EDUCATIONAL PROGRAM (SPECIALIZATION)

HOTEL, RESTAURANT AND CATERING

Master's Degrees

	INFORMATION ABOUT THE QUALIFICATION	
	Qualification: Degree, Program Subject Area, Professional qualification	Master, Hotel, restaurant and catering, Master in Hotel and Restaurant Management
J. B.C	Field of Study	Services
is) ^{co}	Name and status of the institution which administered studies and awarded qualification	Higher Education Institution "East European University of Economics and Management" (in the form of limited liability company). Private institution of higher education of III (third) level of accreditation. Certificate of Accreditation RI-III № 2470508 issued by the Ministry of Education and Science of Ukraine 28.07.2014.
40,50	Language(s) of instruction	Ukrainian, Russian
ast Eur	INFORMATION ON THE LEVEL OF THE QUALIFICATION ACCORDING TO THE NATIONAL FRAMEWORK OF QUALIFICATIONS	
* (1)	Level of qualification	Second level of Higher Education (Master's cycle) – 8 level of National Framework of qualifications of Ukraine
an C	Official duration of programme	1,5 years (90 ECTS credits)
E.uropeu	Admission requirement(s)	The first of higher education (bachelor level). By the results of entrance examinations
05/1	INFORMATION ON THE CONT	ENTS AND RESULTS GAINED
P. C.	Mode of study	Full-time, extramural
s and Managemen	Programme requirements	The student must satisfy the Programme requirements as prescribed in the Programme Specification, which includes: - theoretical classroom-based training (lectures, seminars, laboratory and practical classes) and students' independent work (60 ECTS credits); - practical training: professional practice (7 ECTS credits), pre-diploma internship (8 ECTS credits); - preparation of Master's Thesis(13 ECTS credits); - final certification in the public defence form of Master's Thesis (2 ECTS credits) Credits are awarded to individual students after they have completed the required learning activities and achieved the defined learning outcomes, as evidenced by appropriate assessment.
S Econ.	employers. We try to exercise students' the service industry. The program uses a of learning. During the course of study	a set of knowledge and qualifications that is attractive to skills and abilities that can be applied to a range of careers in range of up-to-date teaching methods to facilitate the process our students together with advisors try to find different and ustry and they offer new approaches to please all customers'