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**MINISTRY of SCIENCE and HIGH EDUCATION of RUSSIAN FEDERATION**  
**Federal State Autonomous Educational Institution for Higher Education**  
**"NORTH-CAUCASUS FEDERAL UNIVERSITY"**  
**Pyatigorsk Institute ( branch) NCFU**

**APPROVED BY:**

Director of the Pyatigorsk Institute  
(branch) NCFU

\_\_\_\_\_ T.A.Shebzhova

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**WORK PROGRAM OF THE DISCIPLINE**

**Организация ресторанной деятельности в международном туризме /**  
**Organization of restaurant activities in International Tourism**

(ELECTRONIC DOCUMENT)

|                       |                       |
|-----------------------|-----------------------|
| Direction of training | 43.03.02 Tourism      |
| Directivity (profile) | International tourism |
| Qualification         | bachelor              |
| Mode of study         | full-time             |
| Curriculum            | 2021                  |
| Studied               | In 6 term             |

Pyatigorsk, 2021

## 1. The purpose and objectives of discipline assimilation

### 1. The purpose and objectives of the discipline

The program of discipline "Organization of restaurant activities in International Tourism" is intended for bachelors of the direction of 43.03.02 "Tourism".

Organization of restaurant activities in International Tourism as an academic discipline gives an idea of the process of functioning of the food service in the hospitality industry.

The purpose of mastering the discipline "Organization of restaurant activities in International Tourism" is to obtain the necessary theoretical knowledge on the scientific basis of nutrition, as well as to identify the elements that are fundamental to the success of the catering enterprise and to reveal their relationship. The manager of the catering service should be able to coordinate the interaction of three elements: visitors, functional activities of the catering enterprise (the proposed set of dishes and drinks, physical parameters and operations of the institution) and staff. The task of the restaurant operator is to manage these three elements so that customers are fully satisfied.

The objectives of the discipline "Organization of restaurant activities in International Tourism" is the formation of knowledge and skills in the following areas of activity:

- study of restaurant service, catering services of hotel complexes;
- study of normative and technical documentation;
- study of recommendations on nutrition of children in tourist institutions;
- study of key factors that influence business growth and determine the success of the institution and the financial foundations of the restaurant industry;
- to study the formation and consistent flow of food and beverages through all operating areas of the restaurant — from suppliers to the final consumer;
- examine effective procedures for the procurement, acceptance, storage and distribution of food, beverages and other products that ensure the functioning of the restaurant, as well as the most important production and service systems in terms of the most effective cost control;
- to form a General idea of technological kitchen equipment and interior elements of the restaurant hall, maintenance and repair of technological kitchen equipment, as well as a comprehensive energy saving program;
- analyse the importance of ensuring proper hygiene and food safety.

### 2. The place of discipline in the structure of the educational program

"Organization of restaurant activities in International Tourism" refers to the optional part of the disciplines. Its development takes place in the 6th semester of the full-time form of education.

### 3. Relationship with previous disciplines

The discipline "Organization of restaurant activities in International Tourism" is logically connected with other disciplines, such as: "Service activities in tourism", "Management in international tourism", "Organizational and managerial practice".

### 4. Relationship with subsequent disciplines

The discipline "Organization of restaurant activities in International Tourism" serves as the basis for the study of disciplines: "Project development in tourism and recreation".

## 5. List of planned learning outcomes for the discipline (module), correlated with the planned results of mastering the educational program

### 5.1. Name of competences

| Code                                   | The wording:   |
|--|--|
| <b><u>Universal competences</u></b>    |  |
| <b>UC-8</b>                            | The ability to create and maintain safe living conditions, including in the event of emergency situations  |
| <b><u>Professional competences</u></b> |  |
| <b>PC-4</b>                            | The ability to organize the process of customer service on the basis of regulatory legal acts, taking into account consumer requests and the use of customer-oriented technologies |
| <b>PC-7</b>                            | The ability to develop business plans for the creation and development of existing and   |



|   |   |                      |     |     |   |   |    |
|---|---|----------------------|-----|-----|---|---|----|
| 1.  | Theme 1. Catering industry. Industry trends. General characteristics of restaurants.                  | UC-8<br>PC-4<br>PC-7 | 1,5 | 1,5 | - | - |    |
| 2.  | Theme 2. Menu development. And evaluation of its effectiveness  |                      | 1,5 | 1,5 | - | - |    |
| 3.  | Theme 3. Basics of restaurant service.  |                      | 1,5 | 1,5 | - | - |    |
| Section 2. Functions and methods of management of restaurant activities |   |                      |     |     |   |   |    |
| 4.  | Theme 4. Characteristics of the main groups of food.  | UC-8<br>PC-4<br>PC-7 | 1,5 | 6,0 | - | - |    |
| 5.  | Topic 5. Kitchen equipment and interior   |                      | 1,5 | 1,5 | - | - |    |
| 6.  | Theme 6. Features planning decisions of power supply at the hotel (service area)                      |                      | 1,5 | 1,5 | - | - |    |
| 7.  | Theme 7. Sanitation and food safety   |                      | 1,5 | 1,5 | - | - |    |
| 8.  | Theme 8. Promotion of the restaurant  |                      | 1,5 | 1,5 | - | - |    |
| 9.  | Theme 9. Cost control   |                      | -   | 1,5 | - | - |    |
| 10.   | Theme 10. Features of food for foreign tourists from Europe, Asia, Africa and North and Latin America |                      | -   | 3,0 | - | - |    |
| 11.   | Theme 11 organization and technology of children food in hotel complexes                              |                      | -   | 1,5 | - | - |    |
| 12.   | Theme 12 Organization and technology of dietary nutrition in hotel complexes                          |                      | -   | 1,5 | - | - |    |
| Total   |   |                      | 12  | 24  | - | - | 45 |

## 7.2 The name and content of the lectures

| №  | The name of the subjects of the discipline, their summary  | Hours (Credit points) | The interactive form |
|--|--|-----------------------|----------------------|
| <b>6 semester</b>  |  |                       |                      |
| <b>Section 1. Basic concepts and categories of restaurant activities</b> |  | <b>4,5</b>            |                      |
| 1.   | <b>Theme 1. Catering industry. Industry trends. General characteristics of restaurants.</b><br>Catering industry. Industry trends. General characteristics of restaurants. Menu service and prices. Review of restaurant chains. Restaurants specializing in sandwiches. Dining restaurants. Organizers of corporate catering. Family restaurant. Restaurants at hotels. Grill bar. Eateries. Restaurant success factors. Right concept. Elaboration of the concept. Skillful implementation of the concept of the restaurant. Quality of service. | 1,5                   |                      |
| 2.   | <b>Theme 2. Menu development. And evaluation of its effectiveness</b><br>The purpose of studying the menu. Importance of menu.   | 1,5                   |                      |

|  |   |            |   |
|--|---|------------|---|
|  | Contents of men. Pricing. Pricing philosophy. Pricing method. Pricing by mark-up. Cost-based pricing. Actual pricing. Gross margin or gross profit method. The base prices. Evaluation of the overall effectiveness of the menu. Restaurant menu design. Cover menu. Menu shared or private. Materials for the menu map. Placement of names of dishes in the menu map. Special offer. Description of dishes. Fonts and typefaces. Verbal description. Menu and prices. Comprehensive proposal. Wine list. Alternative formats menu  |            |   |
| 3.   | <b>Theme 3. Basics of restaurant service.</b><br>Classification and characteristics of forms and methods of service. Rules for the provision of services. Preparation of commercial premises of the restaurant for maintenance. Meeting and placement of consumers. Checkout the Supply pantry. Serving customized dishes, hot and cold drinks. Banquets receptions, special forms of service. Banquet at the table with full waiter service, with partial waiter service. Diplomatic reception.  | 1,5        |   |
| <b>Section 2. Functions and methods of management of restaurant activities</b> |   | <b>7,5</b> |   |
| 4.   | <b>Theme 4. Characteristics of the main groups of food.</b><br>Meat products. Characteristics of the main groups of food. Fish product. Dairy products. Fresh and processed fruits and vegetables. Tea. Coffee. Soft drink.   | 1,5        |   |
| 5.   | <b>Topic 5. Kitchen equipment and interior</b><br>Selection of technological equipment. Process material. Energy sources. Equipment specification. Type of equipment. Thermal equipment. Steam equipment. Frying equipment. Small kitchen equipment. Dishwasher. Refrigeration equipment. Interior decoration of the kitchen. Finishing material. Maintenance, maintenance and repair. Care of technological equipment. Regulation of energy consumption. Comprehensive energy saving program.  | 1,5        |   |
| 6.   | <b>Theme 6. Features planning decisions of power supply at the hotel (service area)</b><br>Factors that create the overall atmosphere of the restaurant. The layout of the service area. Elements of table setting. Furnishings of the hall. Features of the spatial organization of the hall. Designing bars.  | 1,5        |   |
| 7  | <b>Theme 7. Sanitation and food safety</b><br>The role of the restaurant Manager in ensuring security. Food allergy. The main problems of sanitation . Foodborne diseases. Food diseases of biological origin. Food diseases due to chemical contamination. Physical contamination of food. Proactive approach to food safety. Preventive measures to ensure food safety. Procurement and acceptance of food. Food storage. Cooking and serving ready meals. Heating of ready meals. Bars. Equipment. Deratization and disinsection. Crisis management. Habits and skills of the staff. Staff health. Safety and accident prevention. | 1,5        | - |
| 8.   | <b>Theme 8. Promotion of the restaurant</b><br>The process of promoting restaurants. Goal promote restaurants. Stages of the process of promoting restaurants. for consumers. Using advertising agencies to promote restaurants. Advertising. Advertising functions . Types of advertising campaigns. Selection criteria for media. Newspapers. Radio. TV. Logs.  | 1,5        | - |

|              |   |           |  |
|--------------|---|-----------|--|
|              | Yellow pages reference books. Signs and billboards. Direct mail advertising. Internet. Personal sales. Promotion (promotion) of sales. Incentives. The main stages of the promotion program. Merchandising. Goals and effectiveness of merchandising. Merchandising drinks. PR and publicity. Implementation of PR-program. |           |  |
| <b>Total</b> |   | <b>12</b> |  |

### 7.3 Name of laboratory works

**This type of work is not provided.**

### 7.4. Name of the Practical Classes

| <b>№<br/>th<br/>em<br/>e</b>  | <b>The name of the subjects of the discipline, their summary</b>  | <b>Hours<br/>(Credit<br/>points)</b> | <b>The<br/>interactive<br/>form</b> |
|---|---|--------------------------------------|-------------------------------------|
| <b>6 semester</b>   |   |                                      |                                     |
| <b>Section 1. Basic concepts and categories of catering</b>           |   | <b>4.5</b>                           |                                     |
| 1.  | Practical class 1. Catering industry. Industry trends. General characteristics of restaurants.<br>Catering industry. Industry trends. General characteristics of restaurants. Menu service and prices. Review of restaurant chains. Restaurants specializing in sandwiches. Dining restaurants. Organizers of corporate catering. Family restaurant. Restaurants at hotels. Grill bar. Eateries. Restaurant success factors. Right concept. Elaboration of the concept. Skillful implementation of the concept of the restaurant. Quality of service.   | 1.5                                  |                                     |
| 2   | Practical class 2. Menu development. And evaluation of its effectiveness<br>The purpose of studying the menu. Importance of menu. Contents of men. Pricing. Pricing philosophy. Pricing method. Pricing by mark-up. Cost-based pricing. Actual pricing. Gross margin or gross profit method. The base prices. Evaluation of the overall effectiveness of the menu. Restaurant menu design. Cover menu. Menu shared or private. Materials for the menu map. Placement of names of dishes in the menu map. Special offer. Description of dishes. Fonts and typefaces. Verbal description. Menu and prices. Comprehensive proposal. Wine list. Alternative formats menu. | 1.5                                  |                                     |
| 3   | Practical class e 3. Basics of restaurant service.<br>Classification and characteristics of forms and methods of service. Rules for the provision of services. Preparation of commercial premises of the restaurant for maintenance. Meeting and placement of consumers. Checkout the Supply pantry. Serving customized dishes, hot and cold drinks. Banquets receptions, special forms of service. Banquet at the table with full waiter service, with partial waiter service. Diplomatic reception.   | 1.5                                  |                                     |
| <b>Section 2. Functions and methods of management in the catering</b> |   | <b>19,5</b>                          | <b>-</b>                            |
| 4.  | Practical class 4. Characteristics of the main groups of food. Meat products.   | 1.5                                  | -                                   |
| 4   | Practical class 5. Characteristics of the main groups of food. Fish product.  | 1.5                                  |                                     |

|    |  |     |   |
|----|--|-----|---|
| 4. | Practical class 6. Characteristics of the main groups of food. Dairy product.  | 1.5 | - |
| 4  | Practical class 7. Characteristics of the main groups of food. Fresh and processed fruits and vegetables.  | 1.5 |   |
| 4  | Practical class 8. Characteristics of the main groups of food. Tea. Coffee. Soft drink.  | 1.5 | - |
| 5  | Practical class 9. Kitchen equipment and interior<br>Selection of technological equipment. Process material. Energy sources. Equipment specification. Type of equipment. Thermal equipment. Steam equipment. Frying equipment. Small kitchen equipment. Dishwasher. Refrigeration equipment. Interior decoration of the kitchen. Finishing material. Maintenance, maintenance and repair. Care of technological equipment. Regulation of energy consumption. Comprehensive energy saving program.  | 1.5 |   |
| 6  | Practical class 10. Features planning decisions of power supply at the hotel (service area)<br>Factors that create the overall atmosphere of the restaurant. The layout of the service area. Elements of table setting. Furnishings of the hall. Features of the spatial organization of the hall. Designing bars.   | 1.5 | - |
| 7  | Practical class 11. Sanitation and food safety<br>The role of the restaurant Manager in ensuring security. Food allergy. The main problems of sanitation. Foodborne diseases. Food diseases of biological origin. Food diseases due to chemical contamination. Physical contamination of food. Proactive approach to food safety. Preventive measures to ensure food safety. Procurement and acceptance of food. Food storage. Cooking and serving ready meals. Heating of ready meals. Bars. Equipment. Deratization and disinsection. Crisis management. Habits and skills of the staff. Staff health. Safety and accident prevention.   | 1.5 |   |
| 8. | Practical class 12. Promotion of the restaurant<br>The process of promoting restaurants. Goal promote restaurants. Stages of the process of promoting restaurants. for consumers. Using advertising agencies to promote restaurants. Advertising. Advertising functions . Types of advertising campaigns. Selection criteria for media. Newspapers. Radio. TV. Logs. Yellow pages reference books. Signs and billboards. Direct mail advertising. Internet. Personal sales. Promotion (promotion) of sales. Incentives. The main stages of the promotion program. Merchandising. Goals and effectiveness of merchandising. Merchandising drinks. PR and publicity. Implementation of PR-program. | 1.5 | - |
| 9  | Practical class 13. Cost control<br>Financial reporting documents. Income and expense statement. Balance. Analysis of financial statements: statement of income and expenses. Systematic approach. Three-part method. Analysis of financial statements: balance sheet. Current asset. Fixed (long-term) assets. Liabilities. Solvency ratios. Cost-volume-profit analysis. Break-even chart. Economic analysis of planned investments. Determination of business development priorities.   | 1.5 |   |
| 10 | Practical class 14. Features of food for foreign tourists Features of catering for foreign tourists.<br>Features of food tourists from Germany, Austria, Hungary, Bulgaria. Features of food tourists from Poland, Romania, Czech  | 1.5 |   |

|              |  |           |   |
|--------------|--|-----------|---|
|              | Republic. Features of food tourists from Serbia, England, Scandinavian countries. Scandinavian cuisine (Denmark, Norway, Sweden, Finland). Features of food tourists from France, Italy.<br>Features of food tourists from Arab countries. Features food tourists from Indochina, China, Korea, Japan. Features of food tourists from India, Mongolia. Feeding habits of Americans, Canadians, and peoples of Latin America. |           |   |
| 11           | Practical class 15. Organization and technology of baby food in hotel complexes<br>Features of nutrition of children and adolescents. Menu planning<br>Children's daily need for nutrients and energy<br>Drinking regime. Catering for children in country health facilities. Catering for children in the children's sanatorium   | 1.5       |   |
| 12           | Practical class 16 .Organization and technology of dietary nutrition in hotel complexes<br>Basics of dietary nutrition. Characteristics of diets. Individualization of standard diets. Basic principles of medical and dietary nutrition   | 1.5       |   |
| <b>Total</b> |  | <b>24</b> | - |

#### 7.5 Technological map of the student's independent work

| Code<br>realizable<br>competences | variety<br>of students<br>activities                | The final<br>product<br>of independent<br>work | Means and<br>technologies<br>assessments | Volume of hours, including |  |       |
|-----------------------------------|---|--|--|----------------------------|--|-------|
|                                   |   |  |  | IWS                        | Contact<br>information<br>work with<br>teacher | Total |
| 6 semester                        |   |  |  |                            |  |       |
| UC-8<br>PC-4<br>PC-7              | Study of literature on themes №1 – 12               | Abstract                                       | Interviewing                             | 32,4                       | 3,6  | 36    |
|                                   | Preparation for practical classes on themes №1 – 12 | Message text                                   | Message                                  | 8,1                        | 0,9  | 9,0   |
| Total                             |   |  |  | 40,5                       | 4,5  | 45    |

#### 8. Foundation of evaluation tools for intermediate qualification of trainees in discipline

##### 8.1 List of competencies with the indication of the stages of their formation in the process of mastering the EP HE. The passport of the appraisal fund

| Code<br>realizable<br>competences | Stage<br>forming<br>competence<br>(№ theme) | Means and<br>Technologies of<br>assessments | A type<br>control<br>(current/<br>Intermediate<br>accurate) | Type<br>Controls<br>(oral/<br>written) | Name<br>evaluation<br>facilities |
|-----------------------------------|---|---|---|--|----------------------------------|
| <b>UC-8<br/>PC-4<br/>PC-7</b>     | 1-12  | Interviewing                                | current   | oral                                   | Questions for the interview      |



8.2 Description of indicators and criteria for assessing competencies at various stages of their formation, a description of scales of assessment

| Levels of competence formation   | Indicators  | Descriptors  |  |   |                 |
|--|---|--|--|---|-----------------|
|  |   | 2 points   | 3 points   | 4 points  | 5 points        |
| UC-8 The ability to create and maintain safe living conditions, including in the event of emergency situations |   |  |  |   |                 |
| Basic  | <b>To know:</b><br>- the main direction professional activity;<br>- prospects for improving service services;<br>- features of the work of public catering enterprises in the hospitality industry;<br>-                                | Weakly knows:<br>- the main direction professional activity;<br>- prospects for improving service services;<br>- features of the work of public catering enterprises in the hospitality industry;<br>-                                     | Satisfactory knows:<br>- the main direction professional activity;<br>- prospects for improving service services;<br>- features of the work of public catering enterprises in the hospitality industry;<br>-                                     | Knows well:<br>- the main direction professional activity;<br>- prospects for improving service services;<br>- features of the work of public catering enterprises in the hospitality industry;<br>-                                  |                 |
|  | <b>To be able:</b><br>- systematize the collected information;<br>- work with literary sources, professional journals;<br>- demonstrate the ability and readiness of independent, creative work in the main areas of professional work; | to be able weakly to:<br>- systematize the collected information;<br>- work with literary sources, professional journals;<br>- demonstrate the ability and readiness of independent, creative work in the main areas of professional work; | to be able satisfactory to:<br>- systematize the collected information;<br>- work with literary sources, professional journals;<br>- demonstrate the ability and readiness of independent, creative work in the main areas of professional work; | to be able well:<br>- systematize the collected information;<br>- work with literary sources, professional journals;<br>- demonstrate the ability and readiness of independent, creative work in the main areas of professional work; |                 |
|  | <b>To master:</b><br>- knowledge in the history of the development of the hospitality industry;<br>- knowledge in the field of hotel business, organization of restaurant activity;<br>- knowledge of the specialty chosen;             | Weak master:<br>- knowledge in the history of the development of the hospitality industry;<br>- knowledge in the field of hotel business, organization of restaurant activity;<br>- knowledge of the specialty chosen;                     | Satisfactory master:<br>- knowledge in the history of the development of the hospitality industry;<br>- knowledge in the field of hotel business, organization of restaurant activity;<br>- knowledge of the specialty chosen;                   | To master well:<br>- knowledge in the history of the development of the hospitality industry;<br>- knowledge in the field of hotel business, organization of restaurant activity;<br>- knowledge of the specialty chosen;             |                 |
| Advanced   | <b>To know:</b>   |  |  |   | <b>To know:</b> |

|  |   |  |  |  |   |
|--|---|--|--|--|---|
|  | <ul style="list-style-type: none"> <li>- the main direction professional activity;</li> <li>- prospects for improving service services;</li> <li>- features of the work of public catering enterprises in the hospitality industry;</li> <li>- the basics of etiquette and professional ethics.</li> </ul>  |  |  |  | <ul style="list-style-type: none"> <li>- the main direction professional activity;</li> <li>- prospects for improving service services;</li> <li>- features of the work of public catering enterprises in the hospitality industry;</li> <li>- the basics of etiquette and professional ethics.</li> </ul>  |
|  | <b>To be able:</b> <ul style="list-style-type: none"> <li>- systematize the collected information;</li> <li>- work with literary sources, professional journals;</li> <li>- demonstrate the ability and readiness of independent, creative work in the main areas of professional work;</li> <li>- apply normative and technological documentation regulating the restaurant activity.</li> </ul> |  |  |  | <b>To be able:</b> <ul style="list-style-type: none"> <li>- systematize the collected information;</li> <li>- work with literary sources, professional journals;</li> <li>- demonstrate the ability and readiness of independent, creative work in the main areas of professional work;</li> <li>- apply normative and technological documentation regulating the restaurant activity.</li> </ul> |
|  | <b>To master:</b> <ul style="list-style-type: none"> <li>- knowledge in the history of the development of the hospitality industry;</li> <li>- knowledge in the field of hotel business, organization of restaurant activity;</li> <li>- knowledge of the specialty chosen;</li> <li>- the ability to serve hotel customers in accordance with their request</li> </ul>                           |  |  |  | <b>To master:</b> <ul style="list-style-type: none"> <li>- knowledge in the history of the development of the hospitality industry;</li> <li>- knowledge in the field of hotel business, organization of restaurant activity;</li> <li>- knowledge of the specialty chosen;</li> <li>- the ability to serve hotel customers in accordance with their request</li> </ul>                           |

**PC-4** The ability to organize the process of customer service on the basis of regulatory legal acts, taking into account consumer requests and the use of customer-oriented technologies

|          |  |  |  |  |  |
|----------|--|--|--|--|--|
| Basic    | <b>To know:</b><br>how to organize customer service processes based on the analysis of market demand and the needs of tourists and other service customers   | Weakly knows:<br>how to organize customer service processes based on the analysis of market demand and the needs of tourists and other service customers | Satisfactory knows:<br>how to organize customer service processes based on the analysis of market demand and the needs of tourists and other service customers | Knows well:<br>how to organize customer service processes based on the analysis of market demand and the needs of tourists and other service customers |  |
|          | <b>To be able:</b><br>be able to study the requirements of tourists, analyzes the motivation of demand for tourist products sold -                           | to be able weakly to:<br>be able to study the requirements of tourists, analyzes the motivation of demand for tourist products sold                      | to be able satisfactory to:<br>- be able to study the requirements of tourists, analyzes the motivation of demand for tourist products sold                    | to be able well:<br>be able to study the requirements of tourists, analyzes the motivation of demand for tourist products sold                         |  |
|          | <b>To master:</b><br>- to select and applies customer-oriented technologies of tourist services  | Weak master:<br>knowledge to select and applies customer-oriented technologies of tourist services   | Satisfactory master:<br>to select and applies customer-oriented technologies of tourist services   | To master well:<br>to select and applies customer-oriented technologies of tourist services  |  |
| Advanced | <b>To know:</b><br>- how to organize customer service processes based on the analysis of market demand and the needs of tourists and other service customers |  |  |  | <b>To know:</b><br>- how to organize customer service processes based on the analysis of market demand and the needs of tourists and other service customers |
|          | <b>To be able:</b><br>be able to study the requirements of tourists, analyzes the  |  |  |  | <b>To be able:</b><br>be able to study the requirements of tourists, analyzes the  |

|  |   |  |  |  |  |
|--|---|--|--|--|--|
|  | motivation of demand for tourist products sold  |  |  |  | motivation of demand for tourist products sold   |
|  | <b>To master:</b><br>- to select and applies customer-oriented technologies of tourist services                       |  |  |  | <b>To master:</b><br>- to select and applies customer-oriented technologies of tourist services                |
| PC - 7 The ability to develop business plans for the creation and development of existing and new enterprises (areas of activity, products) and evaluate their effectiveness |   |  |  |  |  |
| Basic  | <b>To know:</b><br>- how to carry out the process of designing and implementing projects in tourism activities        | Weakly knows:<br>how to carry out the process of designing and implementing projects in tourism activities     | Satisfactory knows:<br>how to carry out the process of designing and implementing projects in tourism activities | Knows well:<br>how to carry out the process of designing and implementing projects in tourism activities |  |
|  | <b>To be able:</b><br>- to use business planning methods  | to be able weakly to:<br>to use business planning methods  | to be able satisfactory to:<br>- to use business planning methods  | to be able well:<br>to use business planning methods   |  |
|  | <b>To master:</b><br>- knowledge in to perform pre-project analysis, evaluates the economic efficiency of the project | Weak master:<br>knowledge in to perform pre-project analysis, evaluates the economic efficiency of the project | Satisfactory master:<br>to perform pre-project analysis, evaluates the economic efficiency of the project        | To master well:<br>to perform pre-project analysis, evaluates the economic efficiency of the project     |  |
| Advanced   | <b>To know:</b><br>- how to carry out the process of designing and implementing projects in tourism activities        |  |  |  | <b>To know:</b><br>- how to carry out the process of designing and implementing projects in tourism activities |
|  | <b>To be able:</b><br>- to use business planning methods  |  |  |  | <b>To be able:</b><br>- systematize the to use business planning methods                                       |
|  | <b>To master:</b><br>- to perform pre-  |  |  |  | <b>To master:</b><br>- to perform pre-   |

|  |  |  |  |  |  |
|--|--|--|--|--|--|
|  | project analysis, evaluates the economic efficiency of the project |  |  |  | project analysis, evaluates the economic efficiency of the project |
|--|--|--|--|--|--|

### Intermediate attestation in the form of credit

The procedure of credit (differential credit) as a separate control measure is not carried out, the evaluation of the student's knowledge is based on the results of the current control.

The offset is set according to the results of the work in the semester, when all the control points provided by the current control of progress are passed. If on the basis of the semester the student has from 33 to 60 points, he is marked as "credited". The trainee, who has less than 33 points on the basis of the semester, is marked "not credited".

*The number of points for credit ( $Y_{cr}$ ) with different rating points for the discipline on the results of work in the semester*

| Rating score for the discipline on the results of work in the semester ( $K_{sem}$ ) | The number of points for the credit ( $Y_{cred}$ ) |
|--|--|
| $50 < K_{sem} < 60$  | 40   |
| $39 < K_{sem} < 50$  | 35   |
| $33 < K_{sem} < 39$  | 27   |
| $P_{sem} < 33$   | 0  |

### 8.3 Typical control tasks or other materials necessary for assessing the knowledge, skills, and (or) experience of activities that characterize the stages of forming competencies

Not provided.

### 8.4 Methodological materials defining procedures for assessing knowledge, skills, and (or) experience of activities that characterize the stages of forming competencies

Admission to **practical** classes takes place when there is a summary of the relevant lecture and a summary of independently studied literature on the topic. To the practical lesson, the student must prepare answers to questions, perform tasks on the topic of the lesson.

The student receives the maximum number of points if he actively participates in the work, owns the material, knows how to logically and clearly express thoughts, creatively approaches the solution of the main issues of the topic, shows the independence of thinking.

The reason for the decrease in the evaluation are:

- poor knowledge of the topic and basic terminology;
- inactivity of participation in group work;
- lack of the ability to apply theoretical knowledge to solve practical problems;
- untimely submission of work performed.

Criteria for evaluating the results of independent work are given in the Fund for Evaluation Means for Discipline.

### 9. Methodical instructions for students to learn the discipline

At the first stage it is necessary to get acquainted with the work program of the discipline in which the content of the topics of practical exercises, themes and types of independent work is considered. For each type of independent work, certain forms of reporting are provided.

To successfully master the discipline, you must perform the following types of independent work, using the recommended sources of information

| № | Types of independent work                     | Recommended sources of information (source) |            |            |                    |
|---|---|---|------------|------------|--------------------|
|   |   | Basic                                       | Additional | Methodical | Internet resources |
| 1 | Self-study of literature on the theme № 1-12. | 1-2   | 1-2        | 1-2        | 1-4                |

## **10. Educational, methodological and information support of the discipline**

### **■ 10.1. List of basic and additional literature necessary for mastering the discipline**

#### **■ 10.1.1. List of main literature:**

1. Mill, R.K. Restaurant management / R.K. Mill ;. - 3-e izd. - Moskva : YUniti-Dana, 2015. - 536 p.
2. Foundations of menu planning/ Daniel Traster. – Pearson, 2013

#### **10.1.2. List of additional literature:**

1. Food and Beverage Management/ Bernard Davis, Andrew Lockwood, Peter Alcott, Ioannis Pantelidis – 3<sup>rd</sup> ed. - 2018.
2. The Food and Beverage/ Dennis Lillicrap, John Cousins - Training Company, London - 2019

#### **10.2. List of educational and methodological support for independent work of students in discipline**

1. Methodical recommendations for practical lessons on the discipline "Innovation in Catering" for students in the field of training 43.03.03. "Hotel business".
2. Methodical instructions for independent work on the discipline "Innovation in Catering" for students in the field of training 43.03.03. "Hotel business".

#### **10.3. The list of resources of the information and telecommunication network "Internet", necessary for mastering the discipline**

1. <http://biblioclub.ru> EBS - "University library online";
2. [www.elibrary.ru](http://www.elibrary.ru) - Scientific electronic library e-library;
3. [www.library.stavsu.ru](http://www.library.stavsu.ru) - Electronic library and electronic catalog of the scientific library of SKFU;
4. [www.window.edu.ru](http://www.window.edu.ru) - Information system "Single window of access to educational resources".

#### **11. List of information technologies used in the implementation of the educational process for discipline, including a list of software and information reference systems**

**Not provided.**

#### **12. Description of the material and technical base necessary for the implementation of the educational process in discipline**

**Special material and technical equipment is not required.**