

MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE

IVAN BOBERSKYI LVIV STATE UNIVERSITY OF PHYSICAL CULTURE



Approved

by Chairman of the Admissions Board
of Ivan Boberskyi Lviv State University
of Physical Culture


Yevhenii PRYSTUPA

April, 10, 2023



PROGRAMME

of professional entrance examination

in **Hotel, Restaurants and Catering**

for obtaining the second (Master's) level of higher education

in the subject area 241 "*Hotel, Restaurants and Catering*"

Considered and approved
at the meeting of the Admissions Board
of Ivan Boberskyi Lviv State University of
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THE CONTENT OF THE CURRICULUM MATERIAL

Chapter 1. The organization of the hotel industry

The main directions of improving the organization of the hotel industry of Ukraine. Hotel industry is an integral part of the tourism industry. Functional purpose of the hotel industry enterprises. Foreign experience in hotel typing. The characteristics of the main types of accommodation.

Modern approach to the classification of the hotel industry enterprises.

The classification of the hotel industry enterprises of Ukraine. The basis of the classification of the hotel industry of Ukraine is the international system of "stars". The same requirements for all types of hotels, their characteristics. The classification of hotel enterprises, taking into account the minimum requirements for a particular category. The category of room fund. The types of rooms: room-apartment, presidential room-apartment; suite, two-room suite, complex-room, double-room (studio), single room. The characteristics of different types of rooms. Architecture and interior in the hotel industry. Colours in the interior. The technology of cleaning works of the surrounding territory and lobby group of premises. The essence of hospitality services in the hotel industry. Hospitality models in the system "guest – service – hospitality environment".

The technology of reception and accommodation of tourists in accommodation facilities. The culture of service in the hotel industry. The organization of work of the service business.

Chapter 2. The organization of restaurant business

The classification of services by the main features: by the field of service, purpose, the form of providing service, the kind of activity, the object of service, the subject of service. The characteristics of types and classes of restaurant business establishments. Rational placement of the network of restaurant business establishments. Basic rules of work of restaurant business establishments. The characteristics of the production and trade structure of restaurant business establishments. Factors influencing its formation.

The classification of the production structure of restaurant business establishments. Production process as a basis for the formation of a restaurant business establishment. The classification of production processes. The characteristics of metal utensils and cutlery. The characteristics and purpose of glassware. The characteristics and purpose of table linen. The technological

process of customer service at a restaurant. The ways of serving dishes and snacks. Special forms of service which are used at restaurants.

Cleaning technologies of preparation of trade premises for customer service, their sanitary and hygienic orientation. Previous table setting. The peculiarities of previous table setting for breakfast, lunch, dinner.

The technological process of customer service at a restaurant. The ways of serving dishes and snacks. The rules for serving food and drinks: the sequence of serving, temperature, appropriate utensils, cutlery, etc.

Chapter 3. The technology of restaurant business products

The classification of techniques of culinary processing of foodstuff. The characteristics of the main techniques of mechanical processing of raw materials. The characteristics of the main techniques of heat processing of foodstuff. Combined methods of heat processing of foodstuff. Additional methods of heat processing. The technological process of mechanical processing of potatoes forms of potato slicing, their culinary use. The technological process of preparation of quick-frozen vegetable semi-finished products, their use, quality requirements, conditions and terms of realization. The characteristics of fish dishes. The technological process of preparation and characteristics of the range of dishes from boiled, fried, stewed and roast fish and non-fish seafood. Nutritional value and characteristics of meat supplied to restaurants. The technological scheme of the mechanical processing of beef; making semi-finished products from beef, pork, mutton, their culinary use; quality requirements, conditions and terms of realization. The characteristics of meat dishes.

The importance of soups in nutrition. The classification of soups, theoretical substantiation of the range of soups of universal products and semi-finished products. The role of sauces in nutrition, their technological purpose. The characteristics of dishes and side dishes of cereals, legumes and pasta. The principles of side dishes selection from cereals, legumes and pasta to dishes. The technological process of porridge preparation and products from them. The technological process of preparation and output of dishes and side dishes from legumes.

Processing of eggs, egg products, their interchangeability. The technological process of preparation and release of natural cheese dishes. Technological process of preparation and output of hot dishes from cheese. The importance of beverages in nutrition. The technological process of making and serving tea. The technological process of making cold soft drinks. The importance of sweet dishes

in nutrition. The classification and range of sweet dishes. The importance of flour culinary products in nutrition, their classification. The characteristics of raw materials. The basics of dietary, healthy and prophylactic nutrition.

Chapter 4. The equipment of hotel and restaurant establishments

The construction of a technological machine. The concept of cycles: technological, working. The concept of a universal kitchen machine, its purpose and the sphere of use. The technological requirements for peeling potatoes. The technological requirements for crushed products, the degree of grinding. The technological requirements relating to the processes of mixing, kneading, whipping products. The classification of machines for mixing and kneading depending on the type of a product being processed and components. The essence of the washing process. The classification of washing equipment. The classification of thermal equipment. The requirements for heating appliances. The principle of their structure. Deep fryers, their purpose. Combi steamers, their purpose, structure, advantages over other types of heating appliances. The kinds of stoves. The requirements for stove constructions, their nomenclature. The main requirements for boilers, their classification and general characteristics. Equipment for distribution and self-service: nomenclature, purpose and areas of use. The peculiarities of the construction of marmites, distributing and accumulating stands, electric thermostats. Catering systems. Equipment for buffets. The prospects for the development of refrigeration equipment in the field of production. Refrigerator agents and refrigerants: thermophysical, physical chemical and physiological properties of agents. Water ice cooling: direct water ice cooling, water cooling and intermediate heater. The classification of refrigeration equipment. The classification of lifting and transport equipment. The classification of vending machines. The spheres of their use.