Bachelor's Degree Program

HOTEL AND RESTAURANT ACTIVITY

The program is intended for persons wishing to carry out their professional activities in the field of providing a range of services for temporary accommodation in hotels and other accommodation facilities, including related and additional services; organizing the activities of catering organizations.

The objects of professional activity of graduates are: hotels and other accommodation facilities, catering enterprises; services of hospitality and catering organizations, which include basic, additional and related services, as well as technologies for their formation, promotion and implementation; hospitality and catering services, technology documentation and information resources; consumers of hospitality and catering services, their queries, needs and core values; primary labor collectives of organizations in the field of hospitality and catering.

Specialized rooms of restaurant and hotel services are organized on the base of the Institute of trade and services of the Siberian Federal University.

Program length: 4 years
Starting date: September, 1st
Language of instruction: Russian
Tuition fee per year: 149,720 rubles (~ 2,000 US dollars)
Program Leader: Marsel D. Batraev

Prerequisites:
- The results of the exam
- The results of entrance tests conducted by the university

Qualification: Bachelor's Degree

Skills/ objectives:
- Able to manage the resources and personnel of departments (services, departments) of the hospitality and catering organization;
- Capable of monitoring and performance assessment of departments (services, departments) of hospitality and catering;
- Able to apply manage the service technologies taking into account technological innovations and modern software in the field of the hospitality and catering;
- Able to design objects of professional activity;
- Able to ensure the required quality of delivery processes in the chosen field of professional activity, the formation and implementation of corporate standards and regulations of service processes, their compliance with industry standards of service;
- Able to use applied research in the field of hospitality and catering;
- Able to carry out market research, organize sales and promotion of services of hospitality and catering;
- Capable of ensuring the safety of customer service and compliance with the requirements of interested parties by the implementation of occupational health and safety rules and technical safety.

Contacts:
E-mail: gostinichnoyedelo@mail.ru
E-mail: MBatraev@sfu-kras.ru
Phone: +7 (391) 206-24-39

Candidate of Technical Sciences, docent, acting Head of the chair «Hotel business» School of Trade and Services
Bachelor's Degree Program

HOTEL AND RESTAURANT ACTIVITY

CURRICULUM

- Legal basis of activities in the field of hospitality and catering
- Information and communication technologies in hospitality and catering
- Software and automation activities of enterprises of hotel and restaurant business
- Management of hospitality and catering organizations
- Marketing of hospitality and catering services
- Technology and organization of service in hospitality enterprises
- Psychology and conflictology in hospitality and catering
- Work and technical safety in hospitality and catering
- Entrepreneurship in hospitality and catering
- Standardization, certification and quality control of hospitality and catering services
- Applied research methods in the field of hospitality and catering
- Organization of services for persons with disabilities in the field of hospitality and catering
- Business communications in the field of hospitality
- Intercultural communication in a foreign language
- Foreign language of business communication
- Foreign language in professional activity
- Organization of production and service in restaurant activity, technology of restaurant products
- The art of service in restaurant establishments
- Organization of service for celebrations
- Innovations in hotel and restaurant activities
- Technical and technological equipment in hotel and restaurant complexes
- Ensuring security in hotel complexes
- HR management in the hospitality industry
- Organization of staff work in hotel and restaurant complexes
- Economy of Enterprise in hospitality and catering
- Financial and economic analysis of hospitality and catering
- Technology of promotion and sales in the field of hospitality and catering
- Pricing and tariff policy in the field of hospitality and catering
- Accounting and reporting in the field of hospitality and catering
- Organization of cultural and leisure activities in the hotel enterprise
- Organization of services in sanatorium-resort institutions
- Geography and culture of the world's beverages
- Gastronomic tourism

Contacts:
E-mail: gostinchnoyedelo@mail.ru
E-mail: MBatraev@sfu-kras.ru
Phone: +7 (391) 206-24-39