

**Division:** *Institute of Sport, Tourism and Service*

**Academic programme:** *43.03.01 Service, Restaurant Service*

**Mode of study:** *part-time*

**Programme length:** *5 years*

**Programme level:** *Bachelor's degree*

**Language of instruction:** *Russian*

**Programme description:** *Going to restaurants, cafes, and bars is part of a modern human beings' life. To achieve success in restaurant business, it is important to know the technology of cooking and beverage making, and the specifics of organization and functioning of catering companies. A specialist in restaurant service is among the most popular professions in the present-day labour market.*

*The Department of Catering Technology and Organization trains Bachelor's degree students in programme 43.03.01 Service, major in Restaurant Service. The practice-oriented approach within this academic programme creates the conditions for training specialists with qualitatively new level of professional competences in the context of modern times.*

*Taking into consideration the rapid growth of the services market in the restaurant business sector, this profession is undoubtedly relevant: it is not only in demand, but is socially important as well.*

**Main programme-specific classes:**

- *Introduction to the Field of Study*
- *Documentation Support of Professional Activity*
- *System Analysis in Service Industry*
- *Fundamentals of Restaurant Service*
- *Design of the Services Rendering Process*
- *Computer-aided Modelling and Design*
- *Standardization, Compliance Assurance and Metrology*
- *Business Planning*
- *Expert Review of Objects and Systems of Service*
- *Culinary and Confectionery Design*
- *Sanitation and Hygiene of Nutrition*
- *Practicum on the Type of Professional Activity*
- *Technology of Restaurant Services Promotion*

- *Technology of Catering Products*
- *Restaurant Service*
- *Design of Restaurant Business Enterprises*
- *Technical Equipment of Service Enterprises*
- *Business Communication and Fundamentals of the Communication Theory*
- *Information Technologies in Service*
- *Calculation and Cost Accounting at Restaurant Enterprises*
- *Ethnic Cuisine Restaurants*
- *Technological Processes in Service*
- *Diagnostics of Objects and Systems of Service*
- *Restaurant Staff and Its Structure*
- *Beverage Management*
- *Service Industry Activities*

**Programme manager:** *Abduvali D. Toshev, Doctor of Sciences (Engineering), Professor, Head of the Department of Catering Technology and Organization*