

Educational programme

3.1. Profile of the Master's degree educational programme in speciality G13 Food Technologies, educational programme Restaurant Technologies

Director of the educational programme – Olena V. Hrabovska, Professor, Doctor of Technical Sciences, 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	Second (Master's degree) cycle of higher education Qualification – Master of food Technologies
Field of knowledge	G Engineering, Production and Construction
Speciality	G 13 Food Technologies
Educational programme title	Restaurant Technologies
Restrictions on modes of education	No restrictions are in place
Standards conformity	Conforms to the Higher Education Standard of the Ministry of Education and Science of Ukraine (Order No. 1295 of 22.10.2020)
Qualification title (degree), programme credits and duration	Master's degree, single. Educational programme credits – 90 ECTS credits. Standard training period – 1 year 4 months
Accreditation status	Initial accreditation is scheduled for 2027.
Cycle/Level	NQF of Ukraine – level 7, FQ-EHEA – second cycle, EQF-LLL – level 7
Academic backgrounds	Admission to the Master's degree programme is open to individuals holding a Bachelor's degree, a Specialist degree, or a Master's degree.
Language(s) of instruction	Ukrainian
Educational programme duration	Valid till the approval of a new educational programme edition
Educational programme link	https://knute.edu.ua
2 – EDUCATIONAL PROGRAMME AIM	
Equipping higher education students with knowledge, skills, and abilities to solve complex problems in production, quality management, and safety of food and restaurant products, project management, and the implementation of operational,	

technological, and organizational innovations in hospitality businesses, which involves conducting research and innovation activities.
3 - EDUCATIONAL PROGRAMME DESCRIPTION
<i>Subject area</i>
Object of study and professional activities of a Master in Food and Restaurant Technologies includes: technological processes and food/<i>restaurant products</i>. Aims of training – fostering the ability of higher education students to solve complex tasks and problems in food technologies, which involves conducting research and/or implementing innovations and is characterized by uncertain conditions and requirements. Theoretical content of the field of study consists of scientific concepts, categories, principles, methods, and food technologies. Methods, methodologies and techniques: approaches to food safety and quality assurance, methods of planning and conducting experimental research along with data analysis, food production technologies, as well as information and computer technologies. Tools and equipment: specialized laboratory and technological equipment and instruments (as required by the educational programme), computer hardware, and software.
<i>Educational programme orientation</i>
Professionally-oriented educational programme with an academic focus
<i>Educational programme main focus</i>
The educational programme aims to train specialists equipped to handle professional tasks in restaurant and hospitality businesses, and implement modern equipment and innovative restaurant technologies. It also focuses educational trajectories on mastering theoretical knowledge and practical skills to develop new formats and concepts for hospitality establishments, ensuring food quality and safety when implementing technological innovations, and solving professional and scientific tasks with the opportunity to acquire essential entrepreneurial and research skills within restaurant businesses. Additionally, it creates motivating conditions for the competitive selection of talented youth to the third-cycle (PhD) educational and scientific programme. Keywords: manufacturing/production, food products, innovative restaurant technologies, design, analysis, restaurant creative, hospitality/foodservice industry.
<i>Programme features</i>
The programme provides for multidisciplinary training of professionals for the restaurant business and an advanced study of the fundamental and applied scientific principles of innovative activity in the field of food technologies, aimed at developing and implementing high-quality and safe restaurant products. Interactive laboratory classes and masterclasses featuring renowned, hands-on professionals from the restaurant industry as well as practical training within the restaurant sector in Ukraine and abroad, with the opportunity to earn professional certificates, are also distinguished features of the given programme. Opportunities to showcase practical skills at international competitions and olympiads in restaurant technologies.

4 – EMPLOYABILITY AND FURTHER LEARNING
<i>Employability</i>
Professional activities in the restaurant sector across all forms of ownership, pursuant to the DK 003:2010 National Classifier of Ukraine ‘Classification of Occupations’ (amended, effective as of December 13, 2024). 1210.1 Catering enterprise manager; 1222.2 Workshop manager, production supervisor, workshop supervisor, head (chief) of production laboratory, head of production control laboratory; 1225 Head of production; 1225 Foodservice establishment manager; 1225 Canteen manager (director); 1225 Catering production manager 1237.1 Chief culinary specialist, chief food technologist, chief project technologist; 1237.2 Pilot production workshop manager; 1315 Restaurant manager (cafe, canteen, etc.); 1315 Restaurant section manager (cafe, canteen, etc.); 1315 Restaurateur; 2419.1 Research associates (innovative restaurant technologies, production rationalization); 2471.1 Quality assurance professional; 2482.2 Restaurant business specialist.
<i>Further learning</i>
Further studies at the third (PhD) level of higher education. Obtaining additional qualifications within the adult education system.
5 – TRAINING AND ASSESSMENT
<i>Teaching and learning</i>
Lectures, laboratory and practical classes in small groups, distance learning courses, problem-based learning, independent study, and learning through practical training. Student-centered training conducted in the form of lectures, practical/seminar classes, and laboratory works; tutorials; completion of individual tasks for independent study or team-based solution of situational tasks and case studies aimed at developing creative thinking and teamwork skills; masterclasses, open lectures, training sessions, and business games with leading industry experts; professional and research internships; and the completion of a qualification thesis. Teaching involves the use of textbooks, study guides, lecture notes, methodological recommendations, and e-learning courses developed by the university’s academic staff, as well as periodical scientific publications, the Internet, and distance learning technologies. Students’ university-based education may be integrated with work-based learning during site visits to foodservice and restaurant establishments.
<i>Assessment</i>
The assessment of students’ learning outcomes is carried out in accordance with ‘The Regulations on Assessment of the SUTE Undergraduate and Postgraduate Students’ Learning Outcomes’ and provides for the following control measures:

ongoing and final assessment, certification.

The ongoing assessment is carried out during practical/laboratory classes and it is also based on the results of independent work assignments. It suggests assessing students' theoretical knowledge during seminars and their practical skills acquired while completing laboratory/practical assignments.

The final assessment comprises control measures that involve establishing the conformity (measuring, assessing) of the learning outcomes achieved by a student with the requirements of the educational programme in terms of the relevant educational component, which is carried out at the university in the form of a credit and an exam.

The learning outcomes of SUTE students are assessed on a 100-point scale, where: 60-100 points are the learning outcomes entitling a student to obtain ECTS credits; 0-59 points are unsatisfactory learning outcomes not entitling a student to obtain ECTS credits.

6 – PROGRAMME COMPETENCES

Integral competence

Ability to solve research and/or innovation tasks in the field of *restaurant technologies* and business *under conditions of uncertainty and varying requirements*.

Transferable competences (TCs)

TC1	Ability to search, process, and analyze information from diverse sources
TC2	Ability to conduct research at an appropriate level
TC3	Ability to generate new ideas (creativity)
TC4	Ability to act in a socially responsible and conscious manner
TC5	Ability to work in an international context

Special (professional, subject) competences (SCs)

SC1	Ability to select and apply specialized laboratory and technological equipment, instruments, scientifically substantiated methods, and software for conducting scientific research in food technologies
SC2	Ability to plan and conduct scientific research, incorporating global scientific and technological advancements in the industry
SC3	Ability to safeguard intellectual property in the field of food technologies
SC4	Ability to develop programmes for the efficient operation of food industry enterprises and/or restaurant business establishments aligned with the industry growth forecasts in the context of globalization
SC5	Ability to present and discuss scientific research findings and project outcomes
SC6	Ability to ensure the quality and safety of food products while implementing technological innovations at industry enterprises
SC 7	<i>Ability to develop diets / next-generation food products, including functional, health-promoting, and special dietary</i>

	<i>foods based on food combinatoric principles, the UN Sustainable Development Goals, and the EU Green Deal</i>
SC 8	<i>Ability to design new or modernize operational food production enterprises (workshops, production units) and/or restaurant business establishments</i>
SC 9	<i>Ability to formulate and implement personal models of professional activity in the field of restaurant technologies</i>
7 - PROGRAMME LEARNING OUTCOMES	
LO1	Search for, systematize, and analyze scientific and technical information from diverse sources to address professional and research challenges in food and restaurant technologies
LO2	Make effective decisions, evaluate, and compare alternatives in food and <i>restaurant</i> technologies, including under conditions of uncertainty and risk, as well as within disciplinary contexts
LO3	Apply specialized equipment, modern methods, and tools, including mathematical and computer modeling, to solve complex tasks in food and <i>restaurant</i> technologies
LO4	Apply statistical methods to process experimental data in food and <i>restaurant</i> technologies, and use specialized software for experimental data processing
LO5	Select and implement effective technologies, equipment, and rational production management methods into practical operations, incorporating global development trends in food and <i>restaurant</i> technologies
LO6	Design and implement short- and long-term development programmes for industry enterprises, and analyze and evaluate their effectiveness, environmental, and social impacts
LO7	Possess specialized conceptual knowledge, including contemporary scientific achievements in food and restaurant technologies, and clearly and unambiguously communicate their knowledge, conclusions, and reasoning to both specialist and non-specialist audiences
LO8	Safeguard intellectual property in food and <i>restaurant</i> technologies, conduct relevant patent searches, and prepare application documents to obtain patents for inventions and utility models
LO9	Be fluent in the state and foreign languages while discussing professional activities, research findings, and innovations in the field of food and <i>restaurant</i> technologies
LO10	Plan and conduct scientific research in the field of food and restaurant technologies, analyze research outcomes, and substantiate conclusions
LO11	Assess and mitigate risks and uncertainties when making technological and organizational decisions under production conditions to ensure food safety and quality

LO12	<i>Be able to design new and modernize operational enterprises (workshops, production units) for restaurant product manufacturing using computer-aided design systems and software</i>
LO13	<i>Be able to develop diets / next-generation food products, including functional, health-promoting, and special dietary foods based on food combinatorisc priciples, the UN Sustainable Development Goals, and the EU Green Deal</i>
8 – RESOURCE SUPPORT FOR PROGRAMME IMPLEMENTATION	
<i>Academic staff</i>	
The teaching and academic staff involved in training master’s students under the ‘Restaurant Technologies’ educational programme is required to possess professional knowledge and practical skills in the field of restaurant technologies	
<i>Facilities</i>	
Advanced equipment across specialized university laboratories and leading restaurant industry enterprises is used to deliver the educational programme.	
<i>Information, teaching and learning materials</i>	
An ECTS Information Package is developed for each educational programme at the university. Every student, via their personal account in the ‘MIA: Osvita automated educational management system, 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 summaries, course outlines, and syllabi, along with assessment criteria for educational components, are available on the corporate distance learning platform. The university’s electronic repository provides full-text access to SUTE’s scientific and educational literature, qualification thesis manuscripts and doctoral and postdoctoral theses. To enhance student convenience, the university has developed a Catalogue of Academic Courses, enabling students to choose elective educational components.	
9 –ACADEMIC MOBILITY	
<i>National credit mobility</i>	
National credit mobility is implemented within the framework of memoranda of cooperation between SUTE and other higher education institutions (research institutions) of Ukraine in accordance with the law.	
<i>International credit mobility</i>	
The university has signed cooperation agreements between SUTE and foreign higher education institutions which provide for partnership exchanges and student training under International programmes and projects within the Erasmus+ programme.	
<i>Training of foreign students</i>	
Training of foreign students is carried out in accordance with the current legislation requirements.	

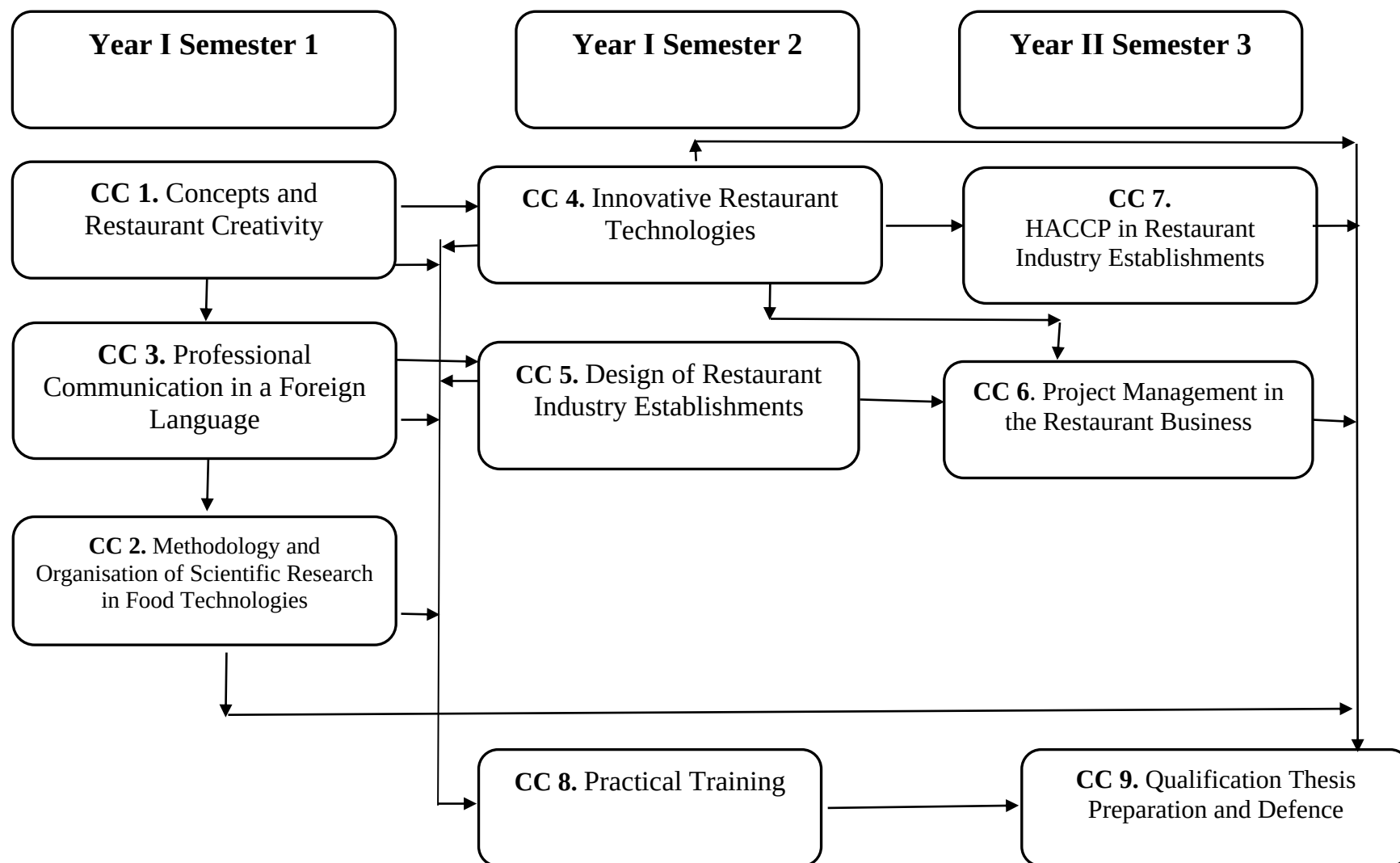
3.2. LIST OF THE EDUCATIONAL PROGRAMME COMPONENTS AND THEIR LOGICAL ORDER

3.2.1. LIST OF THE EDUCATIONAL PROGRAMME COMPONENTS

Code	Programme educational components	ECTS credits	Form of control
<i>Compulsory components</i>			
CC 1.	Concepts and Restaurant Creativity	6	Exam
CC 2.	Methodology and Organisation of Scientific Research in 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 Restaurant Industry Establishments	6	Exam
CC 6.	Project Management in the Restaurant Business	6	Exam
CC 7.	HACCP in Restaurant Industry Establishments	6	Exam
CC 8.	Practical Training	9	Credit
CC 9.	Qualification Thesis Preparation and Defence	12	Defence
	Total credits for compulsory components:	66	
<i>Elective components</i>			
EC1	Educational component 1	6	Exam
EC2	Educational component 2	6	Exam
EC3	Educational component 3	6	Exam
EC4	Educational component 4	6	Exam
EC5	Educational component 5	6	Exam
EC6	Educational component 6	6	Exam
	Total credits for elective components:	24	
	TOTAL CREDITS FOR THE EDUCATIONAL PROGRAMME	90	

Students choose elective courses through their personal accounts on the 'MIA: Osvita' portal. The description and prerequisites of the academic courses are provided in the SUTE Catalogue of Academic Courses.

3.2.2. STRUCTURAL AND LOGICAL SCHEME OF THE EDUCATIONAL PROGRAMME



3.3. FORM OF STUDENTS' CERTIFICATION

Certification is carried out in the form of a public defence of a qualification thesis.

The qualification thesis should address a complex problem or task within the field of food and *restaurant* technologies, which suggests research and/or innovation, and is characterised by uncertainty of conditions and requirements.

The qualification thesis must not contain academic plagiarism, false or copied information.

The final qualification thesis must be published on the official website of the higher education institution or made available in its repository.

3.4. THE PROGRAMME COMPETENCES AND THE EP COMPULSORY COMPONENTS MATRIX

Components Competences	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9
TC 1	•	•	•	•	•	•	•	•	•
TC 2		•		•				•	•
TC 3	•			•		•		•	•
TC 4				•	•	•	•	•	•
TC 5			•	•				•	•
SC 1		•		•				•	•
SC 2		•		•				•	•
SC 3		•						•	•
SC 4	•				•	•			•
SC 5		•	•	•		•		•	•
SC 6							•		•
SC 7				•				•	•
SC 8					•				•
SC 9	•					•			•

3.5. THE PROGRAMME LEARNING OUTCOMES AND THE EP COMPULSORY COMPONENTS MATRIX

Components Programme learning outcomes	CC 1	CC 2	CC 3	CC 4	CC 5	CC 6	CC 7	CC 8	CC 9
LO1	•	•	•	•				•	•
LO2						•	•		•
LO3		•						•	•
LO4		•						•	•
LO5				•		•		•	•
LO6	•				•	•			•
LO7				•				•	•
LO8		•						•	•
LO9			•					•	•
LO10		•		•				•	•
LO11						•	•	•	•
LO12					•				•
LO13				•					•

LIST OF RECOMMENDED ELECTIVE COMPONENTS

Code	Educational components	ECTS credits
EC1	HR Management in Hotels and Restaurants	6
EC2	Revenue Management	6
EC3	Wellness and Health-Oriented Nutrition	6
EC4	Business psychology	6
EC5	Craft Production Technologies	6
EC6	Strategic Marketing in the Restaurant Business	6