



Educational programme

«HOTEL, RESTAURANT BUSINESS AND CATERING»

BACHELOR'S DEGREE

PURPOSE OF THE EDUCATIONAL PROGRAMME

Training of well-educated, highly competent, creative-minded hospitality professionals who are capable of solving professional tasks in organisational, service, production, technological and management activities of hotel, restaurant and catering businesses.

EMPLOYMENT OPPORTUNITIES (POSITIONS)

- ✓ Expert in hospitality / restaurant business / leisure organisation / hotel and restaurant services / tourist services (Hotel Operations Manager, Guest Relations Manager, Front Desk Supervisor, Housekeeping Manager, Food and Beverage Manager, Event Coordinator, Spa Manager, Restaurant Manager, Catering Manager, Catering Sales Manager, Catering Coordinator, Food Stylist)
- ✓ Event manager, corporate client specialist
- ✓ Head of accommodation/service department
- ✓ Leisure/conference service specialist

EMPLOYERS – PARTNERS OF THE EDUCATIONAL PROGRAMME, PARTICIPANTS IN THE FORMATION OF THE CONTENT OF TRAINING AND PRACTICAL PREPARATION

Leading domestic and international hotel operators and restaurant chains: hotels of international and Ukrainian brands: «Fairmont», «Hilton», «Holiday Inn Kyiv», «Hyatt Regency Kyiv», «Ibis Kyiv City», «InterContinental», «Radisson Blu», «Ramada Encore», «Apart Hotel Opera Onepa», «11 Mirrors Design Hotel», «Senator», «Premier International», «Reikartz Hotel Group». Hotel and restaurant complexes: «Selfish club», «Trypillian Sun», etc.

INTERNSHIP AND TRAINING BASES: hotel and restaurant chains in Ukraine, Bulgaria, Turkey, Slovakia, Croatia, Italy, and France.

MAIN ACADEMIC DISCIPLINES (SUBJECTS) OF THE EDUCATIONAL PROGRAMME

Hotel business. Restaurant business and catering. Professional HoReCa equipment. Information systems and technologies in the hotel and restaurant business. Foreign language for specialised purposes. Tourism organisation. Hotel and restaurant management. Hotel and restaurant economics. Hospitality and tourism marketing. Startup training. Service distribution management. Communication management. Design. Event management. Confectionery and baking arts. Oenology and others.

COMPETITIVE ADVANTAGES

- High quality of higher education, confirmed by a certificate of excellent accreditation of the educational programme issued by the National Agency for Higher Education Quality Assurance
- Opportunity to study in English and learn several foreign languages (Italian, Spanish, German, French, Polish)
- Innovative approach to the educational process, interactive field trips, implementation of the 'Building a career while studying' model
- Dual, blended, informal forms of higher education, academic mobility and double degrees, certificate programmes
- Involvement of professional practitioners, including international partners, in the educational process based on the permanent online platform 'FTB SAY SPEAKERS'
- Annual paid professional internships in international hotel and restaurant chains with certification
- Comfortable and safe infrastructure, modern campus, innovative material and technical base, coworking spaces, hubs.
- Mentoring, student support programmes.

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Website of the
University