

**reThe profile of the educational program
2020**

General information	
The official name of the educational program	Hotel and catering business
Speciality	241 Hotel and catering business
Subject area	24 Services
The degree and the name of the qualification in the original language	Master of hotel and restaurant business
The type of degree and content of the educational program	Master degree, single, 90 ECTS credits, training period 1 year 4 months
Accreditation	The Ministry of education and science of Ukraine certificate УД № 21002020, expiration date: July 1, 2023.
Cycle/level	The second (master) level Ukraine NQF – level 7 The FQ-EHEA second cycle The EQF-LL – 7 level
Requirements to the level of education	Bachelor / Specialist degree
Language(s) of teaching	Ukrainian
The validity of the educational program	5 years
The purpose of the educational program	
the training of highly competitive specialists who are able to solve problems of organization and coordination of business processes of activity of subjects of hotel and restaurant business and their competitiveness	
Description of the educational program	
Subject area	Training of socially mobile, highly competitive managers to organize service and production activities of the subjects of hotel and restaurant business, who possess the general and special (professional) competence, researchers, developers, experts, and teachers
Orientation of the educational programme	Educational-professional
The main focus of the educational program and specialization	Special education in the field of hotel and restaurant business. Key words: hospitality industry of Ukraine, innovative restaurant technologies, balneology
Peculiarities of the program	-
The suitability of graduates for employment and further education	
Suitability for employment	Employment opportunities in public institutions and private companies in positions related to hotel and restaurant business. Profession (according to the current edition of the national classifier of Ukraine: Classifier of professions (DK 003:2010):

	<p>1225. The heads of production units in restaurants, hotels and other locations</p> <p>1315. Managers of small enterprises of hotels and restaurants without staff management</p> <p>145. Managers in trade, hotels and institutions. restaurant management</p> <p>1455. Managers in hotels and other places of accommodation</p> <p>1455.1. Managers in the hotel industry</p> <p>1456. Managers in the catering industry</p> <p>1456.1. Managers in restaurants</p> <p>1456.2. Managers in cafes, bars, canteens</p> <p>248. Professionals in the field of tourism, hotel, restaurant and Spa care</p> <p>2482. Professionals in the field of hotel and restaurant business</p> <p>2482.2. Professionals in hotel and restaurant business</p> <p>2483. Professionals in the field of Spa care</p> <p>2483.2. Professionals in Spa care</p>
Further education	Obtaining the degree of PhD
Teaching and assessment	
Teaching and learning	student-centered learning, self-learning, problem-based learning, learning through internships, distance learning
Assessment	written examinations, course paper presentation , reports on production and pre-diploma practices, master's work presentation
Program learning outcomes	
Program learning outcomes (PLO) specified by the standard of higher education of the specialty	<p>PLO 1. The ability to understand and work through ideas and thoughts based on logical arguments and proven facts</p> <p>PLO 2. The ability through self-learning to explore new areas using the acquired knowledge</p> <p>PLO 3. The ability to understand social importance of their profession, to apply the principles of deontological ethics in the performance of professional duties</p> <p>PLO 4. The ability to use organizational skills planning team</p> <p>PLO 5. The ability to understand and respect other cultures, effectively applying communication concepts</p> <p>PLO 6. The ability to evaluate and ensure the quality of products and services of the enterprises of sphere of hospitality</p> <p>PLO 7. The ability to understand economic processes and implement planning, management and control of activity of subjects of hotel and restaurant business</p> <p>PLO 8. The ability to develop and implement effective external and internal communications of the enterprises of sphere of hospitality, interaction skills (teamwork)</p> <p>PLO 9. The ability to design the process of providing basic and additional services to hotels and restaurants enterprises (institutions), sanatoria and health resorts</p> <p>PLO 10. The ability to design technological process of production and to make the necessary regulatory documentation for semi-finished products and culinary products</p> <p>PLO 11. The ability to carry out selection of process equipment, the ability to solve the problems of rational use of the spatial and material resources</p> <p>PLO 12. The ability to apply professional and fundamental</p>

	<p>knowledge in professional activity</p> <p>PLO 13. The skills of use of modern software, Internet resources and work in computer networks, possession of the basic methods, ways and means of obtaining, storage, processing and use of information technology in professional activities</p> <p>PLO 14. The ability to oral and written business communication in official and foreign language for communication in professional and socio-cultural fields, possession of professional terminology in a foreign language</p> <p>PLO 15. The ability to make a conscious replenishment and expansion of communicative skills in the professional field throughout life</p> <p>PLO 16. The ability to organize work in accordance with the requirements of labor protection, safety engineering and fire safety in the establishments of the hotel-restaurant management in their operation</p> <p>PLO 17. The ability to use in practice the basics of the current legislation and track changes in it</p> <p>PLO 18. The ability to provide safety</p>
<p>Program learning outcomes (PLOI) specified by the higher education institution</p>	<p>PLOI 1. The ability to analyze current trends in the development of the hospitality industry and recreational facilities</p> <p>PLOI 2. The ability to organize the service production process is subject to the requirements and needs of consumers and to ensure its effectiveness</p> <p>PLOI 3. The ability to manage the business, make strategic and tactical decisions in the economic activity of subjects of hotel and restaurant business</p> <p>PLOI 4. The ability to develop and shape space-planning decisions of enterprises (institutions) of hotel and restaurant business, sanatorium-and-Spa institutions</p> <p>PLOI 5. The ability to develop new services (products) using innovative technologies and customer service</p>
<p>Resource support for program implementation</p>	
<p>Staff</p>	<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 hotel and restaurant service are involved. Teachers have a certificate of proficiency in English at level B2 and have passed the international internships.</p>
<p>Material and technical base</p>	<p>Lectures are held in classrooms with multimedia equipment. Practical classes are taught in specialized computer classes with the use of information and communication equipment, information systems and software used in the hotel and restaurant business: Many of these products have been or are being actively implemented in the educational process: 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,</p>

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Information and methodological support	<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 http://library.kname.edu.ua/index.php/uk/ , 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 http://eprints.kname.edu.ua on the portal of distance learning Center http://cdo.kname.edu.ua/</p>
Academic mobility	
National credit mobility	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
International credit mobility	<p>Cooperation agreement between the University and:</p> <ul style="list-style-type: none"> - 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
Training of foreign applicants for higher education	According to the Rules of admission to O. M. Beketov National University of Urban Economy in Kharkiv