"Kazakh University of Technology and Business" named after K.Kulazhanova" JSC

EDUCATIONAL PROGRAM

6B11126 Restaurant and Hotel business

Level: *Bachelor's*

Approved
by the Board of Directors of JSC
«K.Kulazhanov KazUTB»
«17» 03 2026 protocol № 4

Recommended
by the Academic Council of JSC
«K.Kulazhanov KazUTB»
«27» 02 2026 protocol № 7

Astana, 2026

©Is the intellectual property of JSC "KazUTB named after K.Kulazhanov"
Reprinting and/or further transfer to third parties is prohibited

Preface

The educational program «6B11126 Restaurant and Hotel business» was developed in accordance with the State Compulsory Standard for Higher Education/Postgraduate Education, approved by order of the Minister of Science and Higher Education of the Republic of Kazakhstan dated 20 July 2022, №2, 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. Atlas of new professions 2025 - Innovation Manager, Regional standard Akmola Region, 2023 - Hotel Customer Data Analyst.

The educational program «6B11126 Restaurant and Hotel business» was approved at the meeting of the Council on Academic Quality on «24» 01 2026, protocol № 3
Chairman Askarbekov E. _____

The educational program «6B11126 The Restaurant and Hotel business» was approved at the meeting of the Commission on Academic Quality of the Faculty of «Economics and Business» on «17» 12 2025, protocol № 4
Chairman Makysh M. _____

The educational program «6B11126 The Restaurant and Hotel business» was developed and discussed at the meeting of the department «Tourism and Service» on «21» 11 2025, protocol №. 4
Head of the department Zhunussova A. _____

Approval sheet

Educational program «6B11126 The Restaurant and Hotel Business»

AGREED:

Vice-Rector for Administrative Affairs	E.Askarbekov	"21" 01	2026 year
Head of Educational Programs Department	B.Bayadilova	"21" 01	2026 year
LLP «DS TRAVEL» General Director	D.Alimbekova	"21" 11	2025 year
LLP "Viradelis" Director	B. Dosanova	"21" 11	2025 year
LLP "President Hotel" Head of Human Resources Department	A.Sultanova	"21" 11	2025 year
Director of Mumtaz Restaurant	B. Akhtaeva.	"21" 11	2025 year
Director CF «Tourist Kamkor»	A. Yessilov	"21" 11	2025 year
Student of group *(RBGB-231 groups)*	V.Moldabayeva	"21" 11	2025 year

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

	in food organizations; - 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	- 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)	**96**
University component	33
Component of choice	63
Cycle of major disciplines (MD)	**80**
University component	10
Component of choice	53
Professional practice	17
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

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)	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.
	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
	LO_{GED3}	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	Apply skills in working with information systems and artificial intelligence tools in professional activities
Digital competencies (Digital skills)	LO1	Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies
	LO3	Calculate the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials
	LO4	Carry out the adaptation of innovative technologies in a hotel in compliance with service standards and conduct marketing research to promote brands in the hospitality industry
	LO5	Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure
	LO6	Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world
	LO7	Ensure compliance with the requirements of the principles of sustainable development, safety and environmental protection, the formation of research skills
	LO8	Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan
	LO9	Carry out professional interaction in the interpersonal and intercultural environment, take into account cultural characteristics and traditions, use a foreign language in various communicative contexts
	LO10	Plan the work of the reservation and guest registration department, optimize the service processes in hotel enterprises using risk management tools

6 Learning outcomes of the educational program and modules

Key com-	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)	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.	Man and Society - the foundation of worldview and socio-political knowledge. Information and communication	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	History of Kazakhstan
				Physical Culture
				Philosophy
	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. LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.			Module of Socio-Political Knowledge (Political Science, Sociology, Cultural Studies, Psychology)
				Module of Economics, Entrepreneurship, Law and Financial Literacy (Fundamentals of Economics and Entrepreneurship, Fundamentals of Law and Anti-corruption Culture, Fundamentals of Financial Literacy)
(Digital skills)	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	Information and communication module	Capable of interpersonal social and professional communication in Kazakh, Russian and foreign languages	Foreign Language
				Kazakh (Russian) Language
	LO_{GED3} Promotes the development of information literacy through the mastery and use of modern information and communication technologies in all areas of activity		Owns various types of information and communication technologies for the search, storage, processing, protection and dissemination of information	Information and Communication Technologies

Digital competencies	LO4 Carry out the adaptation of innovative technologies in a hotel in compliance with service standards and conduct marketing research to promote brands in the hospitality industry LO9 Carry out professional interaction in the interpersonal and intercultural environment, take into account cultural characteristics and traditions, use a foreign language in various communicative contexts	Organization of restaurant and hotel services	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	Image and Business Communication
	LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of KazakhstanLO9 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			Etiguette and Culture of Servise
	LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Entertainment industry
	LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Animations in the Service Sector
	LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.			Introduction to the Specialty
	LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Marketing in the Restaurant and Hotel Business
	LO1Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative			Management of Hotels and Restaurants

	technologies			
	LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure			Hospitality Industry Basics
	LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan			Fundamentals of Entrepreneurial Activity in the Restaurant and Hotel Business
	LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan			Consulting in the Hospitality Industry
	LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Branding of the Hospitality Industr
	LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world LO9 Carry out professional interaction in the interpersonal and intercultural environment, take into account cultural characteristics and traditions, use a foreign language in various communicative contexts			Food Culture in Restaurants
	LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies			Industrial Practice 1

	LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure	Service Technology and Standards	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	Infrastructure in RHB
	LO3 Calculate the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure			Equipment in the Restaurant and Hotel Business
	LO3 Calculate the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure			Material and Technical Base of Hotel Companies
	LO10 Plans the work of the reservation and guest registration department, optimizing the service processes in hotel enterprises using risk management tools			Service technology in restaurants and hotels
	LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry			Certification and licensing in RHB
	LO9 Carry out professional interaction in the interpersonal and intercultural environment, take into account cultural characteristics and traditions, use a foreign language in various communicative contexts			Business Turkish
	LO9 Carry out professional interaction in the interpersonal and intercultural environment, take into account cultural characteristics and traditions, use a foreign language in various communicative contexts			Professionally-oriented foreign language (Turkish)
	LO3 Calculate the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials			Restaurant Business

	LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan			Hospitality Economy
	LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.			Microeconomics of the Social Sphere and Tourism
	LO2 Apply skills in working with information systems and artificial intelligence tools in professional activities			Introduction to Artificial Intelligence (Minor)
	LO3 Calculate the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Bar business and enogastronomy
	LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			National cuisines and beverages
	LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism,			Service and Service Standards RHB

	observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan			
	LO3 Calculate the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Fundamentals of Rational Pimtania
	LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Gastronomic Tourism
	LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world LO9 Carry out professional interaction in the interpersonal and intercultural environment, take into account cultural characteristics and traditions, use a foreign language in various communicative contexts			Traditions and customs of the peoples of the world
	LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Professional trainings in the restaurant business
	LO9 Carry out professional interaction in the interpersonal and intercultural environment, take into account cultural characteristics and traditions, use a foreign language in various communicative contexts			Chinese in the hospitality industry
	LO9 Carry out professional interaction in the interpersonal and intercultural environment, take into account cultural characteristics and traditions, use a foreign language in various communicative contexts			Cross-sector service communication
	LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies			Industrial practice 2
	LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while	Service entrepreneurship	Apply knowledge when providing services and service	Business Planning in RHB

	adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan		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 services for foreign tourists and skills in organizing banquets and receptions	
	LO7 Ensure compliance with the requirements of the principles of sustainable development, safety and environmental protection, the formation of research skills			Restaurant Business Security
	LO3 Calculate the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials			Technology of food production in the restaurant business
	LO3 Calculate 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			Organization of production and service in the restaurant business
	LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies LO2 Apply skills in working with information systems and artificial intelligence tools in professional activities			Electronic booking and reservation systems in the service
	LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Service and management of the number of rooms
	LO2 Apply skills in working with information systems and artificial intelligence tools in professional activities			Development of artificial neural networks (Minor)

LO3 Calculate the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure			Basics of Calculation in the Restaurant Business
LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure			1C enterprises in RHB
LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry			HR management in the service sector
LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologiesLO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry			Personnel Potential of the Service Industry
LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure	Functional Service Activities	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. Knows the principles of organizing insurance management, service activities in the restaurant and hotel business	Statistics in the service sector
LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan.			Methods of analysis in RHB

LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure			Accounting and Auditing in the Restaurant and Hotel Business
LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan			Pricing and Taxation in the Restaurant and Hotel Business
LO7 Ensure compliance with the requirements of the principles of sustainable development, safety and environmental protection, the formation of research skills			Sustainable Development, Ecology, and Life Safety
LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies LO4 Monitors compliance with service standards by conducting market research and promoting brands in the hospitality industry			Hotel industry
LO1 Manages the flow of hotel customers, providing high quality services and maintaining a guest database LO10 Plan the work of the reservation and guest registration department, optimize the service processes in hotel enterprises using risk management tools			Operational procedures of the Reception and Placement Department
LO2 Apply skills in working with information systems and artificial intelligence tools in professional activities			Artificial intelligence in the management of object (Minor)
LO10 Plan the work of the reservation and guest registration department, optimize the service processes in hotel enterprises using risk management tools			Risks in the service sector

LO8 Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan			Legal framework in the RHB
LO2 Apply skills in working with information systems and artificial intelligence tools in professional activities LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure			Transports in the service sector
LO2 Apply skills in working with information systems and artificial intelligence tools in professional activities LO5 Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure			Transport provision in hospitality
LO7 Ensure compliance with the requirements of the principles of sustainable development, safety and environmental protection, the formation of research skills			Fundamentals of Scientific Research in the Service Sector Using Artificial Intelligence
LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Organization of banquets and receptions
LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies LO6 Organize events using the basics of the gastronomic brand of the enterprise, plan the types and traditions of food of the peoples of the world			Service of official and diplomatic receptions

	LO1 Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies			Pre-graduate Practice/ Industrial Pactice
	Summing up the results of training	Final assessment	Writing and defending a thesis, a graduation project or preparing and passing a comprehensive exam	Final assessment

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)												
				LO_{GED1}	LO_{GED2}	LO_{GED3}	LO1	LO2	LO3	LO4	LO5	LO6	LO7	LO8	LO9	LO10
Cycle of general education disciplines University component/ Elective component																
1	History of Kazakhstan	The purpose of the discipline shall be to give objective knowledge about the main stages in the development of the history of Kazakhstan from ancient times to the present. The program consists of 5 thematic blocks: Ancient people and the formation of a nomadic civilization, Turkic civilization and the Great Steppe, Kazakhstan in a new era (XVIII-early XX centuries), Kazakhstan in the Soviet period, and Independent Kazakhstan. Upon completion of the discipline, student applies skills of analytical, axiological, critical analysis in the study of historical processes for an objective understanding of the modern Kazakh model of development.	5	+												
2	Physical Education	The goal of the curriculum shall be the formation of socio-personal competences of students and the ability to purposefully use the means and methods of physical culture for conservation, promotion of health to prepare for professional activities; to take physical stress, mental stress and adverse factors in their future activities. Upon completion of the curriculum, the student shall to use a variety of forms and types of physical activities for healthy life, active recreation and leisure.	8	+												
3	Philosophy	The purpose of the program is to develop students' holistic understanding of philosophy as a special form of knowledge of the	5	+												

		world, its main branches, problems, and methods of their study in the context of future professional activity. The discipline covers the key directions in the emergence and development of philosophy, the foundations of the philosophical understanding of the world, the philosophy of the human being, and the world of values. Upon completion of the discipline, student argue their own moral position regarding relevant issues of contemporary global society.															
4	Module of Economics, Entrepreneurship, Law and Financial Literacy (Fundamentals of Economics and Entrepreneurship, Fundamentals of Law and Anti-corruption Culture, Fundamentals of Financial Literacy)	The discipline is aimed at developing entrepreneurial thinking, financial responsibility, legal literacy, fostering an anti-corruption culture, and commitment to the principles of law and order in a market economy. Its content includes the fundamentals of economics, entrepreneurship, financial literacy, law, anti-corruption culture. As a result of studying the discipline, the student has the skills to make effective economic decisions, ensure legal protection, apply financial literacy, and adhere to anti-corruption practices.	5											+		
5	Module of Socio-Political Knowledge (Political Science, Sociology, Cultural Studies, Psychology)	The objective of the discipline is to form the socio-humanitarian worldview of learners in the context of addressing the tasks of modernizing public consciousness, encompassing the interdisciplinary study of sociology, political science, cultural studies, and psychology while integrating principles of inclusion and the «Adal Azamat» (Honest Citizen) value orientations as fundamental pillars for the development of modern society. Upon completion of the discipline, the student interprets socio-humanitarian knowledge and ethical values based on scientific methods of social analysis, participates in conflict resolution, and provides reasoned advocacy for positions regarding the modernization of Kazakhstan.	8	+												
6	Foreign Language	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). The course content entails a sequential study of language proficiency levels by integrating social, socio-cultural, and academic-	10		+											

		professional communication spheres. Upon completion of the discipline, student will be able to articulate potential solutions to contemporary issues in a foreign language, utilizing evidence-based information and reasoned arguments.															
7	Kazakh (Russian) Language	The purpose of the program - to teach the Kazakh (Russian) language in accordance with international standards for teaching languages, to increase the importance of the Kazakh language as the state language and the Russian language as a medium for intercultural and professional communication, developing competence in the use of the Kazakh (Russian) language by a future specialist as a means of communication in scientific, socio-cultural, political, professional spheres of public life. Upon completion of the curriculum, the student shall show competence in conditions of personal, social and professional communication in accordance with the peculiarities of the language, culture, communication situation.	10		+												
8	Information and Communication Technologies	The purpose of the program is to develop the ability to critically evaluate and analyze processes, methods of searching, storing and processing information, and methods of collecting and transmitting information through digital technologies. Studies the fundamentals of working with information, digital technologies, and computer systems; the application of software, internet services, and ICT in professional and research activities; information security; and artificial intelligence technologies. Upon completion of the discipline, student will be able to utilize digital technologies to develop data analysis and management tools for various fields of activity.	5			+											
Cycle of basic disciplines University component																	
9	Introduction to the Specialty	The purpose of the discipline is to form the practical foundations of professional activities in the field of restaurant and hotel business, its structure, the peculiarities of the functioning of enterprises in the hospitality industry, criteria for assessing the quality of service, taking into account the requirements of the domestic and international markets.												+			
10	Marketing in the restaurant and hotel business	The purpose of the discipline is to study the theoretical and practical aspects of marketing in the hospitality industry, to determine the target market, product positioning and marketing planning. The discipline is aimed at building skills in conducting market research, managing supply and demand, as well as	5							+		+					

		applying world and domestic marketing experience in the hospitality industry															
11	Management of hotels and restaurants	The purpose of the discipline is to study the basics of management, skills and abilities necessary for professional management activities in the field of hotel and restaurant business. Mastering the discipline helps to understand the features and patterns of the development of the restaurant and hotel business, the forms and methods of management and control of hotels and restaurants	5				+										+
12	Hospitality industry basics	The purpose of the discipline is to prepare students for successful 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	5								+						
13	Infrastructure in RHB	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	5								+						
14	Restaurant business	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	5						+		+						
15	Sustainable Development,	This discipline is designed to cultivate a systemic understanding of the principles of balancing economic development, social well-	5										+				

	Ecology, and Life Safety	being, environmental preservation, and the protection of human life and health. It covers key issues in ecology, environmental protection, life safety, and sustainable development. Upon completion of the course, students will be able to apply the principles of sustainable development, environmental safety, and occupational health and safety to manage energy and waste within a circular economy framework.																
Cycle of basic disciplines Elective component																		
16	1C enterprises in RHB	The purpose of studying the discipline is to teach accounting to organizations using the program 1C:Enterprise in the restaurant and hotel business. The content of the discipline forms accounting skills in the program 1C:Enterprise in the restaurant and hotel business, the formation of the structure and content of the 1C system, accounting for accounting objects and the ability to work in the 1C program.	5									+						
17	Animations in the service sector	The purpose of the discipline is to prepare students for professional activities in the field of organizing animation in the hotel and travel business, to teach them to develop and implement effective animation programs aimed at improving the quality of service and increasing customer satisfaction. The discipline is aimed at studying the role of animation programs and events in the hospitality industry, covers the theoretical and practical aspects of creating and implementing animation services in hotels, tourist complexes, resorts and other entertainment enterprises	4										+					
18	Restaurant business security	The purpose of the discipline is to study safety and risks in the restaurant business. The discipline studies the methods of implementing a set of protective measures that ensure the security of the restaurant business, the concept and essence of commercial secrets and methods of protecting information, the principles of ensuring the security of business information, measures to counter technical means of industrial espionage in	5											+				

		the restaurant business															
19	Business planning in RHB	The purpose of the discipline is to create comprehensive knowledge and skills among students necessary for the development and implementation of effective business plans. The discipline is aimed at studying the principles, methods and tools for developing business plans; creation of recipes for market analysis, development of strategies and creation of viable business plans adapted to the specifics of the restaurant business	5								+			+		
20	Branding of the hospitality industr	The purpose of the discipline is to teach the principles and methods of creating, developing and managing brands in the hotel, restaurant and tourism sectors and a strategy for creating a unique image, the basis for successful marketing and communication in the hospitality industry. The discipline considers the concept of branding, its role in attracting and retaining customers, methods of forming and promoting brands in the hospitality industry	5							+		+				
21	Accounting and auditing in the restaurant and hotel business	The purpose of the discipline is the development of the main directions for improving accounting for costs in hotels and the organization of accounting for costs at hotel enterprises. Mastering the discipline will allow you to study the features of hotel services and the organization of management to build accounting for costs. Organization and formation of internal reporting, as well as accounting for the costs of the hotel business	5								+					
22	Gastronomic tourism	The purpose of studying the discipline is to form a complex of knowledge about the concepts of gastronomic tourism, resources and types in the global tourism industry and development prospects in the world. Studying the discipline, students can identify and apply client-oriented tourist service technologies, draw conclusions about the effectiveness of the consumer service process based on an analysis of the market demand of tourists	8									+				
23	Image and business communication	The purpose of the discipline is to provide an idea of the types of images, competence in business communication, ways to	4							+					+	

		develop competence, manage and document business communication. The discipline is aimed at the speech, logical and psychological foundations of business communication, the use of non-verbal means in various forms of business communication in the system of interpersonal and social relations																	
24	Entertainment industri	The purpose of the discipline is to formulate theoretical and practical knowledge among students about the development of the entertainment industry, its role and significance in the field of hospitality. Students master project management in the field of culture and entertainment, marketing and organization of events, as well as analyze the impact of industry on society and the economy	4										+					
25	Personnel potential of the service industry	The purpose of the discipline is to develop students' theoretical and practical knowledge, skills and abilities necessary for effective management of personnel potential in the service sector. The discipline is aimed at developing an understanding of the importance of human resources as a key factor in competitiveness and success in the service industry	5				+			+									
26	Consulting in the hospitality industry	The purpose of the discipline is to form competencies among students in the field of advising restaurant and hotel enterprises on improving business efficiency, optimizing processes and solutions. The discipline provides theoretical foundations and practical consulting methods applicable in the hospitality industry and the implementation of recommendations for improving business processes, methods for collecting and analyzing data, as well as features of interacting with customers in a competitive market	5												+				
27	Food culture in restaurants	The purpose of the discipline is to give students knowledge about the principles of catering and service in a restaurant, to teach them to take into account cultural, ethical and gastronomic features when creating menus and organizing the catering process. The discipline introduces students to the basic principles of food culture, including serving rules, product	5										+			+			

		selection, service standards and interaction with customers, considers various aspects of gastronomic culture, the combination of dishes, as well as the influence of cultural and social factors on consumer preferences in the restaurant															
28	Material and technical base of hotel companies	The purpose of the discipline is to form theoretical knowledge on the operation of the material and technical base of hotel complexes. The discipline studies the basic principles of design, technical operation of hotels; requirements for buildings, technical equipment, life support systems of hotel enterprises. Students are able to apply the requirements for the design of hotel premises and analyze the degree of their impact on attracting customers	5						+		+						
29	Methods of analysis in RHB	The purpose of the discipline is to equip students with tools for making informed management decisions based on in-depth data analysis. In the course of the study, students will acquire the skills to collect, process and analyze the data necessary for making decisions; will master the methods for assessing key performance indicators, market analysis and the competitive environment, learn to predict industry development trends	5								+			+			
30	Microeconomics of the social sphere and tourism	The purpose of the discipline is to study the decision-making mechanism of economic entities and individual choices in the social sphere, causal relationships between microeconomic variables in the social sphere and tourism. This discipline covers the theories and essence of consumer behavior indicators, methods of microeconomic analysis and social research	5								+			+			
31	Introduction to Artificial Intelligence (Minor)	The discipline is aimed at studying the basic concepts, methods and technologies used in modern artificial intelligence systems. The course covers artificial neural networks, machine learning, deep learning, as well as applied algorithms and models used in various fields such as computer vision, natural language processing, robotics, and game art. At the end of the course, students are able to analyze and solve problems using artificial intelligence methods.	5					+									
32	HR management in	The purpose of the discipline is to form knowledge about the	5				+			+							

	the service sector	essence of HR management and the evolution of models, the function, role, qualifications and personal qualities of the manager, and decision-making methods in the service sector. By studying the discipline, the student identifies the types of organizational structures and the technology for their optimization, determines the involvement of personnel and key tools for assessing the potential in the service sector															
33	Equipment in the restaurant and hotel business	The purpose of the discipline is to familiarize students with the methodological foundations and practical recommendations for the implementation of restaurant and hotel activities in tourism, attention is paid to menu preparation and budget calculation. The student acquires knowledge of universal kitchen machines, washing and cleaning equipment, heating apparatuses, engineering and technical equipment of restaurants, bars	5						+		+						
34	Basics of calculation in the restaurant business	The purpose of studying the discipline is to form knowledge, skills and abilities in the field of calculating products and services in the restaurant business, in order to ensure the rational use of resources. Instructors analyze technological processes, draw up costing maps, calculate and compare prices for finished products and semi-finished products, draw conclusions about their effectiveness	5						+		+						
35	Fundamentals of entrepreneurial activity in the restaurant and hotel business	The purpose of the discipline is to prepare students for entrepreneurial activity in the hotel and restaurant industry, to teach them the basics of developing and implementing business plans, as well as managing financial, human and material resources in a competitive environment. The discipline provides knowledge about the principles of doing business in the hotel and restaurant sectors, as well as methods for developing business strategies, attracting customers, resource management and financial planning, study the basics of creating and managing restaurant and hotel enterprises, legal aspects, the importance of innovation and sustainable development in business	5								+			+			
36	Fundamentals of	The purpose of the discipline is to familiarize the principles of a	8						+			+					

	rational pimtania	balanced diet, the role of various food substances for human health and methods of diet formation. Trainees study the effects of nutrition on physical fitness, disease prevention, and nutritional optimization according to age, gender, and physical activity. The discipline provides theoretical and practical aspects of proper nutrition and its impact on human health, study the basic principles of balanced nutrition, the role of macro- and microelements in the body, various types of diets and their application, as well as methods of nutrition planning for various population groups																
37	Statistics in the service sector	The purpose of studying the discipline is to form a set of knowledge about methods for collecting, processing, summarizing and analyzing statistical information on processes in the service sector. As a result, the student determines, calculates the main indicators of the development of the service sector, applies statistical methods of information processing, analyzes quantitative indicators of socio-economic phenomena and processes	5									+						
38	Pricing and taxation in the restaurant and hotel business	The purpose of the discipline is to study the theoretical and practical features of taxation and pricing at RHB enterprises. Mastering the discipline allows you to link factors that affect the formation of prices; calculate the cost of products and services of the RHB; distinguish between tax specifics in the RHB, organize high-quality documentation and statistical reporting for tax authorities	5									+			+			
39	Hospitality Economy	The purpose of the discipline is to form students' ideas about modern economic mechanisms of the functioning of hotel enterprises. The course examines the principles of organization and planning of hotel activities, issues of strategic development and competitiveness, financing, pricing, profitability and spending, as well as methods of economic analysis and assessment of the effectiveness of the hotel business.	5									+			+			
40	Etiguette and culture of servise	The purpose of the discipline is to form in students a set of knowledge, skills and abilities necessary to ensure a high level	4												+	+		

		of guest service in the restaurant and hotel industry. The course examines the basic norms of professional etiquette, the rules of business and interpersonal communication, national and cultural characteristics of behavior, as well as service standards in the field of HoReCa.																	
Cycle of major disciplines University component																			
41	Service and service standards RHB	The purpose of the discipline is to study the organizational basis for the technical regulation of service standards in the restaurant and hotel business. The discipline studies the regulatory framework of the state standard in restaurant and hotel services, state regulation and management in the field of standardization, certification and licensing of restaurant and hotel services, state control in the field of certification	5							+				+				
42	Fundamentals of Scientific Research in the Service Sector Using Artificial Intelligence	The discipline is aimed at mastering the fundamentals of research activities in the service sector using artificial intelligence. The content covers research methods, stages of conducting research, methods of data collection and analysis, the application of artificial intelligence tools in information processing, interpretation of research results, and the use of digital technologies to solve research tasks. As a result of completing the discipline, the student will be able to plan and conduct scientific research in the service sector using artificial intelligence tools.	5										+					
Cycle of major disciplines Elective component																			
43	Bar business and enogastronomy	The purpose of the discipline is to teach students professional skills in working in a bar, to acquaint them with the basics of enogastronomy, and also to teach them how to combine drinks with dishes to create a harmonious and high-quality client experience. The course includes a study of technologies for preparing drinks, how bars work, as well as the theory and practice of combining alcohol and food to create unique taste compositions, get acquainted with various types of soft drinks,	5						+			+						

		methods of serving and serving dishes, as well as the basics of working with wine, beer, cocktails and other drinks in the context of gastronomic service															
44	Hotel industry	The purpose of the discipline is to prepare students for professional activities in the hotel business, teach them how to effectively manage a hotel company, optimize work processes and provide a high level of service for guests. The discipline is aimed at studying the basic principles and practices of hotel business management, key aspects of hotel organization, including resource management, personnel, guest service, as well as strategies for improving the quality of service and customer satisfaction	5				+			+							
45	Artificial intelligence in the management of object (Minor)	The discipline studies the basic concepts and principles of artificial intelligence systems, as well as their application in object management. Methods and technologies of artificial intelligence for effective management of objects. Upon completion of the course, students gain the skills and knowledge necessary for successful management of facilities using	5					+									
46	Business Turkish	The discipline focuses on the study of the Turkish language in a professional context. Students master the basic business expressions and phrases necessary for communication in the field of tourism and hospitality. The course includes skills in correspondence, negotiations and business meetings in Turkish	5													+	
47	Chinese in the hospitality industry	The purpose of the discipline is to develop effective communication skills in Chinese for work in the hospitality sector, mastering professional vocabulary and phrases, understanding cultural characteristics and improving the service of Chinese customers in hotels, restaurants and travel companies. Mastering specialized vocabulary and phrases for communicating with Chinese tourists. Understanding the cultural characteristics of communication, improving the quality of service to Chinese clients, increasing competitiveness in the labor market	5													+	
48	Transports in the	The purpose of the discipline is to provide students with the	5					+			+						

	service sector	knowledge and skills necessary to effectively manage the logistics processes in the service sector, as well as to teach them to develop and implement logistics strategies to increase the competitiveness and efficiency of the business. The discipline is aimed at studying the principles and methods of organizing logistics processes in the service sector, transport and other industries where effective organization of the movement of resources and information is important															
49	Cross-sector service communication	The discipline is aimed at developing effective communication skills between various industries and departments, improving interaction with customers and partners. Focus on communication, coordination, and problem solving in cross-industry teams to improve service quality	5													+	
50	National cuisines and beverages	The discipline is studied in order to form skills about the culture and traditions of nutrition of the Slavic peoples, the population of Europe, East Asia and the Caucasus. The discipline describes the relationship of national traditions and religious worldviews with food culture. Classifies trends in the development of national cuisine. Assesses the impact of the achievements of science and technology on the development of national cuisine	5										+				
51	Service and management of the number of roomss	The purpose of the discipline is to develop students" theoretical knowledge and practical skills necessary for the effective organization, control and optimization of residential services in hotel enterprises. The discipline covers the issues of service, personnel management of the number of rooms (economic service), quality assurance, hygiene, safety, logistics and rational use of resources, which contributes to increasing the level of guest satisfaction and competitiveness of the hotel business	5				+						+				
52	Service of official and diplomatic receptions	The purpose of the discipline is to train specialists with knowledge and practical skills in organizing and maintaining official receptions, taking into account the standards of protocol, etiquette and high level of service. The discipline provides knowledge in the planning and organization of official events aimed at representatives of government agencies, diplomatic	5				+						+				

		missions, international organizations and high-ranking guests, with the obligatory observance of the norms of protocol and business etiquette															
53	Operational procedures of the Reception and Placement Department	The purpose of the discipline is to study actions aimed at effectively serving guests from registration, accommodation to eviction of guests (Check in. Check out). The types and processing of bookings, payment acceptance, paperwork, key issuance, conflict resolution, as well as the provision of reference information and assistance to guests are considered	5				+										+
54	Organization of banquets and receptions	The purpose of the discipline is to study the theoretical foundations and practical aspects of planning, preparing, conducting and analyzing various types of celebrations, banquets, receptions, buffets and catering services. Students acquire practical skills necessary for organizing and holding banquets and receptions at a high professional level, ensuring impeccable service, creating an unforgettable atmosphere for guests	5				+						+				
55	Organization of production and service in the restaurant business	The purpose of the discipline is to classify and demonstrate the formats of the restaurant market, as well as to explain the peculiarities of supplying catering enterprises with material and technical equipment in modern conditions. As a result of the training, students study recommendations for the purchase of tableware, appliances, kitchen utensils and furniture, and also master the skills of describing the development and implementation of service standards and documentary support of service activities	5						+	+							
56	Legal framework in the RHB	Mastering the discipline will make it possible to classify and systematize regulatory and legal documents of RHB organizations, reasonably apply regulatory documentation, explain the norms of international law in the field of RHB, use regulatory documentation in order to protect the rights of consumers and employers	5												+		
57	Professionally-oriented foreign	The purpose of the discipline is to develop students" skills in a foreign language in the professional field, mastering specialized	5													+	

	language (Turkish)	vocabulary, improving oral and written speech, as well as the formation of skills in the field of intercultural interaction. The discipline is designed to develop the communication skills of educators in the work area															
58	Professional trainings in the restaurant business	The purpose of the discipline is to provide students with knowledge related to the management features of restaurant business enterprises. The types and stages of trainings, restaurant training manager, thematic exercises for working out the elements of the skill, group discussion for working out the elements in the complex are studied. The student models with the help of a role laying game - a recreation of a situation close to reality.	4										+				
59	Risks in the service sector	The goal is to teach the basics of risk management, provide tools for risk analysis and mitigation, ensuring the sustainability and efficiency of the service business. The discipline covers the main aspects and strategies of risk management and studies methods for assessing, analyzing and minimizing risks associated with the provision of services, develops skills in the development and implementation of risk management strategies in the service sector	5														+
60	Certification and licensing in RHB	The purpose of the discipline is to familiarize students with the certification and licensing processes in the hotel and restaurant industry, to teach them to understand regulations, requirements and standards to ensure compliance and increase the competitiveness of business in the hospitality sector. Students study the requirements, procedures and standards of certification and licensing, various types of certification, analysis of legislative norms and requirements governing the activities of enterprises in the field of hospitality	8							+				+			
61	Service technology in restaurants and hotels	The purpose of mastering the discipline is to form the fundamentals of hotel and restaurant business among students. This discipline studies the theoretical foundations of the hospitality industry, the concept of restaurants and hotels, the technology of the reception service, the technology of servicing	8				+										+

		the hotel fund, the technology of additional service in the hotel, the technology of service at catering enterprises															
62	Technology of food production in the restaurant business	The purpose of the discipline is to consider the main stages of the technological process of production in restaurant establishments. As a result of the study of the discipline, the methods of accepting food raw materials and food products, as well as the processes of mechanical and hydromechanical processing of raw materials, heat treatment of semi-finished products and cooking of finished food are mastered. Technological processes of mechanical and culinary processing of raw materials and semi-finished products are considered	5						+							
63	Traditions and customs of the peoples of the world	The purpose of the discipline is to form students' knowledge of the traditions and customs of the peoples of the world in order to improve the quality of service and create a unique hospitable experience in the field of catering and hotel business. Studying the discipline, students study the cultural characteristics of traditions, rituals and national etiquettes, meals, national holidays and ways of hospitality that contribute to the competitiveness of restaurant and hotel enterprises	4									+			+	
64	Transport provision in hospitality	The purpose of the discipline is to prepare students for professional activities in the field of transport provision in hospitality, teach them to effectively organize transport services, provide a high level of comfort for guests and optimize logistics processes. The course includes the study of various types of transport services, such as transfers, excursion routes, rented cars and other types of transportation that provide convenience and safety for clients in hospitality	5					+			+					
65	Electronic booking and reservation systems in the service	The purpose of studying the discipline is to master the types of booking and reservation. Booking and reservation methods and technology. Mastering the discipline allows you to learn about booking and reservation systems in the tourism industry. Typology, characteristics, as well as features of international booking systems	5				+	+								+

66	Development of artificial neural networks (Minor) algorithms.	The discipline focuses on the study of methods for creating and training neural networks, which are mathematical models that mimic the work of the human brain. During the course of studying this discipline, students will learn about various types of neural networks, their structures and learning. Upon completion of the course, students will be able to create, train and apply neural networks to solve various tasks in the field of artificial intelligence and machine learning.	5					+									

8 Alignment of planned learning outcomes with assessment technologies and teaching methods within the module

Learning Outcomes (LO) Number	Planned learning outcomes for the module	Assessment technologies (tools)	Methods of learning and teaching
LOGED1	Applies the fundamental laws of Kazakhstan's history, philosophy, and socio-political knowledge for effective socialization and adaptation in changing socio-cultural conditions, shaping a personality capable of mobility in the modern world, critical thinking, and physical self-improvement.	Testing, oral questioning, presentation, practical assignment, discussion	Lecture, discussion, group work, case study, preparation and presentation defense, practical classes
LOGED2	Capable of interpersonal social and professional commu-nication in Kazakh, Russian, and foreign languages.	Oral questioning, written assignments, testing, presentation, practical assignment	Practical classes, pair and group work, dialogue, discussion, preparation and presentation defense
LOGED3	Possesses various types of information and communica-tion technologies for searching, storing, processing, pro-tecting, and disseminating information.	Testing, practical assignment, presentation, completion of assignments in an ICT environment	Lecture, practical work in an ICT environment, completion of practical assignments, work with digital resources, preparation and presentation defense
LO1	Manage the flow of hotel clients, ensure a high level of service quality, and maintain a guest database using innovative technologies	Business game, presentation	Problem lecture, front-line survey, preparation and protection of presentations, work in pairs
LO2	Apply skills in working with information systems and artificial intelligence tools in professional activities	Solution of situational problems, abstract, essay, creative tasks, presentation	Interactive lecture, visualization lecture, brainstorming, preparation and protection of presentations

LO3	Calculate the need for material resources, including the calculation of the activities of enterprises and the processing of raw materials	Essays, creative assignments, press conferences, talks, messages, abstracts, presentation, case stages, role-playing games	Oral questioning, brainstorming, problem lecture, inverted classroom
LO4	Carry out the adaptation of innovative technologies in a hotel in compliance with service standards and conduct marketing research to promote brands in the hospitality industry	Essays, creative assignments, press conferences, reports, messages, abstracts, presentation	Oral survey, lecture with pre-planned errors, lectures, problem lecture, inverted class, lecture-visualization
LO5	Apply knowledge of 1C:Accounting to analyze costs, profits, and pricing in order to make optimal decisions, while adhering to classification standards and taking into account the specifics of the hospitality industry infrastructure	Business game, presentation, case stages, press conferences	Brainstorming, role-playing, lecture problem lecture, inverted class, case analysis
LO6	Organize events using the basics of the gastronomic brand of the enterprise, plan 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	Ensure 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	Apply knowledge in the field of economics, law, entrepreneurship and financial literacy to make informed professional decisions in the field of hospitality and tourism, observe the norms of ethics and the requirements of anti-corruption legislation of the Republic of Kazakhstan	Reports, messages, abstracts, presentation, multi-level tasks and tasks, press conferences	Lecture-discussion, problem lecture, inverted class, lecture-visualization, writing reports, abstracts, preparing a presentation, working in groups.
LO9	Carry out professional interaction in the interpersonal and intercultural environment, take into account cultural characteristics and traditions, use 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	Plan the work of the reservation and guest registration department, optimize 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 guests with information about the hotel, services provided, events held at the hotel	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	LO1 - Manages the flow of hotel customers, providing high quality services and maintaining a guest database
		Labor function 2: Controlling the flow of hotel guests	Task 2: Daily control of the list of visiting guests; Working with software	LO2 - Applies skills in working with information systems and artificial intelligence tools in professional activities
		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 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.	
«Reception and accommodation of guests» 06.12.2022 №224	Booking manager	Labor function 1: Planning the work of the booking and check-in 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	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
		Labor function 2: Organization of work of the booking and registration 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	

		Labor function 3: Coordination of the reservation and guest check-in department	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	
		Labor function 4: Monitoring the work of the reservation and guest registration department	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	
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.				

10 Graduate model

GRADUATE MODEL			
Professional standards «Interaction with guests» 06.12.2022 №224, «Reception and accommodation of guests» 06.12.2022 №224. Atlas of new professions 2025 - Innovation Manager, Regional standard Akmola Region, 2023 - Hotel Customer Data Analyst.	Competencies (soft skills, digital skills)		
	Attributes of a graduate	knowledge	Skills
	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	- 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	- 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
	Professional skills (hard skills)		
	-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		

Typical curriculum
Educational program 6B11126 Restaurant and Hotel business

Модульдің № / № модуля / Module №	Пәндердің № / № дисциплины / Discipline №	ОҚУ ПӘНДЕРІНІҢ АТАУЫ НАИМЕНОВАНИЕ УЧЕБНЫХ ДИСЦИПЛИН NAME OF TEACHING DISCIPLINES	Оқу пәндерінің циклы (міндетті компонент / таңдау компонент / Цикл учебных дисциплин (обязательный компонент / компонент по выбору) Educational disciplines cycle (compulsory component / component of choice)	Оқу пәндерінің коды Код учебной дисциплины Educational discipline code	Семестр / semester	Кредиттер саны Количество кредитов Number of credits	Курстық жұмыс (жоба) Курсовая работа (проект) Course work (project)	Білім алушылардың жұмыс уақытының бюджеті сағатпен Бюджет рабочего времени (час) Budget of working time (hours)						Кафедра атауы / Наименование кафедры / Name of the department	Семестр бойынша бөлу Распределение по семестрам Distribution of semesters						Пән бойынша қорытынды бағалау (емтихан, дифференциалды сынақ, мемлекеттік емтихан, жоба және т.б.) / Форма итогового контроля по дисциплине (экзамен, дифференцированный зачет, государственный экзамен, проект и др.) / Final assessment form for the discipline (exam, differentiated credit, state exam, project, etc.)	План бойынша қорытынды бағалаудың формасты (ауызша, жазбаша, тестілік, шығармашылық және т.б.) / Форма проведения итогового контроля по дисциплине (устно, письменно, тест, творческий и т. д.) / The format of the final assessment for the discipline (orally, in writing, test, creative, etc.)
								Барлық сағат / Всего часов / Total hours	Аудиториялық жұмыс / Аудиторная работа / Class work							1 КУРС / YEAR		2 КУРС / YEAR		3 КУРС / YEAR			
									Барлық аудит. сағат Всего аудит. часов Total classroom hours	оның ішінде / в том числе / including						1 Академиялық кезең / Academic period	2 Академиялық кезең / Academic period	3 Академиялық кезең / Academic period	4 Академиялық кезең / Academic period	5 Академиялық кезең / Academic period	6 Академиялық кезең / Academic period		
										Д / ЛК / Lec	СПС / СПЗ / SPL	ЛС / ЛЗ / LC	ОБӨЖ / СРОП / IWST	БАӨЖ / СРО / IWS		Семестрдағы апталар саны / Недель в семестре / Weeks in a semester		Семестрдағы апталар саны / Недель в семестре / Weeks in a semester		Семестрдағы апталар саны / Недель в семестре / Weeks in a semester			
																15	15	15	15	15	15		
																аптасына аудиториялық сағат / аудиторных часов в неделю / classroom hours per week		аптасына аудиториялық сағат / аудиторных часов в неделю / classroom hours per week		аптасына аудиториялық сағат / аудиторных часов в неделю / classroom hours per week			
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24
						/ /																	
Модуль / Module № 1	1	Шетел тілі Иностранный язык Foreign Language	ЖБП (МК) ООД (ОК) GED (CS)	ІҮа 1104-26 (1) ІҮа 1104-26 (1) ІҮа 1104-26 (1)	1	5		150	45		45		15	90	Барлық кафедралар Все кафедры All chairs	0 + 3 + 0						Емтихан Экзамен Examination	Аралас Комбинированный Combined
	2	Қазақ (Орыс) тілі Казахский (Русский) язык Kazakh (Russian) Language	ЖБП (МК) ООД (ОК) GED (CS)	К(Я)Ya 1105-26 (1) К(Я)Ya 1105-26 (1) К(Я)Ya 1105-26 (1)	1	5		150	45		45		15	90	Барлық кафедралар Все кафедры All chairs	0 + 3 + 0						Емтихан Экзамен Examination	Аралас Комбинированный Combined
	3	Қазақстан тарихы История Казахстана History of Kazakhstan	ЖБП (МК) ООД (ОК) GED (CS)	ІК 1101-26 ІК 1101-26 ІК 1101-26	1	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs	2 + 1 + 0						Мемлекеттік экзамен Государственная аттестация	Ауызша Устный Oral
	4	Дене шынықтыру Физическая культура Physical Culture	ЖБП (МК) ООД (ОК) GED (CS)	ФК 1107-26 (1) ФК 1107-26 (1) ФК 1107-26 (1)	1	2		60	30		30			30	Барлық кафедралар Все кафедры All chairs	0 + 2 + 0						Дифференциалдық сынақ Дифференцированный зачет	Басқа Другое More
	5	Шетел тілі Иностранный язык Foreign Language	ЖБП (МК) ООД (ОК) GED (CS)	ІҮа 1104-26 (2) ІҮа 1104-26 (2) ІҮа 1104-26 (2)	2	5		150	45		45		15	90	Барлық кафедралар Все кафедры All chairs		0 + 3 + 0					Емтихан Экзамен Examination	Аралас Комбинированный Combined
	6	Қазақ (Орыс) тілі Казахский (Русский) язык Kazakh (Russian) Language	ЖБП (МК) ООД (ОК) GED (CS)	К(Я)Ya 1105-26 (2) К(Я)Ya 1105-26 (2) К(Я)Ya 1105-26 (2)	2	5		150	45		45		15	90	Барлық кафедралар Все кафедры All chairs		0 + 3 + 0					Емтихан Экзамен Examination	Аралас Комбинированный Combined
	7	Ақпараттық-коммуникациялық технологиялар Информационно-коммуникационные технологии Information and Communication Technologies	ЖБП (МК) ООД (ОК) GED (CS)	ІКТ 1106-26 ІКТ 1106-26 ІКТ 1106-26	2	5		150	45	15		30	15	90	Барлық кафедралар Все кафедры All chairs		1 + 0 + 2					Емтихан Экзамен Examination	Компьютерлік тестілеу Компьютерное тестирование
	8	Экономика, кәсіпкерлік, құқық және қаржылық сауаттылық модулі (экономика және кәсіпкерліктің негіздері, құқық негіздері және сыбайлас жемқорлыққа қарсы мәдениет, қаржылық сауаттылық негіздері) Модуль экономики, предпринимательства, права и финансовой грамотности (основы экономики и предпринимательства, основы права и антикоррупционная культура, основы финансовой грамотности) Module of Economics, Entrepreneurship, Law and Financial Literacy (Fundamentals of Economics and Entrepreneurship, Fundamentals of Law and Anti-corruption Culture, Fundamentals of Financial Literacy)	ЖБП (ЖК) ООД (ВК) GED (EC)	MEPPFG 1101-26 MEPPFG 1101-26 MEPPFG 1101-26	2	5		60	45		45		15		Барлық кафедралар Все кафедры All chairs		0 + 3 + 0					Емтихан Экзамен Examination	Компьютерлік тестілеу Компьютерное тестирование Computer testing
	9	Дене шынықтыру Физическая культура Physical Culture	ЖБП (МК) ООД (ОК) GED (CS)	ФК 1107-26 (2) ФК 1107-26 (2) ФК 1107-26 (2)	2	2		60	30		30			30	Барлық кафедралар Все кафедры All chairs		0 + 2 + 0					Дифференциалдық сынақ Дифференцированный зачет	Басқа Другое More
	10	Философия Философия Philosophy	ЖБП (МК) ООД (ОК) GED (CS)	FI 2102-26 FI 2102-26 FI 2102-26	3	5		150	45	30	15		15	90	Әлеуметтік-гуманитарлық пәндер Социально-гуманитарных			2 + 1 + 0				Емтихан Экзамен Examination	Компьютерлік тестілеу Компьютерное тестирование
	11	Әлеуметтік-саясаттану білім модулі (әлеуметтану, саясаттану, мәдениеттану, психология) Модуль социально-политических знаний (политология, социология, культурология, психология) Module of Socio-Political Knowledge (Political Science, Sociology, Cultural Studies, Psychology)	ЖБП (МК) ООД (ОК) GED (CS)	MSPZ 2103-26 MSPZ 2103-26 MSPZ 2103-26	3	8		240	120	60	60		15	105	Барлық кафедралар Все кафедры All chairs			4 + 4 + 0				Емтихан Экзамен Examination	Компьютерлік тестілеу Компьютерное тестирование Computer testing
	12	Дене шынықтыру Физическая культура Physical Culture	ЖБП (МК) ООД (ОК) GED (CS)	ФК 1107-26 (3) ФК 1107-26 (3) ФК 1107-26 (3)	3	2		60	30		30			30	Дене шынықтыру Физическое воспитание physical education			0 + 2 + 0				Дифференциалдық сынақ Дифференцированный зачет	Басқа Другое More
	13	Дене шынықтыру Физическая культура Physical Culture	ЖБП (МК) ООД (ОК) GED (CS)	ФК 1107-26 (4) ФК 1107-26 (4) ФК 1107-26 (4)	4	2		60	30		30			30	Барлық кафедралар Все кафедры All chairs				0 + 2 + 0			Дифференциалдық сынақ Дифференцированный зачет	Басқа Другое More
	14	Мейманхана және мейрамхана менеджменті Менеджмент гостиниц и ресторанов Management of Hotels and Restaurants	БП (ЖК) БД (ВК) BD (EC)	MGR 1202-26 MGR 1202-26 MGR 1202-26	1	5		150	45	15	30		15	90	Барлық кафедралар Все кафедры All chairs	1 + 2 + 0						Емтихан Экзамен Examination	Ауызша Устный Oral
	15	Қонақжайлық индустриясы негіздері Основы индустрии гостеприимства Hospitality Industry Basics	БП (ЖК) БД (ВК) BD (EC)	OIG 1204-26 OIG 1204-26 OIG 1204-26	1	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs	2 + 1 + 0						Емтихан Экзамен Examination	Жазбаша Письменный Writing
	16	Мейрамхана және қонақ үй бизнесіндегі маркетинг Маркетинг в ресторанном и гостиничном бизнесе Marketing in the Restaurant and Hotel Business	БП (ЖК) БД (ВК) BD (EC)	MRGB 1201-26 MRGB 1201-26 MRGB 1201-26	1	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs	2 + 1 + 0						Емтихан Экзамен Examination	Ауызша Устный Oral
	17	Мамандыққа кіріспе Введение в специальность Introduction to the Specialty	БП (ЖК) БД (ВК) BD (EC)	VS 1203-26(RHB) VS 1203-26(RHB) VS 1203-26(RHB)	2	3		90	30		30		6	54	Барлық кафедралар Все кафедры All chairs		0 + 2 + 0					Емтихан Экзамен Examination	Жазбаша Письменный Writing
	18	МІМБ инфрақұрылым Инфраструктура в РДГБ Infrastructure in RHB	БП (ЖК) БД (ВК) BD (EC)	IRDGB 1205-26 IRDGB 1205-26 IRDGB 1205-26	2	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs		2 + 1 + 0					Емтихан Экзамен Examination	Жазбаша Письменный Writing
	19	Мейрамхана бизнесі Ресторанный бизнес Restaurant Business	БП (ЖК) БД (ВК) BD (EC)	RB2206-26 RB2206-26 RB2206-26	3	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs			2 + 1 + 0				Емтихан Экзамен Examination	Ауызша Устный Oral
	20	Тұрақты даму, экология және тіршілік қауіпсіздігі Устойчивое развитие, экология и безопасность жизнедеятельности Sustainable Development, Ecology, and Life Safety	БП (ЖК) БД (ВК) BD (EC)	UREBZh 3207-26 UREBZh 3207-26 UREBZh 3207-26	6	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs					2 + 1 + 0		Емтихан Экзамен Examination	Ауызша Устный Oral
	21	Өндірістік практика 1 Производственная практика 1 Industrial Practice 1	БеП (ЖК) ПД (ВК) PD (EC)	PP 2-26(RHB) PP 2-26(RHB) PP 2-26(RHB)	2	5		150	0						Туризм және сервис Туризм и сервис Tourism and service		5 апта / недель / weeks					Практика бойынша қорытынды баға Итоговая оценка по	Басқа Другое More
	22	МІМБ сервиз және қызмет көрсету стандарттары Стандарты обслуживания и сервиса в РДГБ Service and Service Standards RHB	БеП (ЖК) ПД (ВК) PD (EC)	SOSRDGB 2301-26 SOSRDGB 2301-26 SOSRDGB 2301-26	3	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs			2 + 1 + 0				Емтихан Экзамен Examination	Жазбаша Письменный Writing
	23	Өндірістік практика 2 Производственная практика 2 Industrial practice 2	БеП (ЖК) ПД (ВК) PD (EC)	PP 2-26 (RHB2) PP 2-26 (RHB2) PP 2-26 (RHB2)	4	5		150	0						Туризм және сервис Туризм и сервис Tourism and service				5 апта / недель / weeks			Практика бойынша қорытынды баға Итоговая оценка по	Басқа Другое More
	24	Жасанды интеллектті қолдана отырып қызмет көрсету саласындағы ғылыми зерттеулердің негіздері Основы научных исследований в сфере услуг с использованием искусственного интеллекта Fundamentals of Scientific Research in the Service Sector Using Artificial Intelligence	БеП (ЖК) ПД (ВК) PD (EC)	ONISUIII 3302-26 ONISUIII 3302-26 ONISUIII 3302-26	6	5		150	45	30	15		15	90	Туризм және сервис Туризм и сервис Tourism and service					2 + 1 + 0		Емтихан Экзамен Examination	Жазбаша Письменный Writing
	25	Дипломалдындағы практика/ Өндірістік практика Преддипломная практика/Производственная практика Pre-graduate Practice/ Industrial Pactice	БеП (ЖК) ПД (ВК) PD (EC)	PDP/PP 26 (RHB) PDP/PP 26 (RHB) PDP/PP 26 (RHB)	6	7		210	0						Туризм және сервис Туризм и сервис Tourism and service					7 апта / недель / weeks		Практика бойынша қорытынды баға Итоговая оценка по	Басқа Другое More
Барлығы модуль бойынша / Итого по модулю / Total for module						116		3390	990	360	600	30	261	1629									
						/ /																	
Модуль / Module № 2	1	Сервистегі этикет пен мәдениет Этикет и культура в сервиса Etiquette and Culture of Service	БП (ТК) БП (КВ)	EKS 1207-26 EKS 1207-26 EKS 1207-26	1	4		120	45	30	15		3	72	Барлық кафедралар Все кафедры	2 + 1 + 0						Емтихан Экзамен	Жазбаша Письменный

Модуль	2	Имидж бен іскерлік қарым-қатынас Имидж и деловое общение Image and Business Communication	BD (UC)	IIDO 1207-26 IIDO 1207-26 IIDO 1207-26										All chairs							Examination	Writing
Барлығы модуль бойынша / Итого по модулю / Total for module						4		120	45	30	15	0	3	72									
						/ /																	
Модуль / Module № 3	1	Қызмет саласындағы анимациялар Анимации в сфере услуг Animations in the Service Sector	БП (ТК) БД (КВ) BD (UC)	AbSY 1208-26 AbSY 1208-26 AbSY 1208-26	1	4		120	45	30	15		3	72	Барлық кафедралар Все кафедры All chairs	2 + 1 + 0						Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Entertainment Industry Entertainment Industry Entertainment Industry		EI 1208-26 EI 1208-26 EI 1208-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						4		120	45	30	15	0	3	72									
						/ /																	
Модуль / Module № 4	1	Мейрамхана және мейманхана бизнесіндегі кәсіпкерлік қызмет негіздері Основы предпринимательской деятельности в ресторанном и гостиничном бизнесе Fundamentals of Entrepreneurial Activity in the Restaurant and Hotel Business	БП (ТК) БД (КВ) BD (UC)	OPDRGB 1209-26 OPDRGB 1209-26 OPDRGB 1209-26	2	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs		2 + 1 + 0					Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Қонақжайлылық индустриясындағы консалтинг Консалтинг в индустрии гостеприимства Consulting in the Hospitality Industry		KJG 1209-26 KJG 1209-26 KJG 1209-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90									
						/ /																	
Модуль / Module № 5	1	Қонақжайлылық индустриясындағы брендинг Брендинг индустрии гостеприимства Branding of the Hospitality Industr	БП (ТК) БД (КВ) BD (UC)	BIG 2210-26 BIG 2210-26 BIG 2210-26	3	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs			2 + 1 + 0				Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Мейрамханалардағы тамақтану мәдениеті Культура питания в ресторанах Food Culture in Restaurants		KPR 2210-26 KPR 2210-26 KPR 2210-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90									
						/ /																	
Модуль / Module № 6	1	Мейрамхана және мейманхана бизнесіндегі жабдықтар Оборудование в ресторанном и гостиничном бизнесе Equipment in the Restaurant and Hotel Business	БП (ТК) БД (КВ) BD (UC)	ORDGB 2211-26 ORDGB 2211-26 ORDGB 2211-26	4	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs				2 + 1 + 0			Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Қонақ үй кәсіпорындарының материалды-техникалық базасы Материально-техническая база гостиничных предприятий Material and Technical Base of Hotel Companies		MTBGP 2211-26 MTBGP 2211-26 MTBGP 2211-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90									
						/ /																	
Модуль / Module № 7	1	Қонақ үй шаруашылығының экономикасы Экономика гостиничного хозяйства Hospitality Economy	БП (ТК) БД (КВ) BD (UC)	EGH 2212-26 EGH 2212-26 EGH 2212-26	4	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs				2 + 1 + 0			Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Әлеуметтік сала және туризмнің микроэкономикасы Микроэкономика социальной сферы и туризма Microeconomics of the Social Sphere and Tourism		MSST 2212-26 MSST 2212-26 MSST 2212-26																			
	3	Жасанды интеллектке кіріспе (Minor) Введение в искусственный интеллект (Minor) Introduction to Artificial Intelligence (Minor)		VII 2200-26 (Minor 1) VII 2200-26 (Minor 1) VII 2200-26 (Minor 1)																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90									
						/ /																	
Модуль / Module № 8	1	Гастрономиялық туризм Гастрономический туризм Gastronomic Tourism	БП (ТК) БД (КВ) BD (UC)	GT 2213-26 GT 2213-26 GT 2213-26	4	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs				2 + 1 + 0			Емтихан Экзамен Examination	Жазбаша Письменный Writing
	2	Рационалды тамақтану негіздері Основы рационального питания Fundamentals of Rational Pintania		ORP 2213-26 ORP 2213-26 ORP 2213-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90									
						/ /																	
Модуль / Module № 9	1	ММБ-дегі бизнес-жоспарлау Бизнес-планирование в РДГБ Business Planning in RHB	БП (ТК) БД (КВ) BD (UC)	BPRDGB 3214-26 BPRDGB 3214-26 BPRDGB 3214-26	5	5		150	45	15	30		15	90	Барлық кафедралар Все кафедры All chairs					1 + 2 + 0		Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Мейрамхана бизнесінің қауіпсіздігі Безопасность ресторанного бизнеса Restaurant Business Security		BRB3214-26 BRB3214-26 BRB3214-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	15	30	0	15	90									
						/ /																	
Модуль / Module № 10	1	Мейрамхана және қонақ үй бизнесіндегі баға және салық салу Ценообразование и налогообложение в ресторанном и гостиничном бизнесе Pricing and Taxation in the Restaurant and Hotel Business	БП (ТК) БД (КВ) BD (UC)	CNRGB 3218-26 CNRGB 3218-26 CNRGB 3218-26	5	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs					2 + 1 + 0		Емтихан Экзамен Examination	Жазбаша Письменный Writing
	2	Мейрамхана және қонақ үй бизнесіндегі бухгалтерлік есеп және аудит Бухгалтерский учёт и аудит в ресторанном и гостиничном бизнесе Accounting and Auditing in the Restaurant and Hotel Business		BUARGB 3218-26 BUARGB 3218-26 BUARGB 3218-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90									
						/ /																	
Модуль / Module № 11	1	ММБ-дағы 1С кәсіпорындары 1С предприятий в РДГБ 1C enterprises in RHB	БП (ТК) БД (КВ) BD (UC)	1CPRDGB 3215-26 1CPRDGB 3215-26 1CPRDGB 3215-26	5	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs					2 + 1 + 0		Емтихан Экзамен Examination	Жазбаша Письменный Writing
	2	Мейрамхана бизнесіндегі калькуляциялау негіздері Основы калькуляции в ресторанном деле Basics of Calculation in the Restaurant Business		OKRB 3215-26 OKRB 3215-26 OKRB 3215-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90									
						/ /																	
Модуль / Module № 12	1	Сервистік индустрияның кадрлық әлеуеті Кадровый потенциал сервисной индустрии Personnel Potential of the Service Industry	БП (ТК) БД (КВ) BD (UC)	KPSU 3216-26 KPSU 3216-26 KPSU 3216-26	5	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs					2 + 1 + 0		Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Қызмет көрсету саласындағы HR менеджмент HR менеджмент в сфере услуг HR Management in the Service Sector		HRM BSU 3216-26 HRM BSU 3216-26 HRM BSU 3216-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90									
						/ /																	
Модуль / Module № 13	1	ММБ-да талдау әдістері Методы анализа в РДГБ Methods of Analysis in RHB	БП (ТК) БД (КВ) BD (UC)	MARDGB 3217-26 MARDGB 3217-26 MARDGB 3217-26	5	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs					2 + 1 + 0		Емтихан Экзамен Examination	Жазбаша Письменный Writing
	2	Қызмет көрсету саласындағы статистика Статистика в сфере услуг Statistics in the Service Sector		SSU 3217-26 SSU 3217-26 SSU 3217-26																			
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90									
						/ /																	
ь / Module № 14	1	Ресми және дипломатиялық қабылдауларға қызмет көрсету Обслуживание официальных и дипломатических приемов Service of Official and Diplomatic Receptions	БП (ТК) БД (КВ)	OODP 3313-26 OODP 3313-26 OODP 3313-26	5	5		150	45	15	30		15	90	Барлық кафедралар Все кафедры					1 + 2 + 0		Емтихан Экзамен	Жазбаша Письменный

Модуль	2	Банкеттер мен қабылдауларды ұйымдастыру Организация банкетов и приемов Organization of Banquets and Receptions	BD (UC)	OBP 3313-26 OBP 3313-26 OBP 3313-26										All chairs							Examination	Writing
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	15	30	0	15	90										
						/ /																		
Модуль / Module № 15	1	Кәсіби бағытталған шетел тілі (түрік тілі) Профессионально-ориентированный иностранный язык (турецкий язык) Professionally-Oriented Foreign Language (Turkish)	БеП (ТК) ПД (КВ) PD (UC)	POIY 2303-26 POIY 2303-26 POIY 2303-26	3	5		150	45		45		15	90	Барлық кафедралар Все кафедры All chairs			0 + 3 + 0				Емтихан Экзамен Examination	Жазбаша Письменный Writing
	2	Іскерлік түрік тілі Деловой турецкий язык Business Turkish		DTY 2303-26 DTY 2303-26 DTY 2303-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	0	45	0	15	90										
						/ /																		
Модуль / Module № 16	1	Әлем халықтарының салт-дәстүрлері Традиции и обычаи народов мира Traditions and Customs of the Peoples of the World	БеП (ТК) ПД (КВ) PD (UC)	TONM 2306-26 TONM 2306-26 TONM 2306-26	3	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs			2 + 1 + 0				Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Мейрамхана бизнесіндегі кәсіби тренингтер Профессиональные тренинги в ресторанном бизнесе Professional Trainings in the Restaurant Business		PTRB 2306-26 PTRB 2306-26 PTRB 2306-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90										
						/ /																		
Модуль / Module № 17	1	Бар ісі және эногастрономия Барное дело и эногастрономия Bar Business and Enogastronomy	БеП (ТК) ПД (КВ) PD (UC)	BDE 2304-26 BDE 2304-26 BDE 2304-26	4	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs				2 + 1 + 0			Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Ұлттық тағамдар мен сусындар Национальные кухни и напитки National Cuisines and Beverages		NKN 2304-26 NKN 2304-26 NKN 2304-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90										
						/ /																		
Модуль / Module № 18	1	МКҚ-да сертификаттау және лицензиялау Сертификация и лицензирование в РДГБ Certification and Licensing in RHB	БеП (ТК) ПД (КВ) PD (UC)	SLRDGB 2303-26 SLRDGB 2303-26 SLRDGB 2303-26	4	8		240	75	30	45		21	144	Барлық кафедралар Все кафедры All chairs				2 + 3 + 0			Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Мейрамхана және мейманханада қызмет көрсету технологиясы Технология обслуживания в ресторанах и гостиницах Service Technology in Restaurants and Hotels		TORIG 2303-26 TORIG 2303-26 TORIG 2303-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						8		240	75	30	45	0	21	144										
						/ /																		
Модуль / Module № 19	1	Қонақжайлылық индустриясындағы қытай тілі Китайский язык в индустрии гостеприимства Chinese in the Hospitality Industry	БеП (ТК) ПД (КВ) PD (UC)	KYIG 2307-26 KYIG 2307-26 KYIG 2307-26	4	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs				2 + 1 + 0			Емтихан Экзамен Examination	Жазбаша Письменный Writing
	2	Қызметтер саласындағы салааралық коммуникация Межотраслевая коммуникация в сфере услуг Cross-Sector Service Communication		MKSU 2307-26 MKSU 2307-26 MKSU 2307-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90										
						/ /																		
Модуль / Module № 20	1	Мейрамхана бизнес кәсіпорындарында өндіріс пен қызмет көрсетуді ұйымдастыру Организация производства и обслуживание на предприятиях ресторанного бизнеса Organization of Production and Service in the Restaurant Business	БеП (ТК) ПД (КВ) PD (UC)	OPOPRB 3308-26 OPOPRB 3308-26 OPOPRB 3308-26	5	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs					2 + 1 + 0		Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Мейрамхана кәсіпегі тамақтану өнімдерін өндіру технологиясы Технология производства продуктов питания в ресторанном деле Technology of Food Production in the Restaurant Business		TPPRD 3308-26 TPPRD 3308-26 TPPRD 3308-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90										
						/ /																		
Модуль / Module № 21	1	Жасанды нейрондық желілерді әзірлеу (Minor) Разработка искусственных нейронных сетей (Minor) Development of Artificial Neural Networks (Minor)	БеП (ТК) ПД (КВ) PD (UC)	RINS 3300-26 (Minor 2) RINS 3300-26 (Minor 2) RINS 3300-26 (Minor 2)	5	5		150	45	15	30		15	90	Барлық кафедралар Все кафедры All chairs					1 + 2 + 0		Емтихан Экзамен Examination	Ауызша Устный Oral
	2	Сервис саласындағы брондауды және тапсырыс берудің электронды жүйелері Электронные системы бронирования и резервирование в сервисе Electronic Booking and Reservation Systems in the Service		ESRB 3309-26 ESRB 3309-26 ESRB 3309-26																				
	3	Номерлік қорды жабдықтау және басқару Обслуживание и управление номерным фондом Service and Management of the Number of Rooms		OUNF 3309-26 OUNF 3309-26 OUNF 3309-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	15	30	0	15	90										
						/ /																		
Модуль / Module № 22	1	Қонақ үй шаруашылығы Гостиничное хозяйство Hotel Industry	БеП (ТК) ПД (КВ) PD (UC)	GH 3310-26 GH 3310-26 GH 3310-26	6	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs						2 + 1 + 0	Емтихан Экзамен Examination	Жазбаша Письменный Writing
	2	Объектілерді басқарудағы жасанды интеллект (Minor) Искусственный интеллект в управлении объектами (Minor) Artificial Intelligence in Object Management (Minor)		IIUO 3301-26 (Minor 3) IIUO 3301-26 (Minor 3) IIUO 3301-26 (Minor 3)																				
	3	Қонақтарды қабылдау және орналастыру бөлімінің операциялық рәсімдері Операционные процедуры отдела приема и размещения Operational Procedures of the Reception and Placement Department		OPOPR 3310-26 OPOPR 3310-26 OPOPR 3310-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90										
						/ /																		
Модуль / Module № 23	1	ММБ құқықтық негіздері Правовые основы в РДГБ Legal Framework in the RHB	БеП (ТК) ПД (КВ) PD (UC)	PORDGB 3311-26 PORDGB 3311-26 PORDGB 3311-26	6	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs						2 + 1 + 0	Емтихан Экзамен Examination	Жазбаша Письменный Writing
	2	Қызмет көрсету саласындағы тәуекелдер Риски в сфере услуг Risks in the Service Sector		RBSU3311-26 RBSU3311-26 RBSU3311-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90										
						/ /																		
Модуль / Module № 24	1	Қызмет көрсету саласындағы логистика Логистика в сфере услуг Transports in the Service Sector	БеП (ТК) ПД (КВ) PD (UC)	LSS 3312-26 LSS 3312-26 LSS 3312-26	6	5		150	45	30	15		15	90	Барлық кафедралар Все кафедры All chairs						2 + 1 + 0	Емтихан Экзамен Examination	Жазбаша Письменный Writing
	2	Қонақжайлылықта көліктік қамтамасыз ету Транспортное обеспечение в гостеприимстве Transport Provision in Hospitality		TOBG 3312-26 TOBG 3312-26 TOBG 3312-26																				
Барлығы модуль бойынша / Итого по модулю / Total for module						5		150	45	30	15	0	15	90										
Қорытынды аттестация / Итоговая аттестация / Final assessment																								
Модуль / Module № 25	1	Қорытынды аттестаттау Итоговая аттестация Final certification			2	8		240												6 апта / недель / weeks				
Барлығы модуль бойынша / Итого по модулю / Total for module						124		240	0	0	0	0	0	0										
БАРЛЫҒЫ МОДУЛЬДАР БОЙЫНША / ИТОГО ПО МОДУЛЯМ / TOTAL FOR MODULES						240		3720	1065	615	450	0	327	2088										

REVIEW
of the Educational Program
JSC "Kazakh University of Technology and Business named after K. Kulazhanov "
6B11126 – "Restaurant and Hotel Business"
in the field of study 6B111 "Services"

General Characteristics of the Educational Program

The educational program 6B11126 "Restaurant and Hotel Business" has been developed taking into account modern national and international experience in training specialists for the hospitality industry, employers' requirements, and current labor market demands.

The program is aimed at training bachelor's degree graduates for the service sector and hospitality industry who possess professional competencies necessary for successful professional activity in the modern market environment.

The distinctive features of the educational program include a competency-based approach to curriculum design, the use of credit-based educational technology and learning outcome assessment systems, as well as the application of didactic tools that ensure the formation of the declared competencies. The content of the educational program is regularly updated through the inclusion of elective courses that reflect current industry trends, students' needs, and employers' requirements.

The program objectives are focused on developing graduates' professional competencies and define the areas of professional training, educational profiles, and future professional activities.

The educational program has been developed considering the academic and professional potential of JSC "Kazakh University of Technology and Business named after K. Kulazhanov", as well as the needs of regional, national, and international labor markets for highly qualified specialists.

The curriculum is structured into three cycles: General Education Disciplines, Basic Disciplines, and Major Disciplines. Within these cycles, compulsory and elective courses are grouped into relevant educational modules.

To enhance graduates' competitiveness, develop in-demand professional competencies, and meet employers' expectations, the following courses have been included in the catalog of elective disciplines:

- Sustainable Development, Ecology and Life Safety;
- Bar Management and Enogastronomy;
- Fundamentals of Rational Nutrition;
- Chinese Language in the Hospitality Industry;
- Economics of Hotel Management;
- Service Etiquette and Culture;
- Business Turkish Language;
- Human Resource Potential in the Service Industry;

• Risk Management in the Service Sector;
• Transport Support in Hospitality.

General Conclusion

The content of the educational program complies with the requirements of the State Mandatory Standards of Higher Education of the Republic of Kazakhstan and ensures high-quality training of students in accordance with the modern requirements of the hospitality industry.

The list of disciplines reflects current industry trends and takes into account labor market needs and employers' expectations. Students positively evaluate the quality of professional training provided by the educational program, as evidenced by the results of surveys.

Considerable attention is paid by the university to the research activities of both faculty members and students. Students actively participate in scientific and practical conferences, subject Olympiads, and research competitions at various levels, achieving high results and winning prize places.

The educational program 6B11126 "Restaurant and Hotel Business" of JSC "Kazakh University of Technology and Business named after K. Kulazhanov " has clearly defined objectives that correspond to the university's mission and development strategy, meets the modern requirements of the higher education system, and addresses labor market demands.

Based on the conducted analysis, I consider that the educational program 6B11126 "Restaurant and Hotel Business" can be recommended for implementation within the educational process.

Hotel and Restaurant Complex
"Viradelis" LLP
"Zhumbaktas" Hotel S.U. Zhaksylykova

Official Seal

EXPERT OPINION

on the Educational Program

6B11126 "Restaurant and Hotel Business" (Bachelor's Degree)

of **JSC "K. Kulazhanov Kazakh University of Technology and Business"**

on behalf of

Sayat Travel LLP, Astana

Sayat Travel LLP, being an active participant in the tourism industry of Astana and the Republic of Kazakhstan, has reviewed the educational program 6B11126 "Restaurant and Hotel Business" (Bachelor's Degree) implemented by JSC "K. Kulazhanov Kazakh University of Technology and Business".

Purpose of the Educational Program

The purpose of the educational program is to train highly qualified specialists possessing professional theoretical and practical knowledge in hotel and restaurant management, service organization, marketing, and other operational aspects of the hospitality industry.

Description and Evaluation of the Educational Program Structure

The educational program is based on a modular approach and includes the following key components:

Basic Disciplines:

- BD (UC) – Introduction to the Specialty;
- BD (EC) – Entertainment Industry.

Major Disciplines:

- MD (EC) – HR Management in the Service Sector;
- MD (UC) – Fundamentals of Scientific Research in the Service Sector Using Artificial Intelligence;
- MD (EC) – Business Turkish Language;
- MD (EC) – Chinese Language in the Hospitality Industry.

Practical Modules and Internships:

The program includes educational and industrial internships at hospitality industry enterprises.

Elective Courses:

These allow students to independently shape their individual educational trajectory according to their professional interests and labor market demands.

Final Certification:

Including the defense of a graduation qualification project focused on solving practical industry-related tasks.

The structure of the program is logical and well-balanced, ensuring the gradual development of both theoretical knowledge and practical skills, which contributes to the training of competitive specialists. Special attention is given to the development of managerial competencies and the ability to make effective decisions in a dynamic business environment.

Evaluation of Compliance with Industry Requirements

The content of the educational program meets the current requirements of the hospitality and tourism industry, taking into account international quality standards and service excellence requirements. Graduates of the program acquire the knowledge and skills necessary for successful professional activity and career advancement.

General Conclusion

Based on the conducted analysis and evaluation of the educational program 6B11126 "Restaurant and Hotel Business", we consider that the program fully complies with professional standards and industry requirements.

Sayat Travel LLP expresses its support for the implementation of this educational program and its interest in cooperation with JSC "Kazakh University of Technology and Business named after K. Kulazhanov" in the field of practical training and employment of graduates.

Director of Sayat Travel LLP

_____ K. Kelissova

Seal



EXPERT OPINION
on the Educational Program
of Kazakh University of Technology and Business named after K. Kulazhanov
6B11126 "Restaurant and Hotel Business"
in the field of study 6B111 "Service Industry"

This expert opinion has been prepared by a company representing the interests of an international hotel group. The reviewed educational program was developed in accordance with the State Mandatory Standard of Higher Professional Education (SMSHPE) for the specialty 6B11126 "Restaurant and Hotel Business."

The educational program 6B11126 "Restaurant and Hotel Business" complies with all regulatory legal acts governing professional activities in the Republic of Kazakhstan, including the Sectoral Qualifications Framework (SQF) and the National Qualifications Framework (NQF).

The main objective of the program is to train highly qualified specialists possessing theoretical knowledge and practical skills in the field of hotel and restaurant management, service organization, marketing, and other areas of the hospitality industry.

Distinctive features of the program include: consideration of employers' recommendations and a strong practical orientation of the disciplines; relevance and demand for newly introduced courses; use of the credit system for assessing competencies and achieving learning outcomes; compliance with the European Standards and Guidelines for Quality Assurance in Higher Education, as well as national and international quality criteria for educational programs.

The content of the program is regularly updated taking into account labor market demands and students' interests through a system of elective disciplines. The courses reflect current trends and employers' expectations. According to survey results, students highly evaluate the level of professional training provided by this program.

Description and Evaluation of the Program Structure

The bachelor's degree program includes three cycles of disciplines: general education, basic, and major disciplines. The training is structured into three types of modules: compulsory, university-based, and elective.

Based on employers' recommendations and the "Atlas of New Professions and Competencies," which aligns competencies with professional requirements, four new disciplines were added to the program: "Innovation Manager," "Hotel Administration," "Introduction to the Specialty," and "Entertainment Industry." The learning outcomes fully correspond to the professional competencies envisaged by the educational program.

General Conclusion

The content of the educational program complies with the State Mandatory Educational Standards and ensures students' training in accordance with the stated goals and objectives. The program is recommended for implementation in the educational process.

The educational program 6B11126 "Restaurant and Hotel Business" of Kazakh University of Technology and Business named after K. Kulazhanov has clearly formulated objectives aligned with the mission of the university.

Based on the above, it can be concluded that the structure, content, and organization of the program fully comply with the established requirements and ensure the development of the declared professional competencies among graduates.

In addition, the program demonstrates strong cooperation with industry partners, ensuring continuous feedback from employers and alignment with current hospitality market needs. The integration of practical training, internships, and real-world case studies further enhances students' professional readiness and competitiveness in both national and international labor markets.

DEDEMAN HOSPITALITY

(Company name)

COO (Chief Operating Officer)

(Position)

Tansel TERCAN, PhD.

(Full Name)

Dedeman Turizm Yönetimi A.Ş.
Gayrettepe Mah. Yıldız Posta Cad.
Dedeman Otel No:50 Beşiktaş/İstanbul
Boğaziçi Kurumlar VD. 272 042 9078

Signature, Seal

International Academic Advisor Confirmation/ Шетелдік кеңесшінің қатысуы/ Участие зарубежного консультанта

Educational Program/ Білім беру бағдарламасы/ Образовательная программа	6B11126 Restaurant and Hotel Business/ 6B11126 Мейрамхана ісі және мейманхана бизнесі/ 6B11126 Ресторанное дело и гостиничный бизнес
Level/ Дәрежесі/ Уровень	Bachelor/Бакалавр/Бакалавр
International Academic Advisor/ Шетелдік академиялық кеңесші/ Зарубежный консультант	Tansel Tercan, PhD
Position/ Лауазымы/ Должность	COO (Chief Operating Officer)
Company Name/ Компания атауы / Компания	Dedeman Hospitality
Country/ Ел/ Страна	Turkey, Istanbul

Approved/ Келісілді/ Согласовано

The educational program has been reviewed and approved. The updated content of the educational program, the sequence of courses, and the revised learning outcomes (LO) have been developed in accordance with modern academic approaches.

Білім беру бағдарламасы қарастырылып, келісілді. Білім беру бағдарламасының жаңартылған мазмұны, пәндерді оқу реттілігі және жаңартылған оқу нәтижелері (ОН) заманауи академиялық тәсілдерге сәйкес әзірленді.

Образовательная программа рассмотрена и согласована. Актуализированное содержание образовательной программы, последовательность изучения дисциплин и обновленные результаты обучения (РО) сформированы с учетом современных академических подходов.

International Academic Advisor/ Шетелдік академиялық кеңесші/ Зарубежный консультант	Tansel Tercan, PhD,	*(Signature/ Қолы/ Подпись)*

Seal/ МО/ МП