



Syllabus of academic discipline
«Innovative technologies in the field of hotel and restaurant services»

Specialty	241 "Hotel and restaurant business"
Educational program	"Hotel and restaurant business"
Educational level	first (bachelor)
Discipline status	<i>Selective</i>
Teaching language	<i>English</i>
Course / semester	<i>2 course; 4 semester</i>
Number of ECTS credits	5
Distribution by classes types and study hours	<i>Lectures – 30 h.</i>
	<i>Practices (seminars) – 30 h.</i>
	<i>Independent work – 90 h.</i>
Form of final control	<i>Credit</i>
Department	<i>Technologies and life safety, 505 (build. 1), tel. 758 – 77 – 08, http://www.bgd.hneu.edu.ua</i>
Teacher ('s)	PhD of chemical, PhD of economic, associate professor, associate professor of department of technologies and life safety
Teacher contact information ('s)	<i>irina.litvinova.1972@ukr.net</i>
Class days	<i>According to the current schedule http://www.teach.dep.hneu.edu.ua/</i>
Consultations	<i>Group, face-to-face/remote according to the consultation schedule http://www.bgd.hneu.edu.ua/?q=node/115</i>

The discipline goal: formation of general and professional competencies for successful professional activity in the field of hotel and restaurant business, formation of future specialists' basic knowledge of service technology and mastering the basics of modern innovative technologies for organizing work in hotel and restaurant services, definition features of functioning and directions of development of innovative technological systems, and also acquisition of skills of independent work of the expert concerning technological substantiation of administrative decisions or rendering of consulting services concerning technology of manufacture and service of consumers.

Prerequisites for learning

Basic knowledge of secondary education

The discipline content

Module 1. Theoretical and methodological principles of innovative technologies in the field of hotel and restaurant services

Topic 1. Theoretical and methodological principles of innovative technologies in the hotel and restaurant industry.

Topic 2. Legislative and regulatory documents governing the technology of providing trade services in the hotel and restaurant industry.

Topic 3. Quality as a criterion for assessing the innovative novelty of products and services.

Topic 4. The use of modern IT technology to organize the work of hotels and restaurants.

Topic 5. Theoretical principles of business process management in the hotel and restaurant industry.

Module 2. General characteristics and features of innovative technologies in the field of hotel and restaurant services

Topic 6. On the basis of FabLab KhNEU. S. Kuznets combination of innovative methods of modeling and designing design and interior in the hotel and restaurant industry.

Topic 7. Technologies of production and customer service. Networking as a tool for business expansion.

Topic 8. Innovative technologies of food research.

Topic 9. Technology of production of semi-finished products produced in restaurants (dishes and culinary products from vegetables, fruits, meat, fish).

Topic 10. Imageology and PR-technologies in the hotel and restaurant industry.



Material and technical (software) of the discipline	
Multimedia equipment	
Course page on the Moodle platform (personal training system)	https://pns.hneu.edu.ua/course/view.php?id=8341 <i>Posted: discipline program, recommended literature and Internet sources, technological card, practical tasks, tasks for independent work, test tasks</i>
Learning outcomes assessment system <i>The current control of the student academic achievement is realised during the semester on lecture and practical classes, tests and is estimated by the number of scored points (maximum amount – 100 points; the minimum amount that allows a student to receive credit – 60 points). The more detailed assessment information is given in the technological card of the discipline.</i>	
Accumulation of rating points in the discipline	
Types of training work	Max number of points
Competence-oriented tasks	60
Report	12
Creative task	12
Written tests	16
Maximum number of points	100
Discipline policies <i>The discipline studying is based on the principles of academic integrity. The student has the right to receive information about the discipline conditions, evaluation criteria and procedures, the results of control measure, etc.</i>	
More detailed information on competencies, learning outcomes, training methods, assessment forms, independent work is given in the discipline program (https://pns.hneu.edu.ua/course/view.php?id=8341).	

Syllabus approved at the department of technology and *life safety*,
Minutes № 3, Oktober 20, 2021.