

Ministry Of Education And Science Of Ukraine
Higher Educational Establishment Of Ukooopspilka
«Poltava University Of Economics And Trade»



**POLTAVA UNIVERSITY OF
ECONOMICS AND TRADE**

EDUCATIONAL - PROFESSIONAL PROGRAM

The first (Bachelor) level of higher education

Field of knowledge:
24 «Services»

Specialty
241 Hotel, Restaurant and Catering

Educational program «Hotel, Restaurant and Catering»

Qualification:
Bachelor in Hotel, Restaurant and Catering

Poltava 2018

General characteristics

Level of higher education	First (Bachelor) level of higher education
Degree in Higher Education	Bachelor's Degree
Field of Knowledge	24 Services
Specialty	241 Hotel, Restaurant and Catering
Educational program	Hotel, Restaurant and Catering
Restrictions on Learning	No restriction
Educational qualification	Bachelor in Hotel, Restaurant and Catering
Requirements for the individual's level of education to study under this program	Complete secondary education
Description of the subject area	<p>Theoretical content of the subject area:</p> <ul style="list-style-type: none">- the program is based on the generally accepted scientific results, taking into account the current state of the hotel and restaurant business, focusing on the actual specialization, within which further professional and scientific career is possible. <p>Methods, techniques and technologies:</p> <ul style="list-style-type: none">- a combination of reproductive and creative learning styles;- application of organoleptic and physico-chemical methods;- conducting technical and economic calculations;- providing culinary technologies and services for catering establishments;- technology awareness of providing services in the hotel industry;- applying modern information technologies <p>Tools and equipment:</p> <ul style="list-style-type: none">- application of technological and computer equipment, innovative computer programs in the sphere of hotel and restaurant industry.

Academic rights of the graduates

Possibility of continuing education at the second (Master's) educational level, receiving postgraduate education in related and other specialties, advanced training, academic mobility

Employment of graduates

A specialist is prepared to work in the field of hotel and restaurant business and is able to perform the specified (i) professional work

International Standard Classification of Occupations 2008 (ISCO-08):

5111 Travel attendants and travel stewards

4221 - Travel Consultants and Clerks

4224 - Hotel Receptionists

5151 - Cleaning and Housekeeping Supervisors in Hotels

1120 Managing Directors and Managing Directors

1411 Hotel managers

1412 Restaurant managers

1431 Sports, recreation and cultural center managers

ECTS credits needed to obtain a corresponding degree of higher education

The volume of the bachelor's educational program on the basis of complete general education:

- 11-year secondary school - 240 ECTS credits;
- 12-year secondary school - 180-240 ECTS credits.

A minimum of 50% of the volume of the educational program should be directed towards the provision of general and special (professional) competencies in the specialty defined by the standards of higher education.

Requirements for the minimum amount of practice is not less than 10% of the total volume of the educational program.

In order to obtain a bachelor's degree on the basis of a junior bachelor's degree, the university has the right to reduce the volume of the educational program within 120 credits of the ECTS

List of educational disciplines of educational-professional program by the training cycles

Nº	Name of the discipline	Hours/Credits
BLOCK I CULINARIES		
1	Basics of Classical Cooking	150/5
2	Enoch and science about drinks	120/4
BLOCK II RESTAURANT		
1	Restaurants in the hotel industry	150/5
2	Basics of the bar business	150/5
3	Quality of service in hotels and restaurants	120/4
4	Restaurant catering	150/5
BLOCK III COMPLEX		
1	Basics of the hotel industry	150/5
2	Logistics service of the hotel	90/3
3	Organization of hotel rooms	150/5
4	Front office	150/5
5	Equipment in hotels and restaurants	150/5
BLOCK IV THE BASIS OF THE CULTURE OF HOSPITALITY		
1	Basics of culture of hospitality and food consumption	150/5
2	Basics of Tourism Studies	150/2
3	Physical training	120/4
BLOCK V COMMUNICATIONS AND CULTURE		
1	History and Culture of Ukraine	90/3

Nº	Name of the discipline	Hours/Credits
2	Practical psychology in the hotel and restaurant business	90/3
3	Business Ukrainian language	90/3
4	Foreign language for beginners level A1	150/5
5	Foreign language level B1	150/5
6	Foreign language level (A1-B2) (English, German, Spanish, French) Chinese language (level A1)	300/10
7	Entrepreneurial law	90/3
8	Personal development and leadership	120/4
BLOCK VI AND PRACTICAL APPLICABLE		
1	Life safety and occupational safety in the hotel and restaurant industry	120/4
2	Applied Mathematics	120/4
BLOCK VII BUSINESS TOOLS		
1	Management information systems in the hotel and restaurant industry	150/5
2	Economy in hotels and restaurants	120/4
BLOCK VIII BUSINESS ANALYSIS		
1	International service marketing	120/4
2	Fundamentals of Research	120/4
BLOCK IX OF THE APPLICABLE		
1	Barna's case and organization of sommeliers work	150/5
2	Organization of hotels	150/5
3	Organization of work of restaurants	150/5

Nº	Name of the discipline	Hours/Credits
4	Designing a hotel company	120/4
BLOCK X COMPLEX ECONOMIC ANALYSIS		
1	Internal audit and control at the hotel	90/3
2	Strategic management in the hotel and restaurant business	150/5
BLOCK XI COMPLEX		
1	Design hotels and restaurants using graphic editors	120/4
2	Professional ethics and etiquette in the hotel and restaurant industry	120/4
3	Expert assessment of the quality of service provision in the hotel and restaurant industry	120/4
4	Business Foreign Language	300/10
BLOCK XII CHOICE OF DISCIPLINES		
1	International hotel development	150/5
2	Innovations in hotels and restaurants	150/5
3	Business planning in the hotel and restaurant business	90/3
4	Research of consumer behavior on hotel and restaurant services	150/5
BLOCK OF XIII PRACTICAL TRAINING		
1	University Education	30/1
3	International production Practice	1260/42
4	Final certification	120/4
Number of hours of training		7200/240

CONTACTS

POLTAVA UNIVERSITY OF ECONOMICS AND TRADE

•
Web-site: www.international.puet.edu.ua

•
E-mail: admission@puet.edu.ua

•
Facebook: www.facebook.com/poltava.puet
www.facebook.com/PUETUkraine

•
Instagram: [puet.poltava](https://www.instagram.com/puet.poltava)
[international_puet](https://www.instagram.com/international_puet)

•
Youtube: www.youtube.com/puetpoltava

Dream big



www.international.puet.edu.ua