

Restaurant Management Technology

Siberian Federal University

Degree or qualification is awarded: **Bachelor**

Language of study: **Russian**

Mode of study: **full-time**

Duration: **4 years**

Availability of free education: **no**

Price: **170 622 RUB per year**

Programme webpage at the university website:

http://edu.sfu-kras.ru/sites/edu.sfu-kras.ru/files/oop/annotations/19.03.04.01.01_Annotaciya_OP.pdf

Programme curator: **Tatyana L. Kamoza**

Tel.:

E-mail: tkamoza@sfu-kras.ru

The degree program is **aimed** to train specialists capable of conducting R&D, managerial, and service activities concerning catering industry on commerce and social levels, and applying the achieved results to solve problems.

Tasks of the educational program:

the students of the program are trained to be capable of

- collecting, analyzing and summarizing the experience of developing new food products, conduct research according to a given methodology, understanding statistical methods and means of processing experimental data, analyzing the results of experiments;
- understanding contemporary research methods in order to improve the efficiency of the use of modern raw materials in the production of food; awareness of regulatory, technical and technological documentation on a catering enterprise operation;
- searching, processing, analyzing, and applying the latest achievements in the field of the food industry;
- demonstrating high performance at all stages of the technological cycle of food production;
- forming a system for managing the quality and safety of raw materials, semi-finished and finished products;
- managing material resources and personnel of the food company;
- interacting with consumers and stakeholders in the implementation of the activities of the catering;
- monitoring and evaluation of the performance of the company.

Competitive advantages for the graduates: the program was created in cooperation with potential employers, so the graduates are in the focus of the employers. The content of the program meets the needs of employers in the region (food industry enterprises), and the graduates can quickly get involved in catering business processes.

Employment:

at the enterprises of the food industry:

a cook, chef, sous chef, shop foreman, product manager, production manager, production engineer, office worker at trade organisations selling fixtures and fittings.

The graduates can also work in food research laboratories, quality control and food safety services, certification of food industry services.

Specializations within this programme