manage technological processes of processing food raw materials into food products, including the use of technical automation tools and control systems.
PLOs 08	Be able to develop or improve technologies for food products with enhanced nutritional value, taking into account global trends in the industry.
PLOs 09	Be able to develop technical specifications and technological instructions for food products, as well as <i>technological cards for restaurant products</i> .
PLOs 10	Implement quality and food safety management systems.
PLOs 11	Determine the compliance of quality indicators of raw materials, semi-finished products, and finished products with regulatory requirements using modern analysis (or control) methods.
PLOs 12	Be able to design new and modernize existing enterprises, workshops, and production units using automated design systems and software.
PLOs 13	Select modern equipment for technical outfitting of new or reconstructed enterprises (workshops), understand its operating principles and safety rules, and develop apparatus-technological schemes for the production of food products of the designed assortment.
PLOs 14	Increase production efficiency by implementing resource-saving and competitive technologies, analyze the status and dynamics of demand for food products.
PLOs 15	Implement modern enterprise management systems.
PLOs 16	Comply with safety regulations and carry out technical and organizational measures to ensure safe working conditions during production activities.
PLOs 17	Organize waste disposal processes and ensure environmental cleanliness of production.
PLOs 18	Possess basic skills in conducting theoretical and/or experimental scientific research individually and/or as part of a research team.
PLOs	Improve work efficiency by combining independent and team work.

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PLOs 20	Be able to prepare business documentation in the state language.
PLOs 21	Be able to communicate results of activities to professional audiences and the general public to convey ideas, problems, solutions, and personal experience in the field of food technologies <i>and restaurant services</i> .
PLOs 22	Conduct business communications in the professional field in both Ukrainian and foreign languages.
PLOs 23	Have skills in organizing the work of individual production units of an enterprise and coordinating their activities, <i>as well as organizing service in catering establishments</i> .
PLOs 24	Perform technological, technical, and economic calculations in the development and market introduction of food products, and keep records of material resource costs.
PLOs 25	Demonstrate creative initiative on issues of market economic transformation.
PLOs 26	Form and defend one's worldview and civic position, act socially responsibly and consciously.
PLOs 27	Preserve and enhance the achievements and values of society, and lead a healthy lifestyle.
PLOs 28	<i>Be able to apply marketing technologies for organizing restaurant business and ensuring competitive advantages of the enterprise in the consumer market.</i>
8 –RESOURCE SUPPORT FOR PROGRAMME IMPLEMENTATION	
<i>Academic staff</i>	
More than 85% of the academic teaching staff involved in the delivery of the professional training cycle must hold relevant academic degrees in the disciplines they teach.	
<i>Facilities</i>	
The facilities fully comply with the Licensing Requirements for Educational Activity. A corporate distance learning system and an automated educational process management system "MIA: Education" are available for higher education students. Specialized laboratories are used for professional training. The university is equipped with modern computer labs with specialized software, a Training and Research Center for Business Simulation, and a fully operational Smart Library. All necessary conditions are in place for inclusive education for persons with disabilities. DTEU also provides a comprehensive social and household infrastructure.	
<i>Informational, teaching and learning materials</i>	
For each educational program, the university develops an ECTS Information Package. Through their personal account in the automated management system "MIA: Education," students can create their own individual study plan, review the curriculum, track earned credits by discipline, check the class schedule, and communicate with participants of the educational process. Course programs, syllabi, and assessment criteria for educational components are available on the corporate distance learning platform. The university's electronic repository provides full-text access to scientific and educational literature of DTEU, as well as manuscripts of qualification theses and dissertations submitted for academic degrees. For the convenience of students, the university has developed a Catalogue of Educational Disciplines, allowing students to select elective educational components accordingly.	
9 – ACADEMIC MOBILITY	

<i>National credit mobility</i>
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National credit mobility is carried out within the framework of memorandums of cooperation concluded between State University of Trade and Economics (DTEU) and other higher education institutions (scientific institutions) of Ukraine in accordance with the legislation.
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<i>International credit mobility</i>

The University has concluded cooperation agreements between DTEU and foreign higher education institutions, within which student exchange and education are carried out under international programs and projects within the framework of the Erasmus+ program.

<i>Training of foreign students</i>
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It is carried out in accordance with the requirements of current legislation.

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

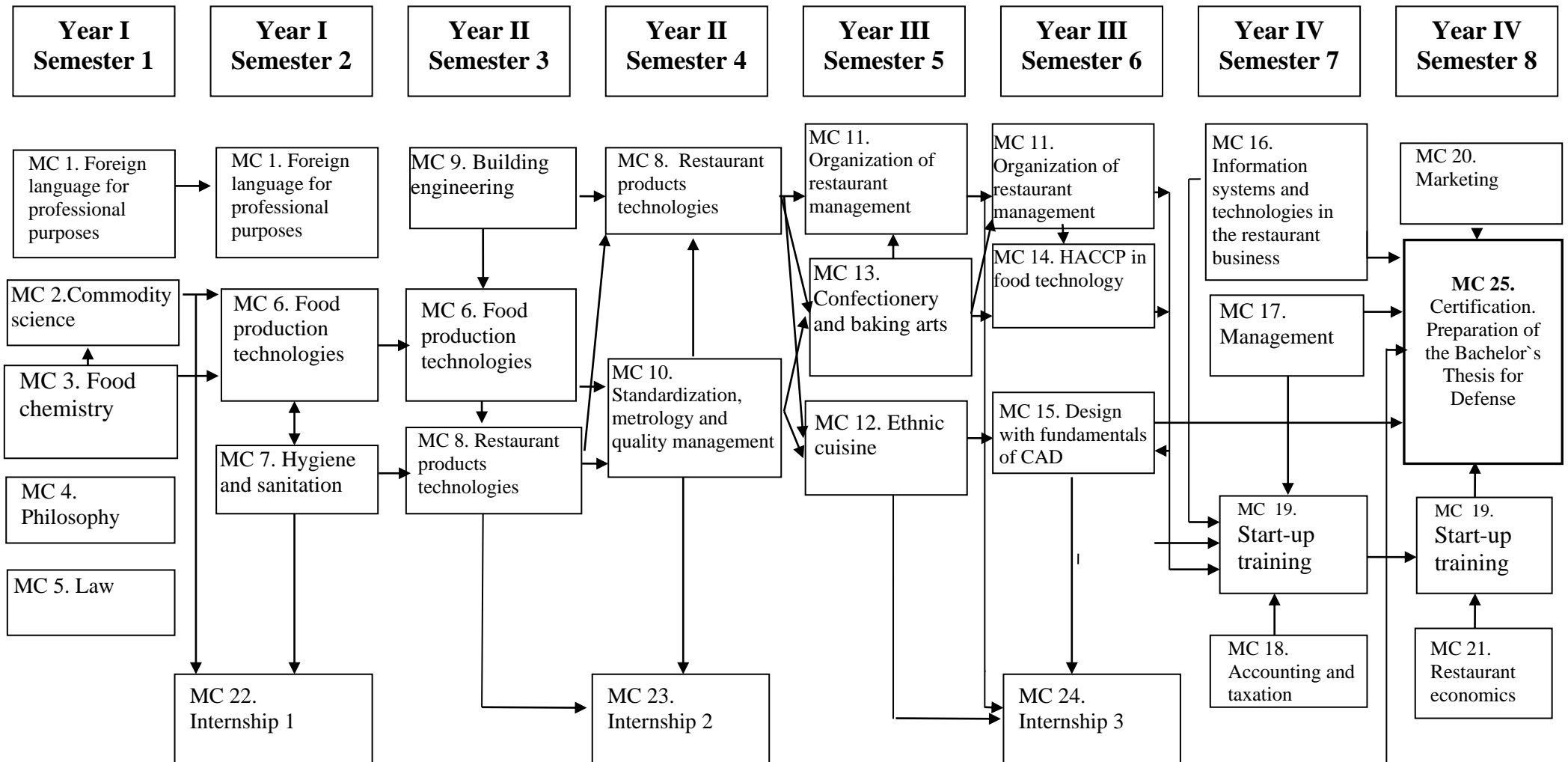
3.2.1. List of the SP components

Code	Programme educational components	Number of credits	Form of control
1	2	3	
	Compulsory components of the SP		
CC 1	Foreign language for professional purposes	12	Exam
CC 2	Commodity science	6	Exam
CC 3	Food chemistry	6	Exam
CC 4	Philosophy	6	Exam
CC 5	Law	6	Exam
CC 6	Food production technologies	12	Exam
CC 7	Hygiene and sanitation	6	Exam
CC 8	Restaurant products technologies	12	Exam
CC 9	Building engineering	6	Exam
CC 10	Standardization, metrology and quality management	6	Exam
CC 11	Organization of restaurant management	12	Exam
CC 12	Ethnic cuisine	6	Exam
CC 13	Confectionery and baking arts	6	Exam
CC 14	HACCP in food technology	6	Exam
CC 15	Design with fundamentals of CAD	6	Exam
CC 16	Information systems and technologies in the restaurant business	6	Exam
CC 17	Management	6	Exam
CC 18	Accounting and taxation	6	Exam
CC 19	Start-up training	9	Exam
CC 20	Marketing	6	Exam
CC 21	Restaurant economics	6	Exam
CC 22	Internship 1	6	Credit
CC 23	Internship 2	6	Credit
CC 24	Internship 3	6	Credit
CC 25	Certification. Preparation of the Bachelor`s Thesis for Defense	9	Defense
	Total credits for compulsory components:	180	
	<i>Elective components</i>		
EC 1	Educational component 1	6	Exam
EC 2	Educational component 2	6	Exam
EC 3	Educational component 3	6	Exam
EC 4	Educational component 4	6	Exam
EC 5	Educational component 5	6	Exam
EC 6	Educational component 6	6	Exam
EC 7	Educational component 7	6	Exam
EC 8	Educational component 8	6	Exam
EC 9	Educational component 9	6	Exam
EC 10	Educational component 10	6	Exam

	Total credits for selected components:	60	
	TOTAL NUMBER OF THE SP CREDITS	240	

Higher education applicants choose elective courses through the personal account of the 'MIA: Osvita' portal. The description of academic disciplines and their prerequisites are presented in the SUTE Catalogue of Academic Courses.

3.2.2. The SP structural and logic network



3.3. CERTIFICATION OF GRADUATES

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

The qualification thesis involves the independent explanation of a specialized task of a project or research nature.

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

The qualification work must be published on the DETU website or in the DTEU repository.

3.4. THE PROGRAMME COMPETENCES AND THE EP COMPULSORY COMPONENTS MATRIX

		Components																									
		CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9	CC 10	CC 11	CC 12	CC 13	CC 14	CC 15	CC 16	CC 17	CC 18	CC 19	CC 20	CC 21	CC 22	CC 23	CC 24	CC 25	
Competencies																											
General competencies	C 01		+	+			+	+	+		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	
	C 02		+	+	+	+	+	+	+	+	+	+	+		+	+	+		+	+	+		+	+	+	+	
	C 03		+	+	+	+	+		+	+		+	+	+		+	+	+		+	+				+	+	+
	C 04																+								+	+	+
	C 05											+							+		+		+		+	+	+
	C 06		+											+	+										+	+	
	C 07						+		+	+				+						+				+	+		
	C 08	+					+		+	+		+		+							+		+		+	+	+
	C 09						+		+			+			+								+	+	+		
	C 10						+	+	+						+										+	+	+
	C 11																		+		+		+		+	+	+
	C 12	+																						+			
	C 13				+	+																					
	C 14				+																						
C 14'					+														+								
Special (professional) competencies	C 15			+		+		+				+	+	+										+	+	+	
	C 16					+						+	+	+		+			+				+	+	+	+	
	C 17		+	+				+	+					+									+	+	+	+	
	C 18		+				+	+			+				+						+			+	+	+	+
	C 19								+				+										+	+	+	+	+
	C 20								+		+			+	+				+	+	+		+		+	+	+
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	C 25						+					+			+				+				+	+	+	+	+
	C 26																		+		+				+		
	C 27																		+			+				+	
	C 28											+													+	+	+
	C 29																					+				+	+

3.5. Matrix of ensuring program learning outcomes with corresponding mandatory components of the study programme

Components Programme learning outcomes	MC 1	MC 2	MC 3	MC 4	MC 5	MC 6	MC 7	MC 8	MC 9	MC 10	MC 11	MC 12	MC 13	MC 14	MC 15	MC 16	MC 17	MC 18	MC 19	MC 20	MC 21	MC 22	MC 23	MC 24	MC 25
PO 01			+			+		+			+	+	+	+				+	+			+	+	+	+
PO 02	+	+	+		+	+		+	+	+	+	+	+		+	+	+		+	+	+		+	+	+
PO 03																+			+					+	+
PO 04								+		+									+					+	+
PO 05			+			+		+															+	+	+
PO 06								+														+	+	+	+
PO 07						+		+			+	+	+	+					+					+	+
PO 08								+					+											+	+
PO 09								+		+			+										+	+	+
PO 10		+								+				+						+				+	+
PO 11		+	+				+	+														+	+	+	+
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PO 14						+		+															+	+	+
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PO 26				+	+																				
PO 27				+																					
PO 28																					+				

LIST OF RECOMMENDED ELECTIVE COMPONENTS

Code	Core components	ECTS Credits
EC 1	Bar Management	6
EC 2	Life Safety	6
EC 3	Food Psychology	6
EC 4	Second Foreign Language	24
EC 5	Enology	6
EC 6	Consumer Rights Protection	6
EC 7	Event Management	6
EC 8	Specialized Foreign Language	6
EC 9	Communicative Management	6
EC 10	Critical Thinking	6
EC 11	Tourism Organization	6
EC 12	Food Psychology	6
EC 13	Sensory Analysis	6
EC 14	Food Design	6
EC 15	Targeted Communicative English Course	6