



Syllabus of the educational discipline

«Organisation of the restaurant industry»

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| Specialty | 242 «Tourism» |
| Educational program | «Tourism» |
| Level of education | First (bachelor) |
| Discipline status | Standard |
| Teaching language | English |
| Course / semester | 3 course, 2 semester |
| Number of credits ECTS | 5 |
| Distribution by types of trainings and hours of study | Lectures – 12 hours. Practical studies – 12 hours. Independent training – 66 hours. |
| Form of final assessment | Pass |
| Department | Department of Tourism, Nauky Ave., Kharkiv, office 316. Tel. 38(057)758-77-26 (add. 451) http://www.hneu.edu.ua/Department_of_tourism |
| Teacher (-s) | Olena Akhmedova, PhD in Public Administration, associate professor |
| Teacher's contacts | yelena.akhmedova@hneu.net |
| Days of the classes | According to the schedule |
| Consultations | According to the schedule |
| The purpose of the discipline is to help future specialists in the sphere of tourism to plan and provide implementation of food and beverage service in the process of tourist activity. | |
| Prerequisites for learning | |
| <i>Organisation of Tourism, Organisation of Tourist Services, The technology of Tourism, Organisation of the Hospitality Industry / Basics of organisation of tourist services and hospitality industry</i> | |
| Content of the educational discipline | |
| Content module 1. Organisation of the system of service in restaurant establishments Theme. The basic notions and definitions of restaurant services. Theme 2. The history of the restaurant industry development in Ukraine and in the world. Theme 3. The legal and normative regulation of the restaurant industry. Theme 4. The types and characteristics of restaurants Theme 5. The organisational structure of the restaurant Theme 6. The technology of food production in restaurants Theme 7. Types of menus. Menu planning, pricing, evaluation Nutrients, types of food Theme 8. Forms, types and methods of restaurant services Theme 9. Types of restaurant services provided to tourists according to the resort and recreational specifications Theme 10. Contemporary methods of catering in tourism Theme 11. Types of catering in tourism. Catering on board, on trains, etc. | |
| Module 2. Organisation of functioning of the restaurant industry establishments Theme 12. Personnel management in the restaurant Theme 13. Skills and abilities of the restaurant staff. Requirements to the professional level of the restaurant employees Theme 14. Evaluation of competition strategies and price planning of restaurants according to the market changes Theme 15. Safety in the restaurant industry Theme 16. Organisation of supply in the restaurant industry establishments Theme 17. Marketing and advertising activities Theme 18. The quality of the restaurant services Theme 19. Functional organisation of the restaurants premises Theme 20. Architecture and design in the restaurant industry | |
| Material and technical support (software) of the discipline | |
| The use multimedia tools is necessary to cover the discipline | |
| Course page on the Moodle platform (personal training system) | Syllabus, technological card, lectures, tasks for practical and independent classes, information materials, tasks for testing knowledge (https://pns.hneu.edu.ua/enrol/index.php?id=3408) |
| Recommended literature | |
| <i>Basic: 1. Organisation of the restaurant industry : навчальний посібник для студентів</i> | |



спеціальності 242 "Туризм" першого (бакалаврського) рівня : [Електронне видання] / укл. О.О. Ахмедова, О. А. Сущенко. – Харків : ХНЕУ ім. С. Кузнеця, 2019. – 189 с. 2. *Food & Beverage Industry: Basic Principles of Legal Regulation in Ukraine. Regulatory Authorities in the Food Industry.* – Kyiv : Arzinger, 2014. – 222 p. 3. Schmidgull R. *Restaurant Financial Basics.* Educational Institute of the American Hotel and Lodging Association / R. Schmidgull. – 9th Edition. – Oxford : Butterworth-Heinemann, 2015. – 338 p. 4. Sloan D. *Culinary Taste Consumer Behaviour in the International Restaurant Sector* / D. Sloan. – Oxford : Butterworth-Heinemann, 2004. – 208 p. 5. Walker R. *The restaurant: from concept to operation* / J. Walker. – 6th ed. – S. l. : John Willy and Sons Publishing House, 2009. – 508 p. Supplementary: 6. Akhmedova O. O. *Problems of managing workforce in the hospitality and tourism industries.* – Сучасні проблеми управління підприємствами: теорія та практика : матеріали Міжн. наук.-практ. конф., м. Харків, 29 – 30 березня 2018 року. – Харків : Видавництво "НТМТ", 2018. – С.191 – 194. 7. Akhmedova O.O. *Features of the railway catering in tourism // Традиції та інновації харчування туристів: Міжн. наук.-пр. конф., 10 жовтня 2019 р. : Харків : ХДУХТ, 2019.*

Assessment system of learning outcomes

The assessment system includes the current control, which is carried out through lectures and practical classes in this discipline and is assessed by the sum of points scored; final modular control, which is carried out in the form of a written test, in accordance with the schedule of the educational process (maximum - 100 points, minimum - 60 points). More detailed information on assessment is given in the technological card of the discipline.

| Types of training | Max points |
|---------------------------------|-------------------|
| Lectures (active work) | 12 |
| Practical studies (active work) | 12 |
| Individual work | 24 |
| Presentations and reports | 22 |
| Competence-oriented tasks | 20 |
| Written Test | 10 |
| Max points | 100 |

Transference of Simon Kuznets KHNUE Characteristics of Students' Progress into the System of the ECTS Scale

| Total score on a 100-point scale | ECTS assessment scale | Assessment on the national scale | |
|----------------------------------|-----------------------|--|----------|
| | | for exam, differentiated test, course project (work), practice, training | for pass |
| 90 – 100 | A | excellent | pass |
| 82 – 89 | B | good | |
| 74 – 81 | C | | |
| 64 – 73 | D | satisfactory | |
| 60 – 63 | E | | |
| 35 – 59 | FX | unsatisfactory | not pass |
| 1 – 34 | F | | |

Discipline policies

It is mandatory to adhere to the policy of academic integrity, the absenteeism policy and the policy of completing tasks on time.

More detailed information about competencies, learning outcomes, teaching methods, assessment forms, independent training is given in the Syllabus (working plan) of the educational discipline.