


«K.Kulazhanov Kazakh University of Technology and Business» JSC	EP 26/03-19-2025	
Educational program	Edition 4	

EDUCATIONAL PROGRAM

6B11126 Restaurant and Hotel business

code and name of the educational program

Level: Bachelor's

Approved

by the Board of Directors of JSC

«K.Kulazhanov KazUTB» «02» 04 2025

protocol № 3




Recommended

by the Academic Council of JSC

«K.Kulazhanov KazUTB» «28» 03 2025


protocol № 8

Astana–2025

«K.Kulazhanov Kazakh University of Technology and Business» JSC	EP 26/03-19-2025	
Educational program	Edition 4	

CONTENT

Preface	3
Approval sheet	4
1 Passport of the educational program	5
2 Qualification characteristics of a graduate of an educational program	5
3 Requirements for the content of the educational program	6
4 Additional educational programs (minor)	6
5 Competency map of the educational program	7
6 Learning outcomes of the educational program and modules	8
7 The relationship between the attainability of the formed learning outcomes according to the educational program and academic disciplines	19
8 Alignment of planned learning outcomes with assessment technologies and teaching methods within the module	35
9 Correlation of learning outcomes of the educational program with the labor functions of professional standards	37
10 Graduate model	39
11 Typical curriculum (appendix to the OP)	40
12 Expert opinion	

«K.Kulazhanov Kazakh University of Technology and Business» JSC	EP 26/03-19-2025	
Educational program	Edition 4	

Preface

The educational program «6B11126 Restaurant and Hotel business» has been developed in accordance with the State Compulsory Standard for Higher Education/Postgraduate Education, approved by Order No. 2 of the Minister of Science and Higher Education of the Republic of Kazakhstan dated 20 July 2022, as well as on the basis of professional standards: 'Interaction with guests' №224 dated 06.12.2022, 'Reception and accommodation of guests' №224 dated 06.12.2022.

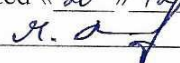
The educational program «6B11126 Restaurant and Hotel business» was approved at the meeting of the Council on Academic Quality on «27» 03 2025, protocol № 4


Chairman Baibolova L.K. 

The educational program «6B11126 The Restaurant and Hotel business» was approved at the meeting of the Commission on Academic Quality of the Faculty on «20» 12 2024, protocol № 3

Chairman Mustafaev K.S. 

The educational program «6B11126 The Restaurant and Hotel business» was developed and discussed at the meeting of the department dated «20» 12 2024, protocol №. 5









Head of the department Zhunusova A.A. 


«K.Kulazhanov Kazakh University of Technology and Business» JSC	EP 26/03-19-2025	
Educational program	Edition 4	

Approval sheet

Educational program «6B11126 The Restaurant and Hotel business»

AGREED:

- | | | | |
|---|---|---------------|---------------------|
| Vice-Rector for Administrative Affairs |  | E. Askarbekov | " 27 " 03 2025 year |
| Head of Educational Programs Department |  | B. Bayadilova | " 27 " 03 2025 year |
| Director of «TB TECHNOLOGYALARY» LLP, Restaurant «Atlas» |  | A. Batyrov | " 20 " 12 2024 year |
| Director of Zhumbaktas Hotel, Viradelis LLP |  | B. Dosanova | " 20 " 12 2024 year |
| Head of Human Resources Department, President Hotel LLP, RIXOS PRESIDENT ASTANA |  | A. Sultanova | " 20 " 12 2024 year |
| Restaurant Director «Mumtaz» |  | B. Akhtaeva | " 20 " 12 2024 year |
| Director of the CF «Tourist Kamkor» |  | A. Esilov | " 20 " 12 2024 year |
| Student RBGB-222 groups |  | M. Madinova | " 20 " 12 2024 year |


«K.Kulazhanov Kazakh University of Technology and Business» JSC	EP 26/03-19-2025	
Educational program	Edition 4	

1 Passport of the Educational program

International Standard Classification of Education (ISCED) level	6
National Qualification Framework (NQF) level	6
Sectoral Qualifications Framework (SQF) level	6
Code and name of the field of education	6B11 Services
Direction of training	6B111 Service industry
Number and name of the group of educational programs	B093 Restaurant business and hotel management
Code and name of the educational program (EP)	6B11126 Restaurant and Hotel business
Educational program profile	«Services» higher education in the field of services
Goal of the educational program	Training of highly qualified specialists with professional knowledge of theory and practice in hotel and restaurant management, service organization, marketing and other production tasks of the hospitality industry.
Completion criterion of an educational program	240 academic credits
Language of instruction of the educational program	russian, kazakh, english
Distinctive features of the educational program	-
Partner University	-

2 Qualification characteristics of a graduate of an educational program

Degree awarded	bachelor of Services in the educational program 6B11126 «Restaurant and hotel business»
Field of professional activity	Formation, promotion and sale of a tourist product, organization of comprehensive tourist services in the main sectors of the tourism industry
Types of professional activities	- organizational and managerial; - production and technological; - service; - scientific research; - educational (pedagogical)
Object of professional activity	- public administration bodies related to the organization of the hotel business (ministries, akimats, their regional divisions and structures); - public and private companies engaged in the restaurant and hotel business; - service sector, enterprises related to catering (restaurants, hotels and other structures); - hotels and hostels; - sanatoriums, resorts and boarding houses; - restaurants, cafes, coffee shops, bars; - property, property complexes (enterprises, institutions, organizations) and other objects of the hotel industry; - research organizations that study the problems of nutrition development, marketing

«K.Kulazhanov Kazakh University of Technology and Business» JSC	EP 26/03-19-2025	
Educational program	Edition 4	

	<p>in food organizations;</p> <ul style="list-style-type: none"> - educational institutions that train middle-level specialists in the hotel industry; - advertising agencies engaged in the promotion of services in the restaurant and hotel business to the domestic and foreign markets
Functions of professional activity	<ul style="list-style-type: none"> - to organize highly effective service for consumers of services; to participate in solving organizational and strategic tasks; to create comfortable conditions for staying in hotels and tourist restaurant complexes; to advise consumers on the issues of services provided; to monitor the quality of services provided; to control the placement of consumers; to manage conflicts and stresses in professional activities; to consider claims and take measures to prevent them; to monitor the work of personnel, to ensure cleanliness and order in the premises of hotels and tourist complexes, to comply with the rules and norms of labor protection and the requirements of industrial sanitation and hygiene; - to know the basics of the Constitution of the Republic of Kazakhstan, ethical and legal norms governing human relations with man, society and nature, to be able to take them into account when solving professional tasks; - to develop and implement effective restaurant service programs of a social and commercial orientation that can meet the needs of customers and provide real profit to the structure in which the manager works; - to know the basics of entrepreneurship and the specifics of entrepreneurship in the professional field; - have a scientific understanding of a healthy lifestyle, possess the skills and abilities of physical improvement


3 Requirements for the content of the educational program

Name of cycles and disciplines	Workload in academic credits
Cycle of general education disciplines (GED)	56
Required component	51
University component	5
Cycle of basic disciplines (BD)	86
University component	30
Component of choice	54
Professional practice	2
Cycle of major disciplines (MD)	90
University component	10
Component of choice	60
Professional practice	20
Final assessment	8
Total	240

4 Additional educational programs (minor)

4.1 Minor «Modern aspects of artificial intelligence application»

Name of disciplines	Workload in academic credits
Introduction to Artificial Intelligence (Minor)	5
Development of artificial neural networks (Minor)	5
Artificial intelligence in the management of object (Minor)	5
Total	15

«K.Kulazhanov Kazakh University of Technology and Business» JSC	EP 26/03-19-2025	
Educational program	Edition 4	

5 Competency map of the educational program «6B11126 Restaurant and Hotel business»

Competence map of the educational program	Learning outcome code	Learning Outcome (according to Bloom's Taxonomy)
Behavioral skills and personality traits (Soft skills)	LOGED1	Forms a system of general competencies that ensure the socio-cultural development of the future specialist's personality, based on the formation of their worldview, civic, and moral stance, oriented towards a healthy lifestyle.
	LOGED2	Capable of communication in both oral and written forms in Kazakh, Russian, and foreign languages to solve tasks related to interpersonal, intercultural, and professional communication
	LOGED3	Promotes the development of information literacy through the mastery and use of modern information and communication technologies in all areas of activity.
Behavioral skills and personality traits (Soft skills)	LO2	Applies skills in working with information systems and artificial intelligence tools in professional activities
Digital competencies (Digital skills)	LO1	Manages the flow of hotel customers, providing high quality services and maintaining a guest database
	LO3	Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials
	LO4	Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry
	LO5	Applies knowledge of IC: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry
	LO6	Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world
	LO7	Ensures compliance with the requirements of the principles of sustainable development, safety and environmental protection, the formation of research skills
	LO8	Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.
	LO9	Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts
	LO10	Plans the work of the reservation and guest registration department, optimizing the service processes in hotel enterprises using risk management tools



6 Learning outcomes of the educational program and modules

Key competencies	Learning Outcomes (LO) for the educational program	Name of module	Learning outcomes for the module	Name of disciplines that form learning outcomes
Behavioral skills and personality traits (Softskills)	<p>LO_{GED1} Forms a system of general competencies that ensure the socio-cultural development of the future specialist's personality, based on the formation of their worldview, civic, and moral stance, oriented towards a healthy lifestyle.</p> <p>LO₈ Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p>	<p>Man and Society - the foundation of worldview and socio-political knowledge. Information and communication</p>	<p>Applies the basic laws of the history of Kazakhstan, philosophy, socio-political knowledge for effective socialization and adaptation in changing socio-cultural conditions, forming a personality capable of mobility in the modern world, critical thinking and physical self-improvement</p>	<p>History of Kazakhstan Physical Education Philosophy Module on Socio-Political Knowledge (Political Science, Sociology, Cultural Studies, Psychology) Module of economics, entrepreneurship, law and financial literacy (fundamentals of economics and entrepreneurship, basics of law and anti-corruption culture, basics of financial literacy)</p>
(Digital skills)	<p>LO_{GED2} Capable of communication in both oral and written forms in Kazakh, Russian, and foreign languages to solve tasks related to interpersonal, intercultural, and professional communication</p> <p>LO_{GED3} Promotes the development of information literacy through the mastery and use of modern information and communication technologies in all areas of activity</p>	<p>Information and communication module</p>	<p>Capable of interpersonal social and professional communication in Kazakh, Russian and foreign languages Owns various types of information and communication technologies for the search, storage, processing, protection and dissemination of information</p>	<p>Foreign Language Kazakh/Russian Language Information and communication technologies</p>



<p>Digital competencies</p>	<p>LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry LO9 Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan. LO9 Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry LO9 Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database LO10 Plans the work of the reservation and guest registration department, optimizing the service processes in hotel enterprises using risk management tools</p>	<p>Organization of restaurant and hotel services</p>	<p>Capable of analyzing tourist flows; organize and conduct a business conversation, negotiations, meetings, in practice apply knowledge on the organization of food production, organization of reception of visitors, has the skills to organize the production itself, analyze the efficiency of production and service of visitors</p>	<p>Image and business communication Etiquette and culture of service Entertainment industry Animations in the service sector Marketing in the restaurant and hotel business Management of hotels and restaurants</p>
-----------------------------	--	--	--	---



<p>LO5 Applies knowledge of IC: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p> <p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p> <p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p> <p>LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry</p> <p>LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p> <p>LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p> <p>LO9 Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts</p> <p>LO7 Ensures compliance with the requirements of the principles of sustainable development, safety and environmental protection, the formation of research skills</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO1 Manages the flow of hotel customers, providing high</p>	<p>Fundamentals of entrepreneurial activity in the restaurant and hotel business</p> <p>Consulting in the hospitality industry</p> <p>Branding of the hospitality industry</p> <p>Food culture in restaurants</p> <p>Sustainable development, ecology and life safety</p> <p>Educational practice</p> <p>Industrial practice 1</p>
--	--



<p>quality services and maintaining a guest database</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p> <p>LO3 Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p> <p>LO3 Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO10 Plans the work of the reservation and guest registration department, optimizing the service processes in hotel enterprises using risk management tools</p> <p>LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry</p>	<p>Service Technology Standards and</p>	<p>Demonstrates general knowledge and understanding of facts, phenomena, theories and complex dependencies in the field of economics, law of peculiarities, knows the main provisions for analyzing the needs, opportunities of business and competition in the framework of strategic marketing; features of developing a market-oriented development strategy at the enterprise</p>	<p>Pre-graduate practice/ Industrial practice</p> <p>Infrastructure in RHB</p> <p>Hospitality industry basics</p> <p>Equipment in the restaurant and hotel business</p> <p>Material and technical base of hotel companies</p> <p>Service technology in restaurants and hotels</p> <p>Certification and licensing in RHB</p>
--	---	---	---



<p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p>		
<p>LO9 Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts</p>		<p>Business Turkish</p>
<p>LO9 Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts</p>		<p>Professionally-oriented foreign language (Turkish)</p>
<p>LO3 Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials</p>		<p>Restaurant business</p>
<p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p>		<p>Hospitality Economy</p>
<p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p>		<p>Microeconomics of the social sphere and tourism</p>
<p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p>		
<p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p>		



<p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p> <p>LO2 Applies skills in working with information systems and artificial intelligence tools in professional activities</p> <p>LO3 Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials</p> <p>LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p> <p>LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p> <p>LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry</p> <p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p> <p>LO3 Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials</p> <p>LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p> <p>LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p>		<p>Introduction to Artificial Intelligence (Minor)</p> <p>Bar business and enogastronomy</p> <p>National cuisines and beverages</p> <p>Service and service standards RHB</p> <p>Fundamentals of rational pimtania</p> <p>Gastronomic tourism</p>
---	--	--



<p>LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p> <p>LO9 Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts</p> <p>LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p> <p>LO9 Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts</p> <p>LO9 Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p> <p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p> <p>LO7 Ensures compliance with the requirements of the principles of sustainable development, safety and environmental protection, the formation of research skills</p>			<p>Traditions and customs of the peoples of the world</p> <p>Professional trainings in the restaurant business</p> <p>Chinese in the hospitality industry</p> <p>Cross-sector communication</p> <p>Industrial practice II</p>
<p>Service entrepreneurship</p>		<p>Apply knowledge when providing services and service activities, organizing work on standardization and certification in the service sector. Standards and procedure for compiling lists of arrival, departure reservations, available rooms; compliance with service standards. Demonstrates knowledge of a foreign language with high-quality</p>	<p>Business planning in RHB</p> <p>Restaurant business security</p>



<p>LO3 Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials</p> <p>LO3 Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials</p> <p>LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO2 Applies skills in working with information systems and artificial intelligence tools in professional activities</p> <p>LO10 Plans the work of the reservation and guest registration department, optimizing the service processes in hotel enterprises using risk management tools</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p> <p>LO2 Applies skills in working with information systems and artificial intelligence tools in professional activities</p> <p>LO3 Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p>	<p>services for foreign tourists and skills in organizing banquets and receptions</p>	<p>Technology of food production in the restaurant business</p> <p>Organization of production and service in the restaurant business</p> <p>Electronic booking and reservation systems in the service</p> <p>Service and management of the number of rooms</p> <p>Development of artificial neural networks (Minor)</p> <p>Basics of calculation in the restaurant business</p>
--	---	---



<p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p>	<p>Functional Service Activities</p>	<p>He has practical skills in the application of food production technology in the restaurant business and the organization of production and service at restaurant businesses.</p> <p>Knows the principles of organizing insurance management, service activities in the restaurant and hotel business</p>	<p>1C enterprises in RHB</p> <p>HR management in the service sector</p> <p>Personnel potential of the service industry</p> <p>Statistics in the service sector</p> <p>Methods of analysis in RHB</p>
<p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p> <p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure</p>			<p>Accounting and auditing in the restaurant and hotel business</p> <p>Pricing and taxation in the restaurant and hotel business</p>



<p>features of the hospitality industry</p> <p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry</p> <p>LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database</p> <p>LO10 Plans the work of the reservation and guest registration department, optimizing the service processes in hotel enterprises using risk management tools</p> <p>LO2 Applies skills in working with information systems and artificial intelligence tools in professional activities</p> <p>LO10 Plans the work of the reservation and guest registration department, optimizing the service processes in hotel enterprises using risk management tools</p> <p>LO8 Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.</p> <p>LO2 Applies skills in working with information systems and artificial intelligence tools in professional activities</p> <p>LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry</p>		<p>Hotel industry</p> <p>Operational procedures of the Reception and Placement Department</p> <p>Artificial intelligence in the management of object (Minor)</p> <p>Risks in the service sector</p> <p>Legal framework in the RHB</p> <p>Transports in the service sector</p>
--	--	---



<p>LO2 Applies skills in working with information systems and artificial intelligence tools in professional activities LO5 Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry LO7 Ensures compliance with the requirements of the principles of sustainable development, safety and environmental protection, the formation of research skills LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database LO6 Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world</p>		<p>Transport provision in hospitality</p> <p>Fundamentals of scientific research in the service sector</p> <p>Organization of banquets and receptions</p> <p>Service of official and diplomatic receptions</p>
<p>Summing up the results of training</p>	<p>Final assessment</p>	<p>Final assessment</p>
		<p>Writing and defending a thesis, a graduation project or preparing and passing a comprehensive exam</p>



7 The relationship between the attainability of the formed learning outcomes according to the educational program and academic disciplines


№	Name of the discipline	Brief description of the discipline	Number of credits	Formed learning outcomes (codes)																	
				LOGED1	LOGED2	LOGED3	LO1	LO2	LO3	LO4	LO5	LO6	LO7	LO8	LO9	LO10					
Cycle of general education disciplines																					
University component/ Elective component																					
1	History of Kazakhstan	The program consists of five thematic blocks: Ancient people, the formation of nomadic civilization, Turkic civilization and the Great Steppe, Kazakhstan in a new era (XVIII - early XX centuries), Kazakhstan in the Soviet period, Independent Kazakhstan. The purpose of the discipline is to provide objective knowledge about the main stages in the development of the history of Kazakhstan from ancient times to the present.	5	+																	
2	Physical Education	This curriculum shall be aimed at the study of the general education discipline "Physical culture", providing for physical training in accordance with international standards of education. The curriculum shall determine the joint cooperation of the teacher and the student in the process of physical education throughout the training in the context of the requirements to the level of mastering of the discipline.	8	+																	
3	Philosophy	This program is aimed at studying the updated content of the general education discipline "Philosophy", the formation of students' openness of consciousness, understanding of their own national code and national identity, spiritual modernization, competitiveness, realism and pragmatism, independent critical thinking, the cult of knowledge and education, the assimilation of such key worldview concepts as justice, dignity and freedom, and It is also aimed at developing and strengthening the values of tolerance, intercultural dialogue and a culture of peace.	5	+																	
4	Module on	Integrated discipline covers the fundamentals of economics,	5																		+



	<p>economics, entrepreneurship, law and financial literacy (fundamentals of economics and entrepreneurship, basics of law and anti-corruption culture, basics of financial literacy)</p>	<p>entrepreneurship, law and financial literacy. Examines key economic concepts, business principles, legal aspects of business and the basics of anti-corruption culture. Examines basic principles of financial planning, personal finance and investment management. Develops skills for effective economic decision-making, legal defense, building sustainable business competences and personal financial management</p>							
5	<p>Module of socio-political knowledge (political science, sociology, cultural studies, psychology)</p>	<p>This curriculum shall suggest the study of four scientific disciplines – sociology, political science, cultural studies, psychology, each of which has its own subject, terminology, and research methods. The interaction between these scientific disciplines shall be based on the principles of informational complementarity; integrity; methodological integrity of the research approaches of these disciplines; the result-oriented unity of education methodology; a single system perspective of the typology of learning outcomes as the formed abilities.</p>	8	+					
6	<p>Foreign language</p>	<p>This curriculum shall be designed to train students on general education discipline "Foreign language" as one of the compulsory subjects of general education course. The goal of the curriculum shall be the formation of intercultural communicative competence of students in the process of foreign language education at a sufficient level (A2, common European framework) and the level of basic sufficiency (B1, common European framework). Depending on the level of training, the student, at the time of completion of the course, shall reach the level B2 of common European framework of reference if the student, at the start, has the level of common European framework of reference above B1.</p>	10	+					
7	<p>Kazakh (Russian) language</p>	<p>This curriculum for general education discipline "Kazakh language" shall be aimed at a new format of study of language and</p>	10	+					



12	Infrastructure in RHB	<p>professional activities in the field of hospitality, to give them the necessary knowledge and skills to work in hotels, restaurants, travel companies and other organizations in the industry. The course is aimed at forming a systematic view of the industry among students, as well as developing practical skills that will be useful in solving problems related to organization and management in this area</p> <p>The purpose of the discipline is to provide students with knowledge and skills to understand the role of infrastructure in the successful operation of hotel and restaurant enterprises, to teach them how to design and manage various infrastructure elements, taking into account modern needs and technologies. The course helps students to form an integrated approach to solving problems related to the infrastructure of restaurants and hotels</p>	5									
13	Restaurant business	<p>The purpose of the discipline is to obtain knowledge related to the organization and management of restaurant complexes. The features, methods and principles of organizing the restaurant business are studied, as well as the definition of modern trends in the development of restaurant service services. Discipline helps students to assess the amount of financial investments, determine the work plan of the restaurant business, and know the system for evaluating the restaurant's activities</p>	5									
14	Sustainable development, ecology and life safety	<p>The course is aimed at forming a systemic understanding of the principles of ensuring balance between economy, social development of society, preservation of environment, protection of life and human health. Develops skills of effective management of energy and waste in the circular economy in the development of national strategies and implementation of business processes; analysis, forecasting and minimization of technological, natural and social risks; Sustainable lifestyle and responsible attitude to one's own security</p>	5									
<p>Cycle of basic disciplines Elective component</p>												

«K. Kulazhanov Kazakh University of Technology and Business» JSC	EP 26/03-19-2025	
Educational program	Edition 4	

	conducting market research and promoting brands in the hospitality industry	conferences, reports, abstracts, presentation	lectures, problem lecture, inverted class, lecture-visualization
LO5	Applies knowledge of 1C: Accounting to analyze costs, profits and pricing in order to make optimal decisions, observing classification standards and taking into account the infrastructure features of the hospitality industry	Business game, presentation, case stages, press conferences	Brainstorming, role-playing, lecture problem lecture, inverted class, case analysis
LO6	Organizes events using the basics of the gastronomic brand of the enterprise, planning the types and traditions of food of the peoples of the world	Essays, creative assignments, reports, messages, abstracts, presentations, press conferences	Lectures, problem lecture, inverted class, lecture-visualization, protection of reports
LO7	Ensures compliance with the requirements of the principles of sustainable development, safety and environmental protection, the formation of research skills	Presentation, creative tasks, reports, messages, abstracts, case stages, role-playing games	Preparation and protection of presentations, frontal survey, problem lecture, inverted class, lecture-visualization, writing reports, abstracts, preparation of messages
LO8	Applies knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observing the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.	Reports, messages, abstracts, presentation, multi-level tasks and press conferences	Lecture-discussion, problem lecture, inverted class, lecture-visualization, writing reports, abstracts, preparing a presentation, working in groups.
LO9	Carries out professional interaction in the interpersonal and intercultural environment, taking into account cultural characteristics and traditions, using a foreign language in various communicative contexts	Discussion, case stages, role-playing games, press conferences	Brainstorming, problem lecture, inverted class, case analysis, frontal questioning, preparation and protection of presentations
LO10	Plans the work of the reservation and guest registration department, optimizing the service processes in hotel enterprises using risk management tools	Essays, creative assignments, reports, messages, abstracts, presentations, press conferences	Problem lecture, inverted class, lecture-visualization, writing reports, messages, abstracts, preparation of presentation



9 Correlation of learning outcomes of the educational program with the labor functions of professional standards

Name of the professional standards used	Professions at level 6	Labor functions	Tasks	Learning outcomes for the educational program
«Interaction with guests» 06.12.2022 №224	Guest Relations Manager	Labor function 1: Providing information about the hotel, services provided, events held at the hotel Labor function 2: Controlling the flow of hotel guests Labor function 3: Daily control of the list of visiting guests, highlighting the VIP category (special attention), and provides interested services with this information	Task 1: Meeting and accommodation of guests, familiarization with the possibilities of hotel services and events; Reception and fulfillment of guest orders going beyond the hotel activity limit Task 2: Daily control of the list of visiting guests; Working with software Task 3: Reception and execution of guest orders for booking travel tickets (air, rail, bus, cruise), for renting a car, calling a taxi, draws up outfits and travel sheets of drivers, visiting theaters, exhibitions, circuses, etc.	LO1 - Manages the flow of hotel customers, providing high quality services and maintaining a guest database LO2 - Applies skills in working with information systems and artificial intelligence tools in professional activities
«Reception and accommodation of guests» 06.12.2022 №224	Booking manager	Labor function 1: Planning the work of the booking and check-in department Labor function 2: Organization of work of the booking and registration department	Task 4: Recruitment of personnel for reporting positions in the guest booking and registration department; Drawing up a work schedule for employees of the guest booking and registration department; Preparation of purchase orders required for successful work of the department Task 5: Attracting new and retaining old guests and corporate clients; Development, implementation, improvement of department standards and adherence to them; Organization of the work of the receptionist, administrators, senior administrators, booking agent, guest manager and night managers	LO3 - Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry LO4 - Calculates the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials



		<p>Labor function 3: Coordination of the reservation and guest check-in department</p>	<p>Task 6: Distribution of responsibilities among employees of the department; Training and introduction of new employees of the department into the workflow; Report daily to management on the current status of the hotel</p>	
		<p>Labor function 4: Monitoring the work of the reservation and guest registration department</p>	<p>Task 7: Daily monitoring of compliance with the rules for wearing uniforms and appearance, labor discipline of the department; Daily monitoring of compliance with department standards and procedures; Daily control of reservations, arrivals and departures</p>	
<p>Requirements for personal competencies: Have eloquence, charm and charisma; Organizational skills; To be highly educated, savvy, sociable, patient, diligent, hardworking; Customer orientation; Ability to work in a team; Ability to concentrate, think quickly and make decisions; Stress resistance; Knowledge of the basics of ethics and etiquette; Multilingualism and multiculturalism; Project and process management.</p>				



10 Graduate model

GRADUATE MODEL		
Competencies (soft skills, digital skills)		
Attributes of a graduate	knowledge	Skills
<p>ability to manage and motivate personnel; responsibility, discipline and initiative; willingness to experiment with menus, interiors, and marketing strategies; customer focus and teamwork; flexibility of thinking, ability to make decisions in non-standard situations; stress resistance and high sociability; understanding the latest trends in the hotel and restaurant business, including new technologies, trends in interior design, consumer preferences; willingness to comply with industry professional and ethical standards; respect for diversity and cultural differences of customers and colleagues</p>	<p>- basic hotel and restaurant business, personnel management, accounting, marketing, guest service; - structures and features of functioning of hotel and restaurant businesses; - service technologies in hotels, restaurants, cafes, bars; - the basis of marketing and promotion in the field of HoReCa; - basics of personnel management and internal logistics of the enterprise; - sanitary standards, quality standards and safety requirements; - legal and regulatory aspects (licensing, labor law, consumer rights, etc.); - international standards of service and cultural features of interaction with guests; - modern digital solutions for the restaurant and hotel business</p>	<p>- plan and organize the work of a hotel, restaurant or other service company; - control the quality of service and analyze customer experience; - manage personnel, allocate responsibilities, motivate employees; - make budgets, calculate the cost of services, analyze financial indicators; - develop and implement marketing and advertising companies; - apply legal and sanitary standards in professional activities; - interact with clients, resolve conflict situations, ensure a high level of service; - use digital process management and automation tools</p>
Professional skills (hard skills)		
<p>-Ready to make decisions and respond to variable working conditions in the hospitality industry; - Skills of working with software for hotel and restaurant management; - Experience in planning and organization of events and maintenance activities. -Ready to provide customers with high quality service; -The skills of presentation and public speaking</p>		

Professional standards «Interaction with guests» 06.12.2022 №224, «Reception and accommodation of guests» 06.12.2022 №224

Титульный лист (Title Page) / 6811135 - Методика КИ для оценки знаний / 6811135 - Method test and knowledge / 6811135 - Методика КИ для оценки знаний / 6811135 - Method test and knowledge

№ п/п	Наименование задания / Task Name	Код задания / Task Code	Система баллов / Points System										Максимальное количество баллов / Max Points	Уровень сложности / Difficulty	Тип задания / Task Type											
			1	2	3	4	5	6	7	8	9	10														
1	Идентификация элементов / Identification of elements	001001	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Идентификация элементов
2	Классификация элементов / Classification of elements	001002	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Классификация элементов
3	Сравнение элементов / Comparison of elements	001003	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Сравнение элементов
4	Анализ элементов / Analysis of elements	001004	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Анализ элементов
5	Синтез элементов / Synthesis of elements	001005	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Синтез элементов
6	Оценочное задание / Assessment task	001006	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Оценочное задание
7	Сложное задание / Complex task	001007	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Сложное задание
8	Сложное задание / Complex task	001008	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Сложное задание
9	Сложное задание / Complex task	001009	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Сложное задание
10	Сложное задание / Complex task	001010	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Сложное задание
11	Сложное задание / Complex task	001011	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Сложное задание
12	Сложное задание / Complex task	001012	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Сложное задание
13	Сложное задание / Complex task	001013	1	5	10	15	20	25	30	35	40	45	50	55	60	65	70	75	80	85	90	95	100	10	Средний	Сложное задание

ПИСЬМО-СОГЛАСОВАНИЕ
на образовательную программу
6В11126 – «Ресторанное дело и гостиничный бизнес» (бакалавриат)
АО «Казахский университет технологии и бизнеса»

Образовательная программа 6В11126 – «Ресторанное дело и гостиничный бизнес» позволяет решать теоретические знания и практические навыки в области организации предоставления услуг индустрией гостеприимства. Основная цель программы подготовка высококвалифицированных и конкурентоспособных специалистов, обладающих профессиональными знаниями теории и практики организации и управления субъектами и объектами индустрии гостеприимства, имеющих принципиальную гражданскую позицию и высокую нравственную ответственность перед обществом.

Образовательная программа предусматривает развитие способностей анализа и принятия решений в области хозяйственной деятельности в сфере туризма, что значительно повышает потенциал выпускников на рынке труда. Основные виды профессиональной деятельности выпускника определены в процессе разработки образовательной программы с учетом рекомендаций работодателей, занимающих ведущие позиции на региональном рынке труда. Компетенции выпускника формируются последовательно и в соответствии с логикой учебного плана. Дисциплины, которые входят в учебный план, позволяют сформировать у выпускников профессиональные знания и навыки в области ресторанного и гостиничного бизнеса. Рабочие программы дисциплин и практик включают формы и процедуры текущего контроля и промежуточной аттестации (типовые задания, решение ситуационных задач, решение кейсов, эссе, рефераты и т.д.).

Предположительные результаты обучения в областях знаний и понимания, что использование современных технологий в гостиничном обслуживании является неотъемлемой частью развития гостиничного бизнеса в условиях конкуренции, проектирования, исследования и оценки, отражены в целях программы.

В учебном плане отображена логическая последовательность освоения дисциплин, обеспечивающих формирование необходимых выпускникам компетенций.

Разработанная образовательная программа в полной мере соответствует заявленному уровню – уровню бакалавриата. Образовательная программа «Ресторанное дело и гостиничный бизнес» разработана в соответствии с требованиями Государственного образовательного стандарта заключается в том, что выпускник должен быть готов к профессиональной деятельности по организации услуг в гостиницах и ресторанах в качестве менеджера, с учетом запросов работодателей, востребованности выпускников. Задачи образовательной программы «Ресторанное дело и гостиничный бизнес» подготовить менеджера к успешной работе в сфере

гостиничного и ресторанного бизнеса на основе гармоничного сочетания научной, фундаментальной и профессиональной подготовки кадров; создать условия для овладения универсальными и предметно-специализированными компетенциями, способствующими его социальной мобильности и устойчивости на рынке труда; сформировать социально-личностные качества выпускников: целеустремленность, организованность, трудолюбие, коммуникабельность, умение работать в коллективе, ответственность за конечный результат своей профессиональной деятельности, гражданственность, толерантность; повышение их общей культуры, способности самостоятельно приобретать и применять новые знания и умения. Основные стратегические направления ОП определяются и компетенциями, реализуются выпускниками в процессе трудовой деятельности. Потребителям информации об области профессиональной подготовки, профиле программы и профессиональной деятельности, к которой готовятся выпускники бакалавриата.

В реализации образовательной программы принимают участие опытные научно-педагогические работники, а также специалисты-практики. Программа в полной мере обеспечена учебно-методической документацией и материально-техническими ресурсами. В целом, представленная образовательная программа Б11126 – «Ресторанное дело и гостиничный бизнес» АО «Казахский университет технологии и бизнеса имени К.Кулажанова» охватывает комплекс необходимых дисциплин, изучение которых позволит обучающимся в полной мере освоить образовательную программу.

**Президент ОЮЛ «Ассоциация
Туроператоров Республики Казахстан»**

«20» 12 2014г.



Рей И.Ю.

Экспертное заключение

на образовательную программу АО «Казахского университета
технологии и бизнеса» имени К.Кулажанова

6В11126 – «Ресторанное дело и гостиничный бизнес»

*(шифр и наименование ОП по «Классификатору направлений подготовки кадров с высшим и
послевузовским образованием»)*

по направлению подготовки

6В111 «Сфера обслуживания»

*(шифр и название направления подготовки по «Классификатору
направлений подготовки кадров с высшим
и послевузовским образованием»)*

Общая характеристика образовательной программы:

Образовательная программа 6В11126 – «Ресторанное дело и гостиничный бизнес» разработана с учетом обобщения современного отечественного и мирового опыта подготовки по данной специальности, требований работодателей и запросов рынка труда.

В соответствии с этим ОП ориентирована на подготовку бакалавров сферы услуг индустрии гостеприимства.

Особенностями ОП 6В11126 – «Ресторанное дело и гостиничный бизнес» являются: ориентация при разработке, использование кредитной системы зачетных единиц для оценки компетенций, а также дидактических единиц программы, обеспечивающих их достижение; Европейских стандартов и руководств для обеспечения качества высшего образования в рамках Болонского процесса, а также национальных и международных критериев качества образовательных программ.

Актуализация содержания образовательной программы с учетом требований рынка труда и потребностей обучающихся осуществляется в рамках изучения элективных дисциплин. Цели программы определяются компетенциями, реализуются выпускниками в процессе трудовой деятельности и дают потребителям информацию об областях профессиональной подготовки, профилях программы и видах профессиональной деятельности, к которой готовятся выпускники бакалавриата.

Образовательная программа создана с учетом: уникального потенциала кадрового состава АО «Казахского университета технологии и бизнеса» имени К.Кулажанова и необходимости наполнения регионального, республиканского и международного рынка труда высококвалифицированными специалистами.

Дисциплины образовательной программы бакалавриата сформированы по трем циклам: общеобразовательные, базовые и профилирующие и объединены в модули трех типов в рамках данных циклов: общие обязательные модули, обязательные модули по специальности, модули по выбору.

Для повышения конкурентоспособности бакалавров, формированием у них необходимых квалификационных характеристик, а также удовлетворение потребностей работодателей в КЭД ОП 6В11126 – «Ресторанное дело и гостиничный бизнес» включены следующие дисциплины:

- БД (ВК) - Устойчивое развитие экономики
- БД (КВ) - Барное дело и энogaстрономия
- БД (КВ) - Основы рационального питания
- ПД (КВ) - Китайский в индустрии гостеприимства
- БД (КВ) - Экономика гостиничного хозяйства
- ПД (КВ) - Деловой турецкий 1
- ПД (КВ) - Деловой турецкий 2
- БД (КВ) Кадровый потенциал сервисной индустрии
- ПД (КВ) - Устойчивые технологии и риски в сфере услуг
- ПД (КВ) - Транспортные услуги в гостеприимстве

Общее заключение

Содержание образовательной программы соответствует государственным общеобязательным стандартам образования и обеспечивает подготовку обучающихся в соответствии с требованиями программы.

Дисциплины учитывают рыночную конъюнктуру и потребности работодателей. Обучающиеся достаточно высоко оценивают профессиональную подготовку по образовательной программе, о чем свидетельствуют результаты анкетирования. Научно-исследовательской работе студентов и преподавателей уделяется значительное внимание, как важной характеристике деятельности высшего учебного заведения, обучающиеся активно участвуют в научно-практических конференциях, республиканских, региональных и внутривузовских предметных олимпиадах, конкурсах научных работ, занимают призовые места.

Образовательная программа 6В11126 – «Ресторанное дело и гостиничный бизнес» АО «Казахского университета технологии и бизнеса» имеет четко сформулированные цели, согласованные с миссией университета.

Гостинично-ресторанный комплекс
ТОО «Вираделис»
гостиница «Жумбактас»



Жаксылыкова С.У.

«20» 12 2024 г.

МП