

## The profile of the educational program **Hotel and catering business, speciality** **241 Hotel and catering business**

<b>1 – General information</b>	
<b>Full name of the institution of higher education</b>	O. M. Beketov National University of Urban Economy in Kharkiv
<b>The degree and the name of the qualification in the original language</b>	Bachelor of hotel and restaurant business
<b>The official name of the educational program</b>	Hotel and catering business
<b>The type of degree and volume of the educational program</b>	Bachelor degree, single, 240 ECTS credits, training period 3 years 10 months
<b>Accreditation</b>	Ministry of Education and Science of Ukraine; certificate UD 21011699, valid until July 1, 2029
<b>Cycle/level</b>	The first (bachelor) level Ukraine NQF – level 7 The FQ-EHEA first cycle The EQF-LL – 6 level
<b>Background</b>	General secondary education
<b>Мова(и) викладання</b>	Ukrainian, English
<b>Термін дії освітньої програми</b>	5 років
<b>Інтернет-адреса постійного розміщення опису освітньої програми</b>	<a href="http://www.kname.edu.ua">http://www.kname.edu.ua</a>
<b>2 – The purpose of the educational program</b>	
	the training of specialists able to solve practical problems and complex specialized tasks in the sphere of hotel and restaurant business on the basis of mastering the system of professional competences.
<b>3 - Description of the educational program</b>	
<b>Subject area</b>	<p><b>The objects of professional activity</b> of graduates are: Hotel and restaurant business, hotel service, restaurant service.</p> <p><b>Learning objectives:</b> training of socially mobile, highly competitive professionals to organize service and production activities of the subjects of hotel and restaurant business, who possess the general and special (professional) competence.</p> <p><b>The theoretical content of the subject area:</b> <b>basic concepts:</b> hospitality, infrastructure, hospitality industry, restaurant management, restaurants, types and classes of institutions of restaurant business, hotel sector, accommodation facilities for the tourists, the subjects of hotel and restaurant business, recreation, service and production process, basic and additional services for the restaurant and hotel industry, <b>concepts:</b> 1) humanistic, patriotic and educational, national identity, 2) information technology, 3) service, 4) socially responsible business. <b>the principles that define the laws of training:</b></p>

	<p>student-centered, content-oriented, scientific character, systematic character, sequence of learning, practice-oriented, interdisciplinary.</p> <p><b>Methods, techniques and technologies:</b> General and special methods, organoleptic, physical and chemical, technical and economic calculations, production technology of restaurant business, technology of services, using modern information technologies.</p> <p><b>Tools and equipment:</b> equipment and technology equipment, computer technology, and innovative information programmes in the field of hotel and restaurant business</p> <p><b>The subject area</b> includes knowledge of the organization of hotel and restaurant business, technology of products of restaurant economy, the design of enterprises (institutions) of hotel and restaurant management, Spa facilities, planning, management and control of activity of subjects of hotel and restaurant business</p>
<b>Orientation of the educational programme</b>	Educational-professional
<b>The main focus of the educational program and specialization</b>	<p>Special education in the field of hotel and restaurant business.</p> <p>Key words: hospitality industry, the infrastructure of the hospitality industry, restaurant management, restaurants, types and classes of institutions of restaurant business, hotel sector, accommodation facilities for the tourists, the subjects of hotel and restaurant business, recreation, service and production process, basic and additional services for the restaurant and hotel industry.</p>
<b>Peculiarities of the program</b>	Professional disciplines chosen by the student are taught in English
<b>4 – The suitability of graduates for employment and further education</b>	
<b>Suitability for employment</b>	<p>Employment opportunities in public institutions and private companies in positions related to hotel and restaurant business.</p> <p>Profession (according to the current edition of the national classifier of Ukraine: Classifier of professions (DK 003:2010):</p> <p>3414. Specialist of hotel services</p> <p>512. The caretakers of the buildings and employees of institutions of restaurant economy</p> <p>5121. The house caretakers, the attendants in hotels and hostels</p> <p>5123. Waiters and bartenders</p> <p>5129. Profession caretakers of houses and employees of institutions of restaurant economy</p>
<b>Further education</b>	Obtaining the degree of master
<b>5 – Teaching and assessment</b>	
<b>Teaching and learning</b>	student-centered learning, self-learning, learning through internships, distance learning
<b>Assessment</b>	written examinations, defense of course papers, reports of industrial practice, qualifying work
<b>6 – Програмні компетентності</b>	
<b>Integral competence</b>	Ability to solve complex specialized problems and practical problems in the learning process and in the economic activity of hotel and restaurant business, which involves the application of certain theories and methods of relevant science and is characterized by complexity and uncertainty of conditions

<p><b>General Competences (GC)</b>, specified by the standard of higher education of the specialty</p>	<p>GC 1. Ability to exercise their rights and responsibilities as a member of society, to realize the values of civil (democratic) society and the need for its sustainable development, the rule of law, human and civil rights and freedoms in Ukraine.</p> <p>GC 2. Ability to preserve and increase moral, cultural, scientific values and increase the achievements of society based on understanding the history and patterns of development of the subject area, its place in the general system of knowledge about nature and society and in the development of society, techniques and technologies. forms of physical activity for active recreation and a healthy lifestyle.</p> <p>GC 3. Ability to understand and process ideas and opinions based on logical arguments and verified facts</p> <p>GC 4. Ability to learn new areas through self-study, using the acquired knowledge</p> <p>GC 5. Ability to realize the social significance of their profession, to apply the principles of deontology in the performance of professional duties</p> <p>GC 6. Ability to apply professional and fundamental knowledge in professional activities</p> <p>GC 7. Possession of skills in the use of modern software, Internet-resources and work in computer networks, possession of basic methods, methods and means of obtaining, storing and processing and use of technological information in professional activities</p> <p>GC 8. Ability to use organizational skills to plan the work of the team</p> <p>GC 9. Ability to oral and written business communication in state and foreign languages for communication in professional and socio-cultural spheres, mastery of professional terminology in a foreign language. Ability to consciously replenish and expand communication skills in the professional sphere throughout life</p> <p>GC 10. Ability to understand and respect representatives of other cultures, effectively applying communication concepts</p> <p>GC 11. Ability to organize work in accordance with the requirements of labor protection, safety and fire safety in hotels and restaurants during their operation</p>
<p><b>Professional competencies of the specialty (FC)</b>, specified by the standard of higher education of the specialty</p>	<p>FC 1. Ability to analyze trends in the hospitality industry and recreational economy.</p> <p>FC 2. Ability to organize the service and production process taking into account the requirements and needs of consumers and ensure its efficiency.</p> <p>FC 3. Ability to use in practice the basics of current legislation in the field of hotel and restaurant business and track changes.</p> <p>FC 4. Ability to form and implement effective external and internal communications in hospitality enterprises, interaction skills (teamwork).</p> <p>FC 5. Ability to manage the enterprise, to make decisions in economic activity of subjects of hotel and restaurant business.</p> <p>FC 6. Ability to design the process of providing basic and additional services in enterprises (institutions) of hotel and restaurant and recreational facilities.</p> <p>FC 7. Ability to design the technological process of production and compile the necessary regulations for semi-finished and finished culinary products.</p>

	<p>FC 8. Ability to develop new services (products) using innovative technologies of production and customer service.</p> <p>FC 9. Ability to select technological equipment and facilities, the ability to address the rational use of spatial and material resources.</p> <p>FC 10. Ability to develop and form spatial planning solutions of enterprises (institutions) of hotel and restaurant industry, sanatoriums.</p> <p>FC 11. Ability to assess and ensure the quality of products and services in hospitality enterprises.</p> <p>Ability to understand economic processes and to plan, manage and control the activities of hotel and restaurant businesses.</p>
<p><b>7 – Програмні результати навчання</b></p>	
<p><b>Program learning outcomes (PLO)</b> specified by the standard of higher education of the specialty</p>	<p>PLO 1. To know, to understand and to be able to use in practice the main points of legislation, national and international standards that regulate the activity of subjects of hotel and restaurant business</p> <p>PLO 2. To know, to understand and to be able to use in practice the basic concepts of the theory of hotel business, organization of service of consumers and the activities of subjects of the market of hotel and restaurant services, and related sciences</p> <p>PLO 3. To communicate freely on professional issues on the state and foreign languages, orally and in writing</p> <p>PLO 4. To analyze modern trends in the hospitality industry and recreational facilities</p> <p>PLO 5. To understand the principles, processes, and the technology of organizations of the subjects of hotel and restaurant business</p> <p>PLO 6. To analyze, to interpret and to simulate on the basis of existing scientific concepts such as service, production and organizational processes of hotel and restaurant business</p> <p>PLO 7. To organize the process of customer service of hotel and restaurant services based on the use of modern information, communication and service technologies and standards of quality and safety standards</p> <p>PLO 8. To apply the skills of productive communication with consumers of hotel and restaurant services</p> <p>PLO 9. To make a selection of technological equipment, to solve the issues of rational use of the spatial and material resources</p> <p>PLO 10. To develop new services (products), using modern production technology and customer service</p> <p>PLO 11. To apply modern information technologies for organization of work of establishments of hotel and restaurant management</p> <p>PLO 12. To control the quality of products and services of the institutions of hotel and restaurant management</p> <p>PLO 13. To define and shape the organizational structure of the units to coordinate their activities, define their tasks and staffing, qualifications of staff</p> <p>PLO 14. To organize the work in the institutions of hotel and restaurant economy, in accordance with the requirements of labor protection and fire safety</p> <p>PLO 15. To understand economic processes and implement planning, management and control of activity of subjects of hotel and restaurant business</p> <p>PLO 16. To perform tasks independently, to solve problems and challenges, to apply them in different professional situations and take</p>

	<p>responsibility for the results of their activities</p> <p>PLO 17. To defend their views in the decision of professional problems in the organization of effective communication with consumers and the subjects of hotel and restaurant business</p> <p>PLO 18. To present their own projects and development and justify their proposals for business development</p> <p>PLO 19. To act in accordance with the principles of social responsibility and civic awareness</p> <p>PLO 20. To understand the operation requirements of a degree, due to the need of sustainable development of Ukraine, strengthening democratic, social and legal state</p> <p>PLO 21. To understand and provide their rights and responsibilities as a member of society to realize the values of a free democratic society, rule of law, rights and freedoms of man and citizen in Ukraine</p> <p>PLO 22. To preserve and enhance the achievements and values of society on the basis of understanding places the subject area in the general system of knowledge, use a variety of types and forms of motor activity to maintain a healthy lifestyle</p>
<b>8 – Resource support for program implementation</b>	
<b>Staffing</b>	<p>The qualitative level of professional training of masters administered by qualified scientific-pedagogical staff of the Department, which includes doctors and candidates of sciences, professors, associate professors. For the teaching the special professional disciplines the experts with extensive experience in the tourism are involved. Teachers have a certificate of proficiency in English at level B2, and have passed the international internships.</p> <p>Teachers have a certificate of English language proficiency at the B-2 level, one teacher at the C-1 level; one teacher has a certificate of proficiency in German at the C-1 level, teachers have completed an international internship.</p>
<b>Material and technical base</b>	<p>Lectures are held in classrooms with multimedia equipment. Practical classes are conducted in specialized computer classes with the use of information and communication equipment, information systems and software used in the hotel and restaurant business: MS Project, Teamwork, TeamLab., Open Workbench., GanttProject, dotProject., Outlook, OneNote, EverNote, Nirvana, Wunderlist, Keep, MS Office, Office 365, Document. online, AllFusion Process Modeler 7, MS Visio, MS PowerPoint, MS Sway, Libre office.Impress, FreeMind, Mind42, ViSta, MacANOVA., Matrixer, Parus Tourism.</p>
<b>Information and methodological support</b>	<p>All educational components are provided by the following teaching materials: textbooks, manuals, lecture notes, methodical instructions and recommendations, individual assignments, collections of practical tasks (cases), examples of solving typical problems, or perform common tasks computer presentation, illustrative materials, resource directories and the like.</p> <p>All teaching materials available to students in the reading rooms of the scientific library <a href="http://library.kname.edu.ua/index.php/uk/">http://library.kname.edu.ua/index.php/uk/</a> , including in the hall of the information service, equipped with computers with access to the Internet and the local network of the University in the digital repository <a href="http://eprints.kname.edu.ua">http://eprints.kname.edu.ua</a> on the portal of distance learning Center <a href="http://cdo.kname.edu.ua/">http://cdo.kname.edu.ua/</a></p>
<b>9 – Академічна мобільність</b>	

<b>National credit mobility</b>	In accordance with the regulations of the academic mobility of students, doctoral students, scientific and pedagogical employees of O. M. Beketov National University of Urban Economy in Kharkiv
<b>International credit mobility</b>	Cooperation agreement between the University and: - Lodz technical University (Poland), agreement No. 89, October 2017 - The University of New Horiz (Slovenia), agreement No. 88, 12.10. 2017 - Middle East Technical University (Turkey, Ankara), agreement No. 69, 28.03. 2016 - University of Aristotle (Greece, Thessaloniki), agreement No. 75, 22.02.2018 - Estonian University of Natural Sciences (Tartu), agreement No. 90, 10.10. 2017
<b>Training of foreign applicants for higher education</b>	According to the Rules of admission to O. M. Beketov National University of Urban Economy in Kharkiv