

4. Education program.

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Kyiv National University of Trade and Economics	
Faculty of hotel, restaurant and tourism business	
EDUCATIONAL – PROFESSIONAL PROGRAM	
Specialization	"Hotel and restaurant business"
Specialty	"Hotel and restaurant business"
Field of knowledge	"Service sector"
Level of higher education	The second
Degree of higher education	Master
Total number of credits	90
Training period	1 year 5 months

1.	Requirements for the level of education of persons who can begin training in educational and professional program		
	<ul style="list-style-type: none"> - admission based on the degree of Bachelor of higher education to study for a Master's Degree carried out by the results of entrance examinations. - conditions of admission to the program are governed by the Rules of admission to KNTEU. 		
2.	List of academic disciplines		
	Academic disciplines	ECTS credits (for every subjects)	<i>Position in a logical sequence of studying (year of training)</i>
	1. Restaurant Technology	6	1
	2.2. Financial management	6	1
	2.3. Tax management	6	1
	3.1. Computer-aided design system	4.5	1
	3.2. Engineering and computer graphics	4.5	1
	4.1. Contract law	4.5	1
	4.2. Legal basis of settlement of labor disputes	4.5	1
	4.3. Intellectual Property	4.5	1
	4.4. Consumer law	4.5	1
	5.1. Innovative technology of products of restaurant industry	4.5	1
	5.2. Fitness nutrition	4.5	1
<i>Continuation of Table</i>			

	Academic disciplines	ECTS credits (for every subjects)	<i>Position in a logical sequence of studying (year of training)</i>
	6.1. Business negotiations	4.5	1
	6.2. Psychology career	4.5	1
	7. Strategic marketing in hotel and restaurant business	6	1
	8. Business Process Management	3	1
	9. Psychology of Business	3	1
	10.1. Consumer Behavior of Hospitality Services	3	1
	10.2. Brand Management	3	1
	11.1. Management of Service Organizations	3	1
	11.2. Price oriented management	3	1
	12.1. European Integration	3	1
	12.2. Methodology and Organization of scientific research	3	1
	12.3. Methods of teaching in higher education	3	1
	13. Project management in the hotel and restaurant business	3	2
	14. Quality management of services in hotels and restaurants	3	2
	15.1. Public speaking	3	2
	15.2. Diplomatic Protocol and Etiquette	3	2
	15.3. Psychology of Management and Conflictology	3	2
	Practical training, including	12	
	Practical training	9	1
	Practical Training (pre-diploma)	3	2
	Form of attestation of those who acquire higher education	Defense of final qualifying work	
	Compulsory subjects percentage	56,6%	
3.	Key learning outcomes		
	Competency which Master must possess		
	General	1. The ability to take an active stance and develop leadership skills; 2. The ability to use a foreign language as a means of business communication;	
	<i>Continuation of Table</i>		

		<ol style="list-style-type: none"> 3. The ability to carry out communication activities; 4. The ability to adapt and actions in the new situation; 5. To explain the processes of formation of outlook on development of the human being, society and nature, spiritual culture; 6. To analyze social phenomena in the development and the specific historical conditions; 7. To work with information in global computer networks; 8. To justify management decisions and ensure their legitimacy; 9. To apply creative methods and general scientific knowledge in professional activities.
	Professional	<ol style="list-style-type: none"> 1. The ability to justify a mission of strategic objectives and solve strategic problems in the hotel and restaurant business; 2. The ability to organize and manage the activities of hotel and restaurant business and their departments in the economic environment; 3. The ability to ensure the safety in compliance with applicable law; 4. The ability to use the contract law, to determine its effect on the activity of hotel and restaurant business; 5. The ability to use the science to justify and implement creative restaurants technologies; 6. The ability to justify projects to assess the quality of the hotel and restaurant business; 7. The ability to justify the ways to implement sustainable competitive advantage in the market of hotel and restaurant services, to impact on consumer behavior; 8. The ability to find and evaluate the new market opportunities, formulate a business idea and justify strategic marketing activities of the company; 9. To develop strategies of development of hotel and restaurant business; 10. The ability to develop and introduce quality systems in enterprises of hospitality industry; 11. To implement methods of business process reengineering; 12. To predict the cost-effectiveness and efficiency projects in the hospitality industry.