

**MINISTRY of EDUCATION and SCIENCE of UKRAINE**

**Ternopil Ivan Puluj National Technical University**

## **EDUCATIONAL-PROFESSIONAL PROGRAM**

**«Hotel, Restaurant and Catering»**

**of the first (Bachelor's) level of higher education**

**specialty 241 «Hotel, Restaurant and Catering»**

**branch of knowledge 24 «Service industry»**

**Qualification: Bachelor in Hotel, Restaurant and Catering**

Approved by the Academic Council  
of the Ternopil Ivan Puluj national  
technical university

**Rector of the TNTU  
Petro Yasnii**

Protocol № 5 of «28» April 2020

Educational program is launched in

01.09.2020

Order № 4/7-299 of 30.04.2020

**Letter of Approval**  
of educational-professional program

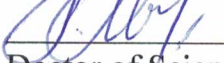
Degree	Bachelor
Branch of knowledge	24 «Service industry»
Specialty	241 «Hotel, restaurant and catering»
Educational-professional program	«Hotel, restaurant and catering»

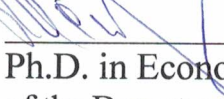
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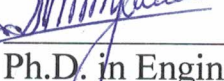
**Dean of the Faculty of Economics and Management**

  
Halyna Tsikh

**Authors of the educational-professional program:**

  
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**Developed and approved by:**

**Head of the institution-developer**

  
Rector of the Ternopil Ivan Puluj  
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Liudmyla Maliuta

## PREFACE

The Program was developed by the work project group of the Department of Management of Innovative Activity and Service Industry and the Department of food biotechnology and chemistry consisting of:

1. Maliuta Liudmyla Yaroslavivna – Head of the educational-professional program, Doctor of Science (Economics), Associate Prof., Prof. of the Department of Management of Innovative Activity and Service Industry

2. Melnyk Liliya Mykolaivna – Doctor of Science (Economics), Associate Prof. of the Department of Management of Innovative Activity and Service Industry

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4. Krupa Olga Mykolaivna – Ph.D. in Engineering Science, Associate Prof., Associate Prof. of the Department of food biotechnology and chemistry

### Reviews of external stakeholders:

1. Tarasyuk Halyna Mykolaivna – Doctor of Science (Economics), Prof., Dean of the Business and Service Industry Faculty of the state university «Zhytomyr polytechnics».

2. Stadnyk Valentyna Vasylivna – Doctor of Science (Economics), Prof., Prof. of the Department of management, administration and hotel-restaurant business of Khmelnytskyi national university.

3. Holovko Stanislav Mykolayovych – Chairman of the PJSC «Ternopil-hotel».

Discussed and approved on the meeting of the Department of Management of Innovative Activity and Service Industry

Protocol № 10 of «01» April 2020

Head of the Department



B.M. Andrushkiv

Discussed and approved by the scientific-methods commission of the Faculty of economics and management

Protocol № 11 of «13» April 2020

Head of the scientific-methods commission




O.I. Pavlykivska

Discussed and approved by the Academic Council of the Faculty of economics and management

Protocol № 9 від «27» April 2020

Head of the Faculty Academic Council



B.M. Andrushkiv

**1. Bachelor's Training Program**  
**Specialty 241 «Hotel, restaurant and catering»**

<b>1. General information</b>	
<b>Full name of higher educational establishment and a structural subdivision</b>	Ternopil Ivan Puluj National Technical University, Department of Management of Innovative Activity and Service Industry
<b>Program official name</b>	Educational program of the specialty «Hotel, restaurant and catering» of the first (Bachelor's) level of higher education of the branch of knowledge 24 «Service industry», specialty 241 «Hotel, restaurant and catering»
<b>Higher education level</b>	First (Bachelor's)
<b>Degree</b>	Bachelor
<b>Full name of qualification</b>	Bachelor in Hotel, restaurant and catering
<b>Full name of degree</b>	Degree of higher education – Bachelor Specialty – 241 Hotel, restaurant and catering Educational program – educational-professional
<b>Branch of knowledge</b>	24 «Service industry»
<b>Specialty</b>	241 «Hotel, restaurant and catering»
<b>Mode of study</b>	Full-time, part-time
<b>Diploma type and number of credits according to the program</b>	Bachelor's diploma, 240 credits ECTS of 4 years of study
<b>Accreditation</b>	Valid to 2024
<b>Cycle/level</b>	HPK – 6th level, EQ-EHEA – first cycle, EQF LLL – 6th level
<b>Requirements</b>	Certificate of complete general secondary education, Junior Bachelor diploma (Junior Specialist) of the relevant specialty.
<b>Language(s) of instruction</b>	Ukrainian, English
<b>Educational program validity</b>	4 years
<b>Permanent Internet address of educational program description</b>	<a href="http://tntu.edu.ua/?p=uk/structure/faculties">http://tntu.edu.ua/?p=uk/structure/faculties</a> <a href="https://kaf-mp.tntu.edu.ua/osvitni-prohramy">https://kaf-mp.tntu.edu.ua/osvitni-prohramy</a>
<b>2. Purpose of the educational program</b>	
The purpose of the EPP is to train efficiently highly qualified experts who obtain a set of personal features, general cultural and special competencies in the field of hotel, restaurant and catering.	

<b>3. Characteristics of the educational program</b>	
<b>Subject area description</b>	<p><b>Objects of study:</b> hotel and restaurant business as a component of service industry, as a field of professional activity involving formation, promotion, implementation and consumption of hotel and restaurant services, as well as catering.</p> <p><b>Goals of study:</b> formation of general and special competencies required for successful solution of specialized complex problems and practical assignments characterized by complex and uncertain conditions in the field of hotel, restaurant and catering.</p> <p><b>Theoretical content of the subject area:</b> hotel business, restaurant business, technologies of restaurant business products, information systems and technologies in the field of hotel, restaurant and catering, economics of the hotels and restaurants, marketing, principles of enterprise design (facilities) of hotel and restaurant business, legal regulation and safety assurance of hotel and restaurant services consumers, equipment of hotel and restaurant business enterprises.</p> <p><b>Methods, techniques and technologies:</b> general and special scientific methods: economical, information, service methods (technological-production, interactive, service).</p> <p><b>Tools and equipment:</b> hardware and facilities for information processing, specialized applied licensed programs.</p>
<b>Program orientation</b>	<p><i>Educational-professional program</i></p> <p>The program structure presupposes mastering the advanced knowledge of organization technology and management of hotel and restaurant business under modern economic conditions.</p>
<b>Main focus of the educational program</b>	<p>General program: <i>Hotel, restaurant and catering.</i></p> <p>The main focus is made on obtaining sound knowledge, a complex of skills and abilities on providing the services dealing with the activity of Restaurant and hotel facilities, the initial level of management of structural subdivisions, operating systems and processes in the facilities.</p>
<b>Program features</b>	<p>The characteristic feature is interdisciplinary character and multi-special training of experts in hotel, restaurant and catering. EP allows to</p>

	<p>acquire some general and special (professional) competencies enabling to apply the latest methods of organization and innovative technologies in the field of hotel, restaurant and catering.</p> <p>It is implemented due to the study process and sound practical training: teaching the disciplines in English enabling a new enrollment take place and academic mobility; taking part in the programs of academic mobility (Erasmus+); participating in internship programs abroad with awarding the certificates; interactive classes; master classes in the companies of hospitality industry; inviting some well-known experts to take part in the study process according to the agreements signed.</p>
<b>4. Graduates suitability for employment and further education</b>	
<b>Employment of graduates</b>	<p>Providing jobs at enterprises of any organizational-legal type in in the field of hotel, restaurant and catering according to the specialism, namely:</p> <ul style="list-style-type: none"> <li>• heads of production subdivisions in restaurant business facilities, in hotels and other locations;</li> <li>• managers of small companies-hotels and restaurant business facilities;</li> <li>• managers (administrators) in trade, hotels and restaurant business facilities;</li> <li>• managers (administrators) in hotels and other locations;</li> <li>• managers (administrators) in restaurant business facilities;</li> <li>• managers (administrators) in restaurants (cafes, bars, canteens).</li> <li>• professionals in the field of hotel, restaurant and catering.</li> </ul>
<b>Academic rights of the graduates</b>	<p>Possibility to continue education by the program of the second cycle (Master's) of higher education.</p> <p>Obtaining some additional qualifications in the system of post-diploma education, increasing the qualification. Academic mobility. Acquiring some extra qualifications in the system of adults' education.</p>
<b>5. Teaching and Assessment</b>	

<b>Teaching and Study</b>	<p>Student-centered study, problem-oriented study, e-study, self-study, study via the laboratory practice and some papers writing in the field of Hotel, restaurant and catering.</p> <p>The main forms of classes: lectures, multimedia lectures, interactive lectures, seminars and practical classes, laboratory classes, scientific-research work, self-study, tutorials, professional projects writing.</p> <p>Students' self-study is provided by the virtual environment ATutor. Some industrial practice on specialized enterprises help to provide students with necessary professional skills. Bachelor's qualification paper writing is required.</p>
<b>Assessment</b>	<p>Students' progress in study is estimated according to 4-mark ("excellent", "good", "satisfactory", "unsatisfactory") and 2-level national scale ("passed", "not passed"); 100-mark scale system ECTS (A, B, C, D, E, F, FX).</p> <p>Methods of assessment: oral and written examinations, practices, presentations, project work. Types of control:</p> <ul style="list-style-type: none"> <li>• according to the levels: self-check, teacher's, control of the head of the department, dean's, rector's, national control;</li> <li>• according to the time frame: planned (introductory, current, semester, final and delayed).</li> </ul> <p>Module type of study. State attestation in the form of an attestation examination and Bachelor's public defense of qualification paper.</p>
<b>6. Program competencies</b>	
<b>Integral competence (IC)</b>	<p>Be able to solve complex specialized problems and practical problems of the hotel and restaurant business entities activity involving the use of theories and methods of the sciences system which form the conceptions of hospitality and are characterized by complex and uncertain conditions.</p>
<b>General competencies (GC)</b>	<p><b>GC01.</b> Be able to save and enrich moral, cultural, scientific values and achievements of the society due to understanding history and principles of the subject area development, its place in the general system of knowledge of nature and society and in the public development, engineering and</p>

	<p>technologies, keep to healthy life style.</p> <p><b>GC02.</b> Be able to implement rights and duties as a member of society; comprehension of value of civil (free democratic) society and the necessity of its sustainable development, the supremacy of law, human rights and freedoms in Ukraine.</p> <p><b>GC03.</b> Be able to study and master the latest knowledge.</p> <p><b>GC04.</b> Be able to apply information and communication technologies.</p> <p><b>GC05.</b> Ability of team work.</p> <p><b>GC06.</b> Be able both to speak and write in state language.</p> <p><b>GC07.</b> Appreciate and respect variety and multi culture.</p> <p><b>GC08.</b> Have skills of safe activity.</p> <p><b>GC09.</b> Ability of abstract thinking, analysis and synthesis.</p> <p><b>GC10.</b> Be able to apply knowledge in practice.</p> <p><b>GC11.</b> Be able to speak a foreign language.</p>
<p><b>Special (professional, subject area) competencies (SC)</b></p>	<p><b>SC01.</b> Understanding the subject area and specific features of the professional activity.</p> <p><b>SC02.</b> Be able to arrange a service-production process taking into account the requirements and needs of consumers and provide its efficiency.</p> <p><b>SC03.</b> Be able to use in practice the principles of current law system in the field of hotel, restaurant and catering and monitor changes.</p> <p><b>SC04.</b> Be able to form and implement some efficient external and internal communication at the enterprises of hospitality industry, skills of interaction.</p> <p><b>SC05.</b> Be able to manage an enterprise, make decisions on economic activity of hotel and restaurant business entities.</p> <p><b>SC06.</b> Be able to design a technological production process of products and services and a service process of basic and extra services implementation in enterprises (facilities) of hotel-restaurant and recreational business.</p> <p><b>SC07.</b> Be able to develop new services (products) using innovative production technologies and consumers servicing.</p> <p><b>SC08.</b> Be able to develop, promote, implement and organize the consumption of hotel and restaurant services for different types of</p>



consumers.

**SC09.** Be able to choose proper technological equipment and facilities, solve problems on efficient use of space and material resources.

**SC10.** Be able to work with technical, economical, technological and other documents; carry out calculations with hotel and restaurant business entities.

**SC11.** Be able to see, determine and assess the characteristics, properties and quality indices of products and services making impact on the degree of consumers' requirements in hospitality industry.

**SC12.** Be able to initiate a conception of business development, state a business idea of hotel and restaurant business entities development.

**SC13.** Be able to plan, manage and control the activity of hotel and restaurant business entities.

### **7. Program Learning Outcomes (PLO)**

**PLO 01.** Know, understand and be able to use in practice main statements of legal system, national and international standards regulating the activity of hotel and restaurant business entities.

**PLO 02.** Know, understand and be able to use in practice basic concepts of hotel and restaurant business theory, organization of customer service and activity of hotel and restaurant service market entities, as well as allied sciences.

**PLO 03.** Be able to speak and write in state and foreign languages fluently discussing professional issues.

**PLO 04.** Analyze current tendencies of hospitality industry and recreation business development.

**PLO 05.** Understand principles, processes and work organization technologies of hotel and restaurant business entities.

**PLO 06.** Analyze, interpret and simulate service, production and organizational processes of hotel and restaurant business on the basis of conventional scientific conceptions.

**PLO 07.** Organize the process of hotel and restaurant consumer service on the basis of the latest information, communication and service technologies and keeping to standards of quality and safety.

**PLO 08.** Apply skills of productive communication with consumers of hotel and restaurant service.

**PLO 09.** Be able to choose technological equipment and facilities, solve problems of efficient use of space and material resources.

**PLO 10.** Develop new services (products) using advanced production technologies and customer service.

**PLO 11.** Apply advanced information technologies to organize work of hotel and restaurant business facilities.

**PLO 12.** Provide efficient quality control of products and services of hotel and

restaurant business facilities.

**PLO 13.** Determine and form organization structure of subdivisions, coordinate their activity, define their tasks and staff schedule, requirements to staff qualification.

**PLO 14.** Organize work in hotel and restaurant business facilities taking into account the requirements of labor and fire safety.

**PLO 15.** Understand economic processes and provide planning, management and control of hotel and restaurant business entities activity.

**PLO 16.** Perform assignments on ones's own, solve tasks and problems, apply them in different professional situations and be responsible for the results of their activity.

**PLO 17.** Give reasons for their points of view while solving professional problems in organizing efficient communication with customers and hotel and restaurant business entities.

**PLO 18.** Present their own projects and developments, give reasons for their proposals dealing with the business development.

**PLO 19.** Work according to the principles of social responsibility and civil consciousness.

**PLO 20.** Understand the requirements to the professional activity caused by the necessity of sustainable development of Ukraine assurance, its development as a democratic, social and legal state.

**PLO 21.** Understand and implement their rights and duties as members of society, be aware of values of free democratic society, of human rights and freedoms in Ukraine.

**PLO 22.** Save and enrich the achievements and values of the society on the basis of understanding the place of the subject area in the general system of knowledge, use different types and forms physical activity to lead healthy way of life.

### **8. Forms of attestation**

<b>Forms of attestation</b>	The attestation is in the form of an Attestation examination and public defense of the Qualification paper.
<b>Requirements to the Qualification paper</b>	<p>The Qualification paper must involve solving a complex special task or a practical problem in the hotel and restaurant business entities activity using the theories and methods of hotels, restaurants and catering and is characterized by complex and uncertain conditions.</p> <p>The qualification paper must not contain any academic plagiarism, fabrication, cheating.</p> <p>The qualification papers should be made public on the official site of the higher educational establishment or its subdivision (faculty, department) or in the repository of the higher educational establishment.</p>
<b>Requirements to the Attestation examination</b>	The attestation examination aims at checking the achieved study results specified by the standard

	and the given educational-professional program.
<b>9. Program implementation resources</b>	
<b>Staff assistance</b>	<p>The academic staff involved in the teaching of profession-oriented disciplines has scientific degrees in specialty and approved level of scientific and professional activity.</p> <p>Two members of the academic staff have obtained the certificates of English C1, Aptis, and have participated in the scientific-pedagogical internship program abroad, have been participants of trainings organized by Great Britain, Finland, Poland, and according to their results they were awarded with the correspondent certificates, namely: «Academic Teacher Excellence» (English as the Medium of Instruction), «Sustainability Applied in International Learning and Teaching», 4 modules on innovative technologies, management and economic security of enterprises, including service sector; three teachers participated in the implementation of international research and educational projects under the Erasmus + program. The teachers of educational components of this EP are heads and executives of a number of scientific-research papers, members of specialized academic councils, editorial boards of national scientific professional journals, National union of writers of Ukraine, experts of public and other organizations, organizers and members of program and scientific conferences committees of different levels, provide tutorials and supervising of theses.</p> <p>Some other professionals with experience in research/managerial/innovative/creative activity and/or in occupational work as well as foreign lecturers are involved in the educational process.</p>
<b>Materials and facilities</b>	Available materials and equipment of the TNTU allow to provide the educational process completely during all cycle of training according to the Syllabus. The state of accommodation facilities is proved by sanitary-technical passports, which meet the requirements of current acts of standards.
<b>Information support and teaching – learning materials</b>	Use of virtual learning environment of TNTU, author’s papers of the academic staff, library-

	<p>information resources, resources of the scientific-technical library of the university.</p> <p>The e-learning system ATutor provides an access to the materials in English and Ukrainian within the educational program, presentations, tests, video material, other components of e-learning. The platform ATutor has been developed for distance access to the teaching-learning materials which combines materials of lectures, practical classes, instructions and tasks to self-study with possible team work in e-learning courses, materials of e-catalogue of the library, repository and references on external learning courses.</p>
<b>10. Academic mobility</b>	
<b>National credit mobility</b>	Some national credit mobility is possible according to some study modules to obtain some general competencies.
<b>International credit mobility</b>	Some bilateral agreements have been signed by the Universities “Lublin polytechnic” (Lublin), “Opole polytechnic” (Opole), Wroclaw economic university (Wroclaw), Hotel complex “Panorama Morska” (Yaroslawtse), company “Ustronyanka” (Byala) (all of them are in Poland) and by TNTU named after I.Puluj. according to the agreements the undergraduate students can study in the above-mentioned universities abroad by the Double diploma programs, take part in the program of academic mobility Erasmus+ or participate in internship programs abroad.
<b>Foreign students training</b>	Foreign students are taught both in Ukrainian and in English.

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

### 2.1. List of components of the educational-professional program

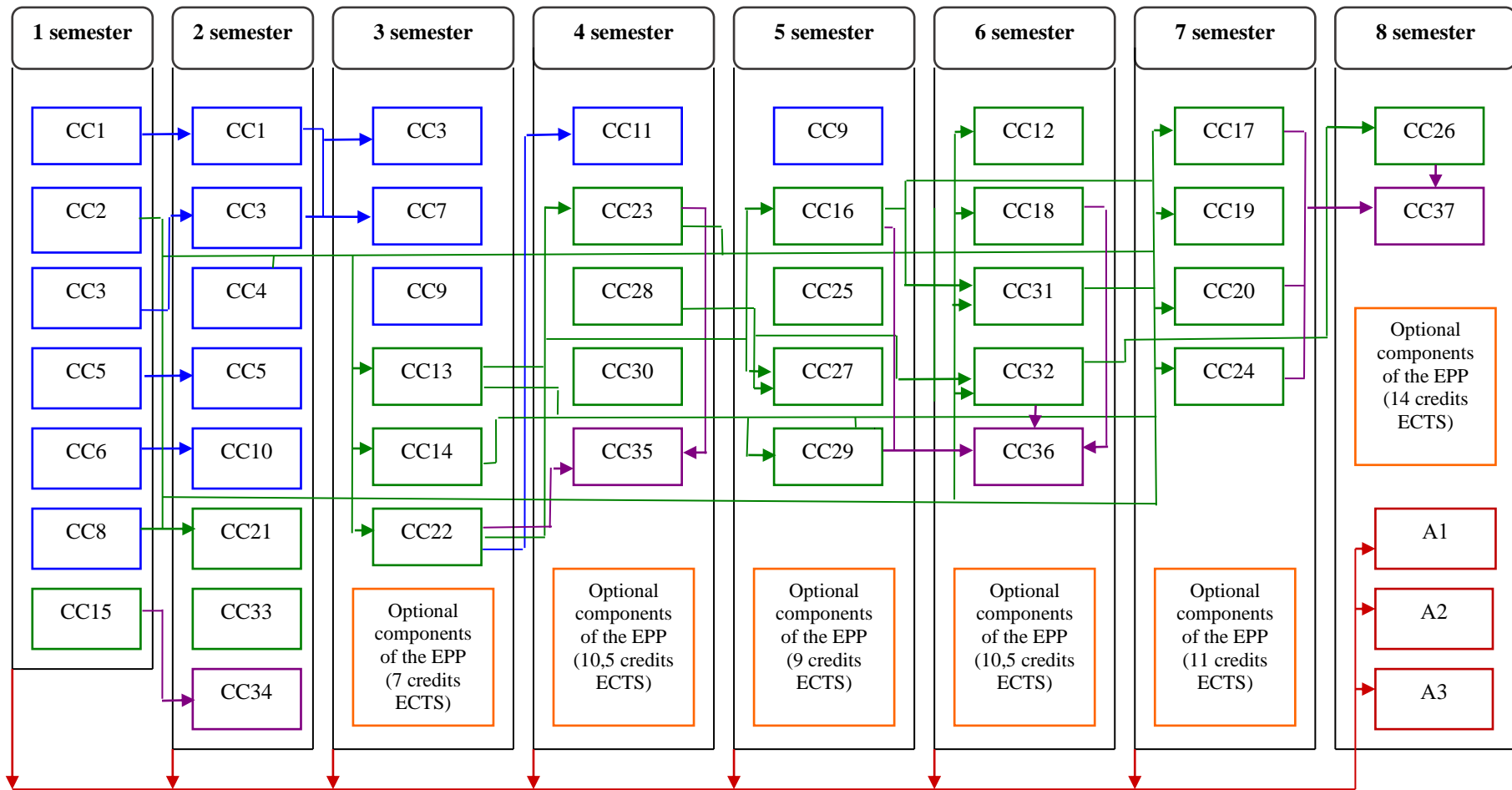
Code	The components of the educational-professional program (academic disciplines, course projects (works), practices, certification, qualification work)	Number of credits	Form of final control
1	2	3	4
<b>1. Compulsory components of the educational-professional program</b>			
<b>Cycle of general training</b>			
CC1	Higher Mathematics	6,5	Credit
CC2	Economic Theory	4	Exam
CC3	Foreign Language for Specific Purposes	6	Credit / Exam
CC4	Informatics	4,5	Credit
CC5	History and Culture of Ukraine	5	Credit / Exam
CC6	Psychology and Sociology	4	Credit
CC7	Statistics	4	Exam
CC8	Technoecology and Civil Safety	4	Credit
CC9	Ukrainian for Specific Purposes	5	Credit / Exam
CC10	Philosophy	4	Exam
<b>Cycle of professional training</b>			
<i>Professional training</i>			
CC11	Beverage Management	4,0	Exam
CC12	Life Safety and Fundamentals of Labor Protection	4,0	Exam
CC13	Business Culture	4,0	Exam
CC14	Accounting and Reporting in Management of An Enterprise	4,0	Exam
CC15	Introduction to Hospitality	8,0	Exam
CC16	Economics of Service Enterprises	4,0	Exam
CC17	Economic and Property Business Security	4,0	Exam
CC18	Event Management	5,0	Exam
CC19	Information Systems and Technologies	4,0	Credit
CC20	Complex Analysis of Enterprise Activity	4,0	Exam
CC21	Marketing	4,5	Exam
CC22	Organization of Hotel and Catering Business	4,0	Credit
CC23	Service Management in Hospitality	4,0	Exam
CC24	Entrepreneurship	4,0	Exam
CC25	Business Legislative Regulation	4,0	Credit
CC26	Designing of Hotel and Catering Business Entities	4,0	Exam
CC27	Standardization, Certification and Metrology	4,0	Exam

CC28	Theoretical Fundamentals of Food Production Technology	4,5	Exam
CC29	Theory and Practice of Management	4,0	Exam
CC30	Industrial microbiology	4,5	Exam
CC31	Cost Management and Pricing Policy	4,5	Exam
CC32	Equipment of Hotel and Catering Business	4,5	Exam
CC33	Food Chemistry	7,0	Exam
<i>Practical training</i>			
CC34	Practice “Introduction to Specialty”	4,5	Credit (d)
CC35	Field Internship in Economics	4,5	Credit (d)
CC36	Industrial Internship	4,5	Credit (d)
CC37	Profession-Oriented Practical Training	4,5	Credit (d)
<b>The total amount of compulsory components</b>		<b>167,5</b>	
<b>2. Optional components of the educational-professional program</b>			
<i>Optional components of the EPP students choose from a list in the virtual learning environment of TNTU (ATutor)</i>			
<i>(Tab – Educational disciplines for students to choose) <a href="https://dl.tntu.edu.ua/login.php">https://dl.tntu.edu.ua/login.php</a></i>			
<b>The total amount of optional components</b>		<b>62,0</b>	
<b>3. Attestation examination</b>			
A1	Certification Exam	1,5	
A2	Bachelor’s Graduation Thesis Writing	7,5	
A3	Bachelor’s Graduation Thesis Defense	1,5	
<b>The total amount of attestation examination</b>		<b>10,5</b>	
<b>The total amount of the educational-professional program</b>		<b>240,0</b>	

## 2.2. Structural and logical scheme of the educational-professional program

Semester, workload in credits	The sequence of studying the educational program components
1 <sup>st</sup> semester, 27 credits	CC1, CC2, CC3, CC5, CC6, CC8, CC15
2 <sup>d</sup> semester, 33 credits	CC1, CC3, CC4, CC5, CC10, CC21, CC33, CC34
3 <sup>d</sup> semester, 27 credits	CC3, CC7, CC9, CC13, CC14, CC22, OC
4 <sup>th</sup> semester, 33 credits	CC11, CC23, CC28, CC30, CC35, OC
5 <sup>th</sup> semester, 27 credits	CC9, CC16, CC25, CC27, CC29, OC
6 <sup>th</sup> semester, 33 credits	CC12, CC18, CC31, CC32, CC36, OC
7 <sup>th</sup> semester, 27 credits	CC17, CC19, CC20, CC24, OC
8 <sup>th</sup> semester, 33 credits	CC26, CC37, OC, A1, A2, A3

Semester	Educational component	Prerequisites
2 <sup>d</sup> semester	CC1 CC3 CC5 CC10 CC21 CC34	CC1 CC3 CC5 CC6 CC2 CC15
3 <sup>d</sup> semester	CC3 CC7 CC13 CC14 CC22	CC3 CC1 CC2 CC2 CC2
4 <sup>th</sup> semester	CC11 CC23 CC35	CC22 CC13, CC22 CC22, CC23
5 <sup>th</sup> semester	CC16 CC27 CC29	CC2, CC13, CC14, CC22 CC22, CC28 CC2, CC13
6 <sup>th</sup> semester	CC12 CC18 CC31 CC32 CC36	CC8 CC22, CC23, CC29 CC14, CC16 CC22, CC28 CC16, CC18, CC29, CC32
7 <sup>th</sup> semester	CC17 CC19 CC20 CC24	CC16, CC29, CC31 CC4 CC2, CC16, CC22 CC2, CC13, CC16, CC22
8 <sup>th</sup> semester	CC26 CC37	CC32 CC17, CC20, CC24, CC26



- Educational components of the general training cycle
- Educational components of the professional training cycle
- Educational components of practical training
- Optional educational components
- Attestation examination



### **3. Forms of attestation of the first (Bachelor's) degree of higher education**

The attestation of the students majoring in 241 «Hotel, restaurant and catering» is in the form of an attestation examination and public defense of Qualification paper. The graduate is awarded with the standard document of his Bachelor degree and the qualification: Bachelor in Hotel, restaurant and catering.

The attestation is public and open.

The attestation examination aims at checking the study results achievement specified by the standard and the given educational-professional program.

The Qualification paper must involve solving a complex special task or a practical problem in the hotel and restaurant business entities activity including using the theories and methods of hotels, restaurants and catering and is characterized by complex and uncertain conditions. The qualification paper must not contain any academic plagiarism, fabrication, cheating.

The qualification paper must be stored in the TNTU repository ELARTU.



## 5. The matrix of providing the program learning outcomes (PLO) with the relevant components of the educational-professional program

### 5.1. Compulsory components of the educational-professional program

	CC01	CC02	CC03	CC04	CC05	CC06	CC07	CC08	CC09	CC10	CC11	CC12	CC13	CC14	CC15	CC16	CC17	CC18	CC19	CC20	CC21	CC22	CC23	CC24	CC25	CC26	CC27	CC28	CC29	CC30	CC31	CC32	CC33	CC34	CC35	CC36	CC37			
PLO01																									+		+									+	+			
PLO02		+									+											+	+						+					+	+					
PLO03			+						+																												+			
PLO04		+												+	+	+																								
PLO05											+		+									+	+	+				+							+					
PLO06	+						+										+			+										+				+						
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Head of the educational-professional program, Prof. of the Department of Management of Innovative Activity and Service Industry



Liudmyla Maliuta

Associate Prof. of the Department of Management of Innovative Activity and Service Industry



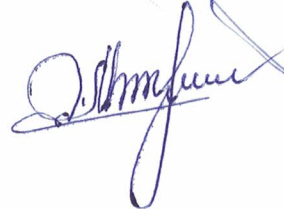
Liliya Melnyk

Associate Prof. of the Department of Management of Innovative Activity and Service Industry



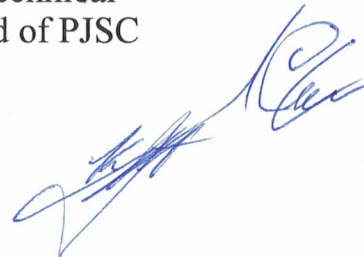
Halyna Ostrovska

Associate Prof. of the Department of Food Biotechnology and Chemistry



Olga Krupa

Chairman of the Expert Council of Employers "Hotel and Restaurant Business" of Ternopil Ivan Puluj National Technical University, Chairman of the Board of PJSC "Ternopiltourist"



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