

MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE

KYIV NATIONAL UNIVERSITY TECHNOLOGY AND DESIGN

**Approved by the scientific council**

**Chairman of the Academic Council of KNUTD**

\_\_\_\_\_ **Ivan GRISHCHENKO**

(Minutes of " \_\_ " \_\_\_\_ 2022 \_ № \_\_ )

**EDUCATIONAL AND PROFESSIONAL PROGRAM**

**ENTERPRISE IN HOTEL AND RESTAURANT BUSINESS**

Level of higher education first (bachelor's)

Degree of Higher Education Bachelor`s Degree

Field of knowledge 24 Service Sector

Specialty 241 Hotel-restaurant business

Qualification Bachelor of Hotel and Restaurant Business

Kyiv 2022

Letter of approval

Educational and professional program  
ENTERPRISE IN HOTEL AND RESTAURANT BUSINESS

Level of higher education first (bachelor's)

Degree of higher education Bachelor

Field of knowledge 24 Service Sector

Specialty 241 Hotel-Restaurant Business

**Vice-rector for scientific and pedagogical activities (educational activities)**

\_\_\_\_\_  
(date) (signature) **CEsana MORGULETS**

**Approved by the Academic Council of the Faculty of Economics and Business**

Protocol from " \_\_\_\_ " \_\_\_\_\_ 20\_\_ № \_\_\_\_\_

**Dean of the Faculty economy and business**

\_\_\_\_\_  
(date) (signature) **Alexandra OLSHANSKY**

**Discussed and recommended at the meeting of the department economics and services**

Protocol from " \_\_\_\_ " \_\_\_\_\_ 20\_\_ № \_\_\_\_\_

**Head of Department economics and services**

\_\_\_\_\_  
(date) (signature) **Alyona MELNIK**

**Guarantor of the educational program**

\_\_\_\_\_  
(date) (signature) **Natalia BORETSKA**

Put into effect by the order of KNUTD from " \_\_\_\_ " \_\_\_\_\_ 20\_\_ year № \_\_\_\_\_.

## PREFACE

DEVELOPED: Kyiv National University of Technology and Design

DEVELOPERS:

Guarantor of the educational program Opanashchuk Yuriy Yakovych, Associate Professor of Economics and Services, Kyiv National University of Technology and Design.

Members of the working group:

**Olshanska Oleksandra Volodymyrivna**, Doctor of Economics, Professor of the Department of Economics and Services, Kyiv National University of Technology and Design;

**Kostynets Valeria Vladimirovna**, Candidate of Economic Sciences, Associate Professor of the Department of Economics and Services, Kyiv National University of Technology and Design;

**Grishchenko Alexey Sergeevich**, student Faculty of Economics and Business Kyiv National University of Technology and Design.

### EXTERNAL STAKEHOLDER REVIEWS:

- 1) Yuriy Leonidovych Stryhun, Director of the State Enterprise “National Hotel Complex” of the Office of the Verkhovna Rada of Ukraine;
- 2) Tucha Viktoriya Volodymyrivna, Director of the Kyiv Hotel Complex of the Office of the Verkhovna Rada of Ukraine;
- 3) Piloyan Oleksandr Anatoliyovych, General Director of DAV Club LLC;
- 4) Parfenov Alexey Igorovich, director of FOP Parfenov OI;
- 5) Grinenko Vladislav Leonidovich, director of LLC "Smuggling".

# 1. Profile of the educational and professional program Entrepreneurship in the hotel and restaurant business

<b>1 - General information</b>	
<b>Full name of the institution of higher education and structural unit</b>	Kyiv National University of Technology and Design Department of Economics and Services
<b>Degree of higher education and qualification in the original language</b>	Higher education level - first (bachelor's) Degree of higher education - bachelor Field of knowledge - 24 Scope of service Specialty - 241 Hotel and restaurant business
<b>The official name of the educational program</b>	Entrepreneurship in the hotel and restaurant business
<b>Type of diploma and scope of educational program</b>	Bachelor's degree, single, 240/180 ECTS credits
<b>Availability of accreditation</b>	-
<b>Cycle / level</b>	The National Qualifications Framework of Ukraine is the sixth level.
<b>Prerequisites</b>	Complete general secondary education, professional higher education, or a bachelor's degree
<b>Language (s) of instruction</b>	Ukrainian
<b>Term of the educational program</b>	-
<b>Internet address of the permanent post of the description of the educational program</b>	<a href="http://knutd.edu.ua/ekts/">http://knutd.edu.ua/ekts/</a>
<b>2 - The purpose of the educational program</b>	
To provide training of highly qualified and competitive specialists who have basic knowledge, general and special competencies in the field of functioning and development of production, technological and service activities of hotel and restaurant business, have developed economic, managerial and entrepreneurial thinking, effective communication and social skills. active civil position.	
<b>3 - Characteristics of the educational program</b>	
<b>Subject area</b>	The program is focused on the formation of applicants for competencies to acquire deep knowledge, skills and abilities in the specialty 241 "Hotel and restaurant business". Compulsory training modules - 75%, of which: disciplines of general training - 10%, vocational training - 64%, practical training - 13%, learning a foreign language - 13%. Disciplines of free choice of students 25% are selected from the university catalog in accordance with the approved procedure at the University.
<b>Orientation of the educational program</b>	Educational and professional program for bachelor's degree.
<b>The main focus of the program</b>	The emphasis in the program is on the acquisition of entrepreneurial skills and knowledge in the hotel and restaurant business, which provides a certain employment and the opportunity for further education and career growth. The educational program allows you to thoroughly study the specifics of the hotel and restaurant business and technological features of the service sector. The structure of the program provides for dynamic, integrative and interactive learning. The program applies a comprehensive approach to the formation of entrepreneurial skills and

	<p>knowledge in the management of modern enterprises in the service sector, which is implemented through training and practical training. The components included in the educational program are based on the theory and practical experience of the hotel and restaurant business.</p>
<b>Features of the educational program</b>	<p>The program develops prospects for professional training in the field of service, taking into account the specific features of the functioning and implementation of business activities in the hotel and restaurant business.</p>
<b>4 - Suitability of graduates for employment and further study</b>	
<b>Suitability for employment</b>	<p>Graduates will have sufficient professional knowledge and professional competencies, as well as entrepreneurial skills that allow them to start their own business and be employed in enterprises, organizations and institutions operating in the hotel and restaurant business of any legal form in accordance with National Classification of Ukraine "Classification of Professions" SC 003: 2010 by the following positions and codes of professional groups:</p> <p>1210.1 Heads of enterprises, institutions and organizations (director of a hotel (restaurant) enterprise);</p> <p>1225 Head of a catering establishment, hotel;</p> <p>1239 Head of the hotel room fund (tourist complex, etc.);</p> <p>1315 Managers of small enterprises-hotels and restaurants without management staff;</p> <p>145 Managers (managers) in trade, hotels and restaurants;</p> <p>248 Professionals in the field of tourism, hotel, restaurant and sanatorium business;</p> <p>3414 Organizer of tourist and hotel activity;</p> <p>4222 Administrator (owner) of the hall.</p>
<b>Further training</b>	<p>Possibility to study according to the educational-scientific or educational-professional program of the second (master's) level of higher education. Opportunity to receive education at the second (master's) level in related and other specialties, advanced training, academic mobility.</p>
<b>5 - Teaching and assessment</b>	
<b>Teaching and learning</b>	<p>Teaching and learning in the program are based on student-centered learning, using problem-based and professional-oriented, communicative, interdisciplinary approaches to learning.</p> <p>Forms of organization of the educational process: lecture, seminar, practical, laboratory classes, practical training, independent work, individual classes, consultations, development of professional projects (works), self-study through the electronic modular environment of the educational process KNUTD. Interactive lectures and seminars, field practical and laboratory classes and trainings, as well as Open air classes are used.</p>
<b>Evaluation</b>	<p>Assessment is carried out according to the ECTS system, 100-point scale and national assessment scale.</p> <p>Current control: oral and written questioning, testing, essays, presentations, reports, tests, defense of individual tasks.</p> <p>Final control: exams and tests, taking into account the accumulated points of current control, defense of term papers and practices.</p> <p>Attestation of applicants is carried out in the form of attestation examination and public defense of qualification work.</p>
<b>6 - Program competencies</b>	
<b>Integral</b>	<p>Ability to solve complex professional problems and practical problems</p>

<b>competence(IC)</b>	of hotel and restaurant business both during training and professional activities, which involves the use of theories and methods of science, which form the concept of hospitality and is characterized by complexity and uncertainty.	
<b>General competencies (GC)</b>	GC1	Ability to preserve and increase moral, cultural, scientific values and 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, technology and technology, lead a healthy lifestyle.
	GC2	Ability to act socially responsibly and consciously, to realize their rights and responsibilities as a member of society, to realize the values of civil (free democratic) society, the rule of law, human and civil rights and freedoms in Ukraine.
	GC3	Ability to learn and master modern knowledge.
	GC4	Skills in the use of information and communication technologies.
	GC5	Ability to work in a team.
	GC6	Ability to communicate in the state language both orally and in writing.
	GC7	Appreciation and respect for diversity and multiculturalism.
	GC8	Safe activities skills.
	GC9	Ability to abstract thinking, analysis and synthesis.
	GC10	Ability to apply knowledge in practical situations.
	GC11	Ability to communicate in a foreign language.
	GC12	Ability to think creatively and critically.
	GC13	Ability to make informed decisions.
	GC14	Ability to show initiative and entrepreneurship and ingenuity.
<b>Professional competencies (PC)</b>	PC1	Understanding the subject area and the specifics of professional activity.
	PC2	Ability to organize the service and production process taking into account the requirements and needs of consumers and ensure its efficiency.
	PC3	Ability to put into practice the basics of current legislation in the hotel and restaurant business and track changes.
	PC4	Ability to form and implement effective external and internal communications in hospitality enterprises, interaction skills.
	PC5	Ability to manage the enterprise, to make decisions in economic activity of subjects of hotel and restaurant business.
	PC6	Ability to design the technological process of production and services and the service process of implementation of basic and additional services in enterprises (institutions) of hotel and restaurant and recreational facilities.
	PC7	Ability to develop new services (products) using innovative technologies of production and customer service.
	PC8	Ability to develop, promote, sell and organize the consumption of hotel and restaurant services for different segments of consumers.
	PC9	Ability to select technological equipment and facilities, to address issues of rational use of spatial and material resources.
	PC10	Ability to work with technical, economic, technological and other documentation and to carry out settlement operations of

		hotel and restaurant business entities.
	PC11	Ability to identify, identify and evaluate the characteristics, properties and quality indicators of products and services that affect the level of customer satisfaction in the field of hospitality.
	PC12	Ability to initiate the concept of business development, to formulate a business idea for the development of hotel and restaurant business.
	PC13	Ability to plan, manage and control the activities of hotel and restaurant businesses.
	PC14	Formation of a comprehensive view of the organization of the hospitality industry on the example of international and domestic practice.
	PC15	Ability to rationally use the opportunities of the hotel and restaurant business for their further development and efficiency.

### **7 - Program learning outcomes**

#### **Knowledge and understanding:**

PLO 1	Know, understand and be able to put into practice the basic provisions of law, national and international standards governing the activities of hotel and restaurant businesses.
PLO 2	Know, understand and be able to use in practice the basic concepts of the theory of hotel and restaurant business, the organization of customer service and the activities of the market of hotel and restaurant services, as well as related sciences.
PLO 3	Understand the requirements for the specialty, due to the need to ensure sustainable development of Ukraine, its strengthening as a democratic, social, legal state.

#### **Application of knowledge and understanding (skills):**

PLO 4	Analyze current trends in the hospitality and recreational industry.
PLO 5	Understand the principles, processes and technologies of organization of hotel and restaurant business.
PLO 6	Analyze, interpret and model on the basis of existing scientific concepts service, production and organizational processes of the hotel and restaurant business.
PLO 7	Organize the process of customer service of hotel and restaurant services based on the use of modern information, communication and service technologies and compliance with quality standards and safety standards.
PLO 8	Carry out the selection of technological equipment and facilities, address issues of rational use of spatial and material resources.
PLO 9	Develop new services (products), using modern technologies of production and customer service.
PLO 10	Apply modern information technologies to organize the work of hotel and restaurant facilities.
PLO 11	Carry out effective quality control of products and services of hotel and restaurant facilities.
PLO 12	Define and form the organizational structure of units, coordinate their activities, determine their tasks and staffing, staff qualification requirements.
PLO 13	Organize work in hotels and restaurants, in accordance with the requirements of labor protection and fire safety.
PLO 14	Perform tasks independently, solve tasks and problems, apply them in various professional situations and be responsible for the results of their activities.
PLO 15	Act in accordance with the principles of social responsibility and civic consciousness.
PLO 16	Understand and realize their rights and responsibilities as a member of society, to realize the values of a free democratic society, the rule of law, human and civil rights and freedoms in Ukraine.

PLO 17	Preserve and increase the achievements and values of society based on understanding the place of the subject area in the general system of knowledge, use different types and forms of physical activity to lead a healthy lifestyle.
PLO 18	Use knowledge from professionally-oriented disciplines in the field of business technology in the hotel and restaurant business.
PLO 19	Organize and control business processes in the hotel and restaurant business, make organizational and managerial decisions, including in non-standard situations, and be responsible for them.
PLO 20	Use positioning tools in the market of services, apply innovative technologies of organization of activities and provide customer-oriented service to form a positive image.

#### **Formation of judgments:**

PLO 21	Free to communicate on professional issues in state and foreign languages orally and in writing.
PLO 22	Understand economic processes and plan, manage and control the activities of hotel and restaurant businesses.
PLO 23	It is argued to defend their views in solving professional problems in the organization of effective communication with consumers and subjects of hotel and restaurant business.
PLO 24	Present your own projects and developments, argue your proposals for business development.
PLO 25	Apply skills of productive communication with consumers of hotel and restaurant services.

### **8 - Resource support for program implementation**

<b>Staffing</b>	All scientific and pedagogical workers who provide educational and professional program by qualification, correspond to the profile and direction of the disciplines taught; have the necessary experience of pedagogical work and experience of practical work. In the process of organizing training, professionals with experience in research, management, innovation, creative and professional work, foreign lecturers are involved.
<b>Logistics</b>	Logistics allows to fully ensure the educational process of the educational program throughout the training cycle. The condition of the premises is certified by sanitary and technical passports that comply with current regulations.
<b>Information and educational and methodological support</b>	The library of the Kyiv National University of Technology and Design is provided with the necessary textboCEs and manuals, scientific and monographic publications, as well as professional periodicals of the relevant profile, including in electronic form. The official website - <a href="https://knutd.edu.ua/">https://knutd.edu.ua/</a> contains basic information about educational, scientific, methodological and publishing activities of the university, educational and scientific departments and their composition, admission rules, contact information and more. The university has a modular environment of the educational process - an electronic resource that contains all the necessary teaching materials for academic disciplines, including distance learning, which meets the established requirements. The educational program is fully provided with an educational and methodological complex of all necessary components, which is fully represented in the modular environment of the educational process of the University.

### **9 - Academic mobility**



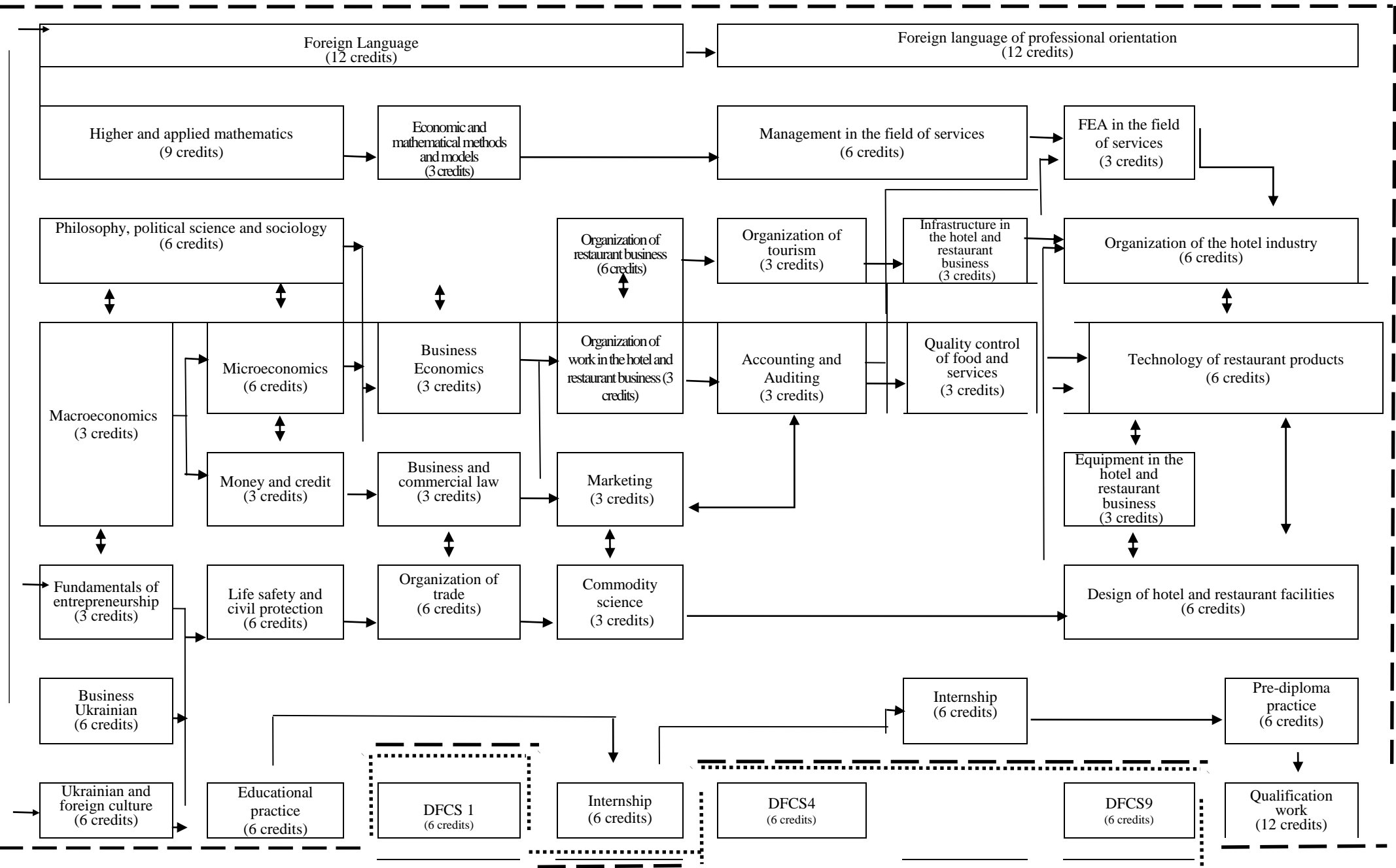
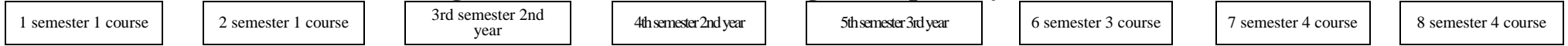
<b>National credit mobility</b>	National credit mobility of students, graduate students, doctoral students, research and teaching staff of the University, including training, internships, training and internships, research, teaching and training is organized on the basis of bilateral agreements between Kyiv National University of Technology and Design and organizations - partners.
<b>International credit mobility</b>	International credit mobility is organized on the basis of bilateral cooperation agreements between the University and educational institutions of foreign partner countries, as well as within the ERASMUS + program, which provides additional knowledge in related fields of science; to improve the level of foreign language proficiency; to get acquainted with foreign culture, history; to receive a diploma from a foreign university.
<b>Training of foreign applicants for higher education</b>	Training of foreign applicants for higher education is carried out according to accredited educational programs.

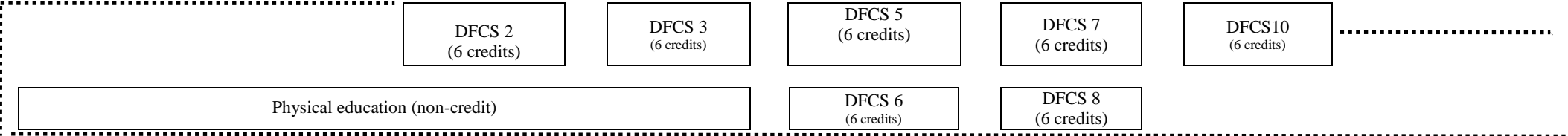
## 2. The list of components of the educational-professional program and their logical sequence

### 2.1 List of components of the educational-professional program of the first (bachelor's) level of higher education

Code n / a	Components of the educational program (academic disciplines, term papers (projects), practices, qualification work)	Number of loans	Form of final control
1	2	3	4
<b>Mandatory components of the OP</b>			
General training cycle			
CE 1	Ukrainian and foreign culture	6	test
CE 2	Foreign Language	12	test, exam
CE 3	Business Ukrainian	6	test
CE 4	Philosophy, political science and sociology	6	test, exam
CE 5	Foreign language of professional orientation	12	test, exam
CE 6	Physical education I	-	test
Total from the cycle		42	
Cycle of professional training			
CE 7	Macroeconomics	3	exam
CE 8	Microeconomics	6	test
CE 9	Money and credit	3	test
CE 10	Higher and applied mathematics	9	test, exam
CE 11	Life safety and civil protection	6	exam
CE 12	Fundamentals of entrepreneurship	3	exam
CE 13	Business and commercial law	3	exam
CE 14	Economic and mathematical methods and models	3	test
CE 15	Organization of work in the hotel and restaurant business	3	test
CE 16	Business Economics	3	exam
CE 17	Marketing	3	test
CE 18	Commodity science	3	test
CE 19	Organization of the hotel industry	6	test, exam
CE 20	Organization of restaurant business	6	test, exam
CE 21	Organization of trade	6	exam
CE 22	Accounting and Auditing	3	test
CE 23	Management in the field of services	6	test, exam
CE 24	Quality control of food and services	3	test
CE 25	Equipment in the hotel and restaurant business	3	test
CE 26	Organization of tourism	3	exam
CE 27	Infrastructure in the hotel and restaurant business	3	exam
CE 28	Design of hotel and restaurant facilities	6	exam
CE 29	Technology of restaurant products	6	exam
CE 30	Foreign economic activity in the field of services	3	exam
CE 31	Practical training	24	test
CE 32	Qualification work	12	certification
Total of the cycle		138	
<b>The total amount of required components</b>		<b>180</b>	
<b>Selective components of the OP</b>			
DFCS	Disciplines of free choice of the student	60	test
Total from cycle		60	
<b>The total amount of sample components</b>		<b>60</b>	
<b>TOTAL VOLUME OF THE EDUCATIONAL PROGRAM</b>		<b>240</b>	

## 2.2. Structural and logical scheme of bachelor's degree in specialty 241 Hotel and restaurant business





3. Form of certification of applicants for higher education

<b>Forms of certification of applicants for higher education</b>	Attestation of applicants is carried out in the form of attestation examination and public defense of qualification work
<b>Document of higher education</b>	State diploma on awarding a bachelor's degree with the award of a qualification: bachelor's degree in hotel and restaurant business.

4. Matrix of correspondence of program competencies to the components of the educational-professional program

	LC 1	LC 2	LC 3	GC4	GC5	GC6	GC7	GC8	GC9	GC10	GC11	GC12	GC13	GC14	PC1	PC2	PC3	PC4	PC5	PC6	PC7	PC8	PC9	PC10	PC11	PC12	PC13	PC14	PC15	
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5. Matrix for providing program learning outcomes with relevant components of the educational-professional program

	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	PLO 11	PLO 12	PLO 13	PLO 14	PLO 15	PLO 16	PLO 17	PLO 18	PLO 19	PLO 20	PLO 21	PLO 22	PLO 23	PLO 24	PLO 25	
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## **Timeline of viewing the educational program**

Changes were made to the educational program in accordance with the decision of the Academic Council of the Faculty of Economics and Business:

1. Of December 15, 2020, Minutes № 7

1.1. Adjustment in paragraph 2 of the list of educational components to the needs of stakeholders, as well as in the structure of the curriculum in connection with the reorientation of the educational program of the Department of Entrepreneurship and Business of the Faculty of Entrepreneurship and Law. Order №168 of 23.09.2020

1.2. In connection with the change in the order of formation in the curriculum of the block of disciplines of free choice of the student by the order №243-uch from 10.12.2020 with the corresponding introduction of changes in the structural and logical scheme.

STATE ENTERPRISE HOTEL COMPLEX  
"NATIONAL" DEPARTMENT OF DEPARTMENT  
OF THE VERK OF  
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"23" November 2020  
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hotel@natsionalny.kiev.ua

## RESPONSE

for educational and professional program  
" Entrepreneurship in the hotel and restaurant business "

To date, high-quality training of higher education in the field of services for Ukraine is one of the most important tasks. Kyiv National University of Technology and Design, in its composition, combines a strong human resource material and technical base for the training of specialists in the specialty 241 Hotel and restaurant business educational program 38 Entrepreneurship in the hotel and restaurant business.

Ability to organize the service process at hotel and restaurant companies. sanatorium complexes, possession of modern information and communication technologies with the basic requirements to specialists of hotel and restaurant business. Educational and professional program "Entrepreneurship in the hotel and restaurant business" developed by the Department of Economics and Services of the Faculty of Economics and Business of Kyiv National University of Technology and Design, takes into account the needs of potential employers in the modern labor market,

In the educational-professional program the program competencies are clearly defined, which are divided into general and professional ones, the program components and their logical interrelation are singled out.

The curriculum for the preparation of bachelors in the educational and professional program "Entrepreneurship in the hotel and restaurant business" meets the objectives of the program. The sequence of studies, the list and scope of disciplines (normative and elective), as well as the schedule of the educational process, correspond to the structural and logical scheme of training higher education in the specialty 241 Hotel and Restaurant Business.

Director  
Hotel complex  
"National"

Y.L. Shearer



RESPONSE  
for educational and professional program  
"Entrepreneurship in the hotel and restaurant business" training of higher  
education

Hotel and restaurant business is one of the most priority specialties in modern world, so the issue of training highly qualified specialists of this profile is paid attention to by many higher education institutions of Ukraine.

The system of training specialists for work in the hotel and restaurant business at the Kyiv National University of Technology and Design is based on the content of knowledge, skills, abilities, as well as the experience of independent work and personal responsibility of each student.

The list of components presented in the educational and professional program is directly related to the training of future specialists in the hotel and restaurant business. These are such disciplines as "Organization of the hotel industry. Organization of the restaurant industry ", " Design of hotel and restaurant facilities ", " Equipment in the hotel and restaurant industry. "Management in the field of services", etc.

The components of the educational and professional program "Hotel and Restaurant Business" of the Kyiv National University of Technology and Design provide the formation of a high level of readiness of the specialist for professional activity in the hotel and restaurant business. in our opinion Thus, the educational-professional program "Entrepreneurship in the hotel and restaurant business", which provides training for bachelors, provides important guidelines for future professionals in the field of hospitality and provides appropriate program learning outcomes.

Director

V.V. Cloud

"Hotel complex" BoCE

REVIEW  
for the educational and professional program of the first (bachelor's)  
level of the Kyiv National University of Technology and Design  
"Entrepreneurship in the hotel and restaurant business"

The peer-reviewed educational and professional program is properly designed and takes into account current global trends in the training of competitive service professionals who require young professionals to master a wide range of professional competencies, including in the field of tourism.

The hotel and restaurant business is the main factor and the main component of the tourist infrastructure, plays a leading role in the presentation of the domestic tourist product on the world market of tourist services. This sphere in the complex of tourist services of the world economy is developing rapidly and in the future may become the most important sector of tourism.

The state of the hotel and restaurant business affects the development of the tourism industry in general, the creation of tourist services, other key segments of the economy - transport, construction, communications, trade and others. Thus, the creation of an efficient hotel and restaurant business is important as one of the priority areas of structural adjustment of Ukraine's economy.

As a tour operator, it should be noted that this educational program is built in such a way as to enable future service professionals to expand their professional competencies in the field of tourism. Since the hotel and restaurant business are inextricably linked with the field of tourism, we consider it correct and appropriate to have in this educational and professional program such a discipline as "Tourism Organization".

CEO

O.A.Piloyan

## Review

for educational and professional program

"Entrepreneurship in the hotel and restaurant business"

Educational and professional program Entrepreneurship in the hotel and restaurant business training of specialists in specialty 241 Hotel and restaurant business is formed in accordance with the standard. The program determines the requirements for the level of education of persons who have the right to study in the specialty, and also includes a list of components and the logical sequence of the study, which provides learning outcomes in the specialty 241 << Hotel and restaurant business.

Studying the educational-professional program "Entrepreneurship in the hotel and restaurant business", students gain a certain level of knowledge on the organization and provision of services in service facilities, get acquainted with the structural units of enterprises, their functions, features, and basics of management.

Students of the Kyiv National University of Technology and Design, who visited the restaurant complex Firm "Olga" of the hotel "Alexandria". showed a high level of knowledge and skills in the organization of service, the process of providing restaurant services, and this allows us to assert the quality of educational and professional training program.

Given the peculiarities of the constant development of the hospitality industry. we recommend to include in the list of obligatory disciplines for improvement of the curriculum as: metrology, standardization and certification in hotel and restaurant business; quality control of food products and services; equipment in the hotel and restaurant business. This addition to the educational and professional program will contribute to better training of future specialists in the hotel and restaurant business.

CEO

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### Review

for educational and professional program

"Entrepreneurship in the hotel and restaurant business"

The purpose of the peer-reviewed educational and professional program "Entrepreneurship in the hotel and restaurant business", which provides students with professional knowledge and skills of Kyiv National University of Technology and Design with training of socially mobile, highly qualified professionals in the hotel and restaurant business.

The list of components of the educational-professional program allows to form a certain level of readiness of students for the process of providing services related to the activities of restaurants and hotels, to get acquainted with structural units, their management, as well as features of marketing policy.

One of the positive factors of the educational-professional program is the presence of selective components, which allows students to make their own choices about studying disciplines that meet their professional interests.

The desire for further development of the specialty is to attract more representatives of the hotel and restaurant business to participate in events held by both the department and the university as a whole.

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