

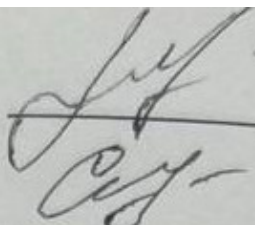
Ministry of Education and Science of Ukraine
Sumy National Agrarian University
Faculty of Food Technology
Department of Food Technology

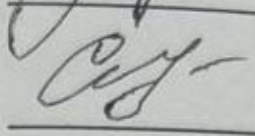
Syllabus of the educational component

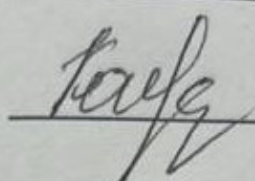
EC 26, 27 RESTAURANT TECHNOLOGY

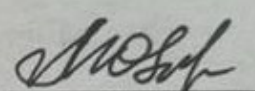
Specialty	"Food Technology"
Educational program	"Food Technologies"
Level of higher education	First (bachelor's)

Developers: Senior Lecturer, Department of Food Technology
Doctor of Science , Associate Professor of the Department of Food Technology
Doctor of Science , Associate Professor of the Department of Food Technology

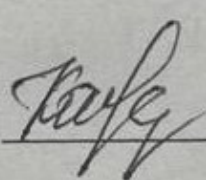

Tetyana MARENKOVA

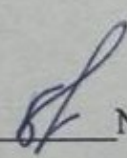

Olga SEREDA

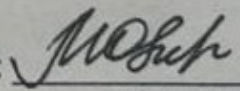

Olena KOSHEL

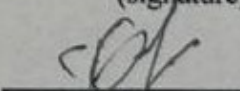
Considered, approved and approved at the department meeting food technology (name departments)	protocol No. 21 dated 02.06.2026
	Manager departments  (signature) Oksana MELNYK (name, initials)

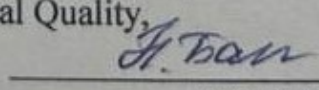
Agreed:

Guarantor of the educational program  Olena KOSHEL
(signature)

Dean of the faculty where the educational program is implemented  Nataliya BOLGOVA
(signature)

Review of the work program (attached) provided by:  Oksana MELNYK
(signature)

 Serhiy BOKOVETS
(signature)

Methodologist of the Department of Educational Quality,
licensing and accreditation  Nadiya BARANIK
(signature)

Registered in the electronic database: date: 25.06. 2026.

Developers: Senior Lecturer, Department of Food Technology _____ **Tetyana MARENKOVA**
 Doctor of Science , Associate Professor of the Department of Food Technology _____ **Olga SEREDA**
 Doctor of Science , Associate Professor of the Department of Food Technology _____ **Olena KOSHEL**

Considered, approved and approved at the department meeting food technology _____ (name departments)	protocol No. 21 dated 02.06.2026
	Manager departments _____ <u>Oksana MELNYK</u> (signature) (name, initials)

Agreed:

Guarantor of the educational program _____ Olena KOSHEL
 (signature)

Dean of the faculty where the educational program is implemented _____ Nataliya BOLGOVA
 (signature)

Review of the work program (attached) provided by: _____ Oksana MELNYK
 (signature)

_____ Serhiy BOKOVETS
 (signature)

Methodologist of the Department of Educational Quality, licensing and accreditation _____ Nadiya BARANIK
 (signature)

Registered in the electronic database: date: _____ 2026.

Information about reviewing the work program (syllabus):

[illegible]

1. GENERAL INFORMATION ABOUT EDUCATIONAL COMPONENT

1.	Name EC	EC 26,27 Technologies of restaurant establishments		
2.	Faculty/department	Food Technology/Department of Food Technology		
3.	Status EC	Mandatory		
4.	Program/Specialty(programs), component which are OK for	Educational program: Food Technology / specialty: "Food Technology"		
5.	Level NRC	Level 6		
6.	Semester and duration study	Semester:		
		4th (PhD)	6th (PhD)	7th (f. f. n.)
		2 year ; p.t.	3rd year ; p.t.	4th year , p.t.
		Study duration – 15 weeks		
7.	Number loans ECTS	5 credits		
8.	Total hours and their distribution	Contact work (occupation)		Independent work
		Lectures	Practical	
		daytime 30 / correspondence - 8	-	daytime 2nd year – 30/ 3rd year – 74/ part-time – 16
9.	Language teaching	Ukrainian		
10.	Teacher/Coordinator educational component	Senior lecturer Marenkova Tetyana Ivanovna Associate Professor Sereda Olga Hryhorivna Associate Professor Koshel Olena Yuriivna		
10.1	Contact information	auditorium 314m, building №4.Marenkova Tetyana Ivanovna Tel..0503073830, E- mail : tanya_201@ukr.net Sereda Olga Hryhorivna, Doctor of Science , Associate Professor of the Department of Food Technology, National Research University of Kyiv, 0997145294 E– mail : seaol@ukr.net Koshel Olena Yuriivna, Doctor of Philosophy, Associate Professor of the Department of Food Technology, 218m, Building No. 4. E– mail : koshelolena85@ukr.net		
11.	General description educational component	The program of the academic discipline "Technology of Restaurant Establishments" provides applicants with a complex of special knowledge, the formation of skills and abilities in the technology of preparing culinary and confectionery products, organoleptic assessment of their quality, and rules for implementation in restaurant establishments.		
12.	Goal educational component	Deepen theoretical knowledge about scientific approaches to classical and modern food production technologies, features of the technological process of production and sale of various types of culinary products and confectionery products; To acquire the necessary skills and abilities to link scientific and regulatory provisions with the activities of restaurant establishments in modern conditions, to master the ways and methods of food production taking into account the requirements for creating high-quality products, certain nutritional and biological value, and energy intensity.		
13.	Study prerequisites EC, connection with others educational components of the EP	The educational component is related to other educational components: "Theoretical foundations of food production", "Fundamentals of physiology and food hygiene", "Food control methods"		
14.	Policy academic virtue	Compliance academic virtue for applicants higher education involves: independent completion of educational tasks, tasks of the current and final control results teaching; link on sources information in case using ideas, statements, information; compliance norms legislation about author's right; granting		

		reliable information about results own educational or scientific activities. Code of Academic Integrity (http://surl.li/khyd)
15.	Link for the course in system Moodle	https://cdn.snau.edu.ua/moodle/course/view.php?id=5038
16	Keywords	Production technology, raw materials, semi-finished products, recipe of dishes, culinary products, confectionery, culinary products, specialty dishes, side dishes, drinks, quality of finished products

2. RESULTS TEACHING BY EDUCATIONAL COMPONENT AND THEIR CONNECTION WITH SOFTWARE LEARNING OUTCOMES

Results teaching by EC: After study educational component student expected will be able to..."	Program learning outcomes, which is aimed at achieving EC (enter number according to numbering, given in EP profiles) ³					How is it assessed PLO ⁴
	PLO 6	PLO 8	PLO 9	PLO 24	PLO 28	
DLO 1. Use methods for calculating raw materials, semi-finished products and their costs in the production of various restaurant products.				X	X	Oral defense of laboratory work (in case of distance learning – upload completed work to Moodle). Final multiple-choice test , exam
DLO 2. Provide recommendations on the optimal use of raw materials and the choice of methods and techniques for preparing products.	X			X		
DLO 3. Use methods and evaluation criteria that ensure safe operations and quality of work performed. -Determine product quality requirements.		X	X		X	
DLO 4. To substantiate the technological processes of production of semi-finished products, dishes, beverages and culinary products from products of plant origin and products of animal origin.		X				
DLO 5. Determine the characteristics of changes in the structural indicators of RG products during cooking.			X			
DLO 6. Substantiate the process parameters, factors and essence of physicochemical processes that cause changes in the mass, consistency, and nutritional value of semi-finished products, dishes, and culinary products.			X			
DLO 7. Use the basics of designing and modeling the recipe composition and technological process of producing culinary products, taking into account global development trends.					X	
DLO 8. Determine prospects for the development of the product range and technologies , introducing low- or zero-waste technologies that will ensure the environmental cleanliness of the industry.					X	
LIST OF COMPETENCES THAT WILL BE IMPROVED/ACQUIRED IN THE PROCESS OF NON-FORMAL EDUCATION						
Chef. Everything you need to know about the profession of a chef						
General: - Teamwork in the kitchen; - Communication in the kitchen .	https://osvita.diia.gov.ua/courses/chef			Form of confirmation of learning results : certificate of successful completion of training with		

Professional: choosing a knife, choosing an apron, tracking gastronomy trends, finding suppliers, catering , event management, selecting kitchen equipment, working in different types of kitchens , creating a dinner menu, creating a lunch menu, creating a breakfast menu, creating your own recipes in gastronomy, techniques for cutting certain types of products, techniques for cutting products		the number of hours indicated. The authenticity of the certificate can be checked by clicking on the link on it
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3. CONTENT OF THE EDUCATIONAL COMPONENT (CURRICULAR PROGRAM) DISCIPLINES)

Topic. List of questions to be askedconsidered within topics	Distribution in within general budget time									Recommend ed literature
	Auditorium work						Independent work			
	Lectures			Lab . science .						
	Full-time education		Part-time	Doctor of Philosop hy .		Part-time	Full-time educatio n		Part-time	
2	3	2		3	2		3			
Module 1										
Topic 1. Characteristics of the production and technological activities of restaurant enterprises, its goals and objectives . 1. Introduction. Course goals and objectives. 2. Current trends in the development of the restaurant industry in Ukraine and abroad. 3. Characteristics of production and technological activities of restaurant enterprises. 4. Basic technological concepts.	2	2	2	-	-					[1-6, 12]
Self-study questions 1. Production and trade features of restaurant enterprises.							6	4	8	
Topic 2. Methods and techniques of mechanical processing of raw materials and semi-finished products . Methods and techniques of heat treatment of raw materials and semi-finished products. 1. Characteristics of the main techniques used during mechanical processing of raw materials. 2. Changes during mechanical cooking. 3. Classification of heat treatment methods for raw materials and semi-finished products. 4. Combined heat treatment methods. 5. Auxiliary heat treatment techniques. 6. New methods of thermal culinary processing of products.	2	2	-		6					[1-8, 10]
Self-study questions 1. Methods and techniques of thermal culinary processing with surface heating of products . 2. Method of thermal culinary processing of products by volumetric heating (ultrahigh frequency currents).							6	4	6	

Topic 3: Introduction to the quality of culinary products: Determining quality indicators. Self-study questions 1. Quality of restaurant products. Methods and indicators of product quality assessment. 2. The nutritional value of products and raw materials as an important criterion for assessing the quality of culinary products. 3. Quality control carried out at the enterprise. 4. Organoleptic quality control of products. 5. Economic dependence of the worker and quality. 6. Quality control of PRG products. 7. Basic principles of formation quality of culinary products. 8. Quality control carried out by special laboratories.	2	2	-	-	6		6	4	8	[1-8, 10]
Topic 4: Technology of semi-finished products, dishes and culinary products from vegetables, fruits, mushrooms. Classification of culinary products from vegetables by aggregate characteristics. 1. Nutritional value of vegetables, fruits and mushrooms. 2. The structure of tissues of fruits, vegetables and mushrooms. 3. Physico-chemical changes that occur during culinary processing of fruits, vegetables, and mushrooms. 4. General schematic diagram of the technological process of producing culinary products from vegetables, mushrooms, and fruits, the goal and objectives of the stages of the technological process. 5. Dishes and side dishes made from boiled, steamed, stewed, fried, baked vegetables.	2	2	2	-						[1-8, 10, 11, 19, 24, 33, 34]
Laboratory lesson No. 1. Study of the technology of semi-finished products, dishes and culinary products from vegetables, fruits, and mushrooms.				4	6	6				
Self-study questions 1. The influence of some factors on the duration of thermal culinary processing of potatoes, vegetables and fruits. 2. Output standards at different stages of the technological process. 3. Independent work with ND and solving problems on mechanical processing of vegetables and mushrooms.							6	4	8	
Topic 5: Technologies of semi-finished products, dishes and culinary products from cereals, legumes and pasta. Classification of culinary products from cereals, legumes and pasta by aggregate characteristics. 1. Structural features of cereals, legumes and pasta. 2. Changes that occur during soaking and cooking of grains, legumes, and pasta. 3. Preparing cereals for cooking. 4. Heat treatment of cereals, legumes and pasta. 5. Technology of dishes made from legumes and pasta.	2	2	-							[1-8, 10, 19, 24, 33, 34]

6. Legume and pasta dishes.									
<i>Laboratory lesson No. 2. Study of changes in physicochemical properties during the culinary processing of cereals, legumes and pasta.</i>				4	6	-			
Self-study questions 1. Changes in the content of dissolved substances during thermal culinary processing of cereals, legumes and pasta. 2. Legume and pasta dishes. 3. Independent work with ND and solving problems on mechanical processing of grains..							6	4	8
Topic 6: Technology of semi-finished products, dishes and culinary products from flour. Classification of culinary products from flour by aggregate characteristics. <i>Laboratory lesson No. 3. Studying the technology of semi-finished products, dishes and culinary products made from flour.</i>	2	2	2	4	6	6			
Self-study questions 1. Classification of culinary products made from flour by aggregate characteristics. 2. Nutritional value of dishes and flour products. 3. Preparation of raw materials for production. 4. General schematic diagram of the technological process for the production of culinary products from flour, 5. Flour dishes in Ukrainian cuisine. 6. Dough products, as ritual in Ukrainian cuisine.							6	2	8
Topic 7: Technology of semi-finished products, dishes and culinary products made from eggs and fermented milk cheese. 1. Composition, properties and nutritional value of eggs. 2. Preparation of eggs and their processing products for culinary heat treatment. 3. Classification of egg dishes. 4. Technology of semi-finished products, dishes and culinary products from eggs. 5. The importance of cheese dishes in nutrition. 6. Boiled, fried, baked cheese dishes. 7. General schematic diagram of the technological process for the production of culinary products from fermented milk cheese, the purpose and objectives of the stages of the technological process.	2	2	-	-	4				
Self-study questions 1. Classification of eggs. 2. Characterization of functional and technological properties of raw materials as an object of processing in food enterprises. 3. Requirements for the quality of egg dishes. 4. Classification of dishes and culinary products made from dairy raw materials. 5. Quality requirements for cheese dishes.							6	2	8
Topic 8: Technology of semi-finished products, dishes and culinary products made from meat, meat products, and wild animal meat. 1. Composition, properties and nutritional value of meat and meat products. Structure and composition of the main tissues of meat.	2	2	-	-					

[1-8, 10, 22, 31, 32, 33, 34]

[1-8, 10, 31, 32, 34]

[1-8, 10, 27, 28, 33, 34]

2. Mechanical and hydromechanical meat processing. 3. Production of semi-finished meat products. The influence of methods and modes of heat treatment of meat on changes in physicochemical parameters and biological value. 4. Classification of culinary meat products by aggregate characteristics. 5. General schematic diagram of the technological process for the production of culinary meat products.									
<i>Laboratory lesson No. 4. Technology of semi-finished products, dishes and culinary products made from meat and meat products</i>				4	4				
Self-study questions 1. Changes in meat proteins during heating. 2. Changing the water-retaining ability of meat and meat products during their heat treatment. 3. Technology of semi-finished products, dishes and culinary products made from meat, meat products, and wild animal meat.							6	2	8
Total module 1	16	16	6	16	38	12	48	26	64
Module 2									
Topic 9: Technology of production of culinary products from poultry, game birds, rabbit and offal. 1. The importance of poultry in human nutrition, its classification. 2. Composition, properties and nutritional value of poultry, game, rabbit and offal. 3. Processing of farm poultry and game. 4. Classification of culinary products from poultry, game birds, rabbit and offal by aggregate characteristics. 5. General schematic diagram of the technological process for the production of culinary products from poultry, game birds, rabbit and offal; goal and objectives	2	2	-	-	-				[1-8, 10]
Self-study questions 1. The influence of heat treatment methods and regimes on changes in physicochemical parameters and biological value of poultry, game, rabbit and offal. 2. Composition, properties and nutritional value of offal.							6	4	8
Topic 10. Technology of production of fish and seafood dishes. 1. Composition, properties and nutritional value of fish and non-fish seafood. 2. Features of disassembling certain types of fish. 3. Classification of culinary products from aquatic organisms according to aggregate characteristics. 4. Dishes made from boiled, stewed fish. Fried, stewed, baked fish dishes. 5. Features of the technology of dishes made from chopped natural, cutlet and dumpling fish mass. 6. Features of the morphological structure and chemical composition of marine products.	2	2	-	-					[1-8, 10]
<i>Laboratory lesson No. 5. Technology of semi-finished products, dishes and culinary products</i>				4	6	-			

from fish, aquatic organisms and non-fish aquatic raw materials.									
Self-study questions 1. Processing of non-fish seafood. Features of heat treatment of non-fish aquatic raw materials, its impact on the quality of the finished product. 2. The influence of heat treatment methods and regimes on changes in physicochemical parameters and biological value of fish and non-fish seafood. 3. Non-fish seafood dishes.						6	4	8	
Topic 11. Technology of sauce production. Classification by aggregate characteristics, patterns of assortment formation, purpose. 1. The role of sauces in human nutrition, characteristics of nutritional and biological value. 2. Classification of sauces by aggregate characteristics. 3. Production of semi-finished products for sauces. 4. Regularities of assortment formation, purpose. 5. Characteristics of sauces and the technological process of their production.	2	2	-		6				[1-8, 10]
Self-study questions 1. Requirements for the quality and presentation of sauces . 2. Selection of sauces for fish dishes.						6	4	8	
Topic 12. The role of soups in human nutrition. Classification by aggregate characteristics, patterns of assortment formation. 1. The role of soups in human nutrition, characteristics of nutritional and biological value. 2. Classification of soups by aggregate characteristics. 3. Preparation of semi-finished products for soups. 4. Assortment and technology of soups. 5. Diagnostics of technological processes in the production of soups. 6. Prospects for the development of the range and technologies of soups. 7. Justification of storage conditions and terms, quality requirements for soups.	2	2	2						[1-8, 10]
Laboratory lesson No. 6. Familiarization with the characteristics of the technological process of soup production .				4	6	-			
Self-study questions 1. Basic technological schemes for preparing soups. 2. Independent work with ND and solving problems on soup production technology. 3. Production technology and serving of soups of Ukrainian cuisine.						6	2	8	
Topic 13. Technology of cold dishes and snacks. Classification by aggregate characteristics, patterns of assortment formation. 1. The role of cold dishes in human nutrition, characteristics of nutritional and biological value, 2. Classification of cold dishes and snacks according to aggregate characteristics and patterns of assortment formation.	2	2	-						[1-8, 10, 26]

3. Characteristics of the technological process for the production of cold dishes and snacks.									
4. Analysis of technological schemes for the production of cold dishes and snacks .									
<i>Laboratory lesson No. 7. Study of the characteristics of the technological process for the production of cold dishes and snacks.</i>				2	6	4			
Self-study questions 1. Prospects for the development of the assortment and technologies of cold dishes and snacks. 2. Justification of storage conditions and terms, quality requirements for cold dishes and snacks.							6	2	10
Topic 14. Technology of sweet dishes and drinks. Classification by aggregate characteristics, patterns of assortment formation. 1. Classification of sweet dishes by aggregate characteristics. 2. Characteristics of raw materials used for the production of sweet dishes. 3. Diagnostics of technological processes in the production of sweet dishes. 4. Justification of storage conditions and terms, requirements for the quality of sweet dishes. 5. The role of beverages in human nutrition. Classification of beverages by aggregate characteristics. Diagnostics of technological processes of beverage production. 6. Diagnostics of technological processes in beverage production.	2	2	-		6				
Self-study questions 1. Regularities in the formation of the assortment of sweet dishes and drinks. 2. Prospects for the development of the assortment and technologies of sweet dishes.							6	2	10
Topic 15. Technology of flour confectionery products made from yeast dough. 1. Classification of yeast dough and products made from it by aggregate characteristics, 2. Regularities of assortment formation . 3. General schematic diagram of the technological process for the production of yeast dough and products made from it. 4. The mechanism of dough formation. 5. The role of recipe components in shaping the quality of finished products.	2	2	-						
<i>Laboratory lesson number 8. Familiarization with the general schematic diagram of the technological process of producing yeast dough and products made from it, the mechanism of dough formation, the role of recipe components in shaping the quality of finished products.</i>				2	6	-			
Self-study questions 1. The role of wheat flour components in dough formation. 2. Making products from yeast dough.							6	2	10
Total module 2	14	14	2	14	36	4	42	20	62
Total	30	30	8	30	74	16	90	46	126

1. METHODS TEACHING AND TEACHING

DLO	Teaching methods (work to be carried out teacher during classroom lessons, consultations)	Number hours	Teaching methods (what types educational activities have to perform student independently)	Number of hours
DLO 1. Use methods for calculating raw materials, semi-finished products and their costs in the production of various restaurant products.	Problem lectures (questions are raised regarding the material covered by the teacher, but the lecturer answers them himself, to focus students' attention on the main point) Presentations (demonstration of information on the topic of lectures) Case method (the student is given the task of organizing his own project to create a new culinary product and present it)	68/12	Laboratory classes (completion of tasks in accordance with methodological instructions) Brain attacks (short problems are set that the student must solve quickly) Individual tasks (independent work on self-study questions)	90/46/126
DLO 2. Provide recommendations on the optimal use of raw materials and the choice of methods and techniques for preparing products.				
DLO 3. Use methods and evaluation criteria that ensure safe operations and quality of work performed. -Determine product quality requirements.				
DLO 4. To substantiate the technological processes of production of semi-finished products, dishes, beverages and culinary products from products of plant origin and products of animal origin.				
DLO 5. Determine the characteristics of changes in the structural parameters of RG products during cooking .				
DLO 6. Substantiate the process parameters, factors and essence of physicochemical processes that cause changes in the mass, consistency, nutritional value of semi-finished products, dishes and culinary products.				
DLO 7. Use the basics of designing and modeling the recipe composition and technological process of producing culinary products, taking into account global development trends.				
DLO 8. Determine prospects for the development of the product range and technologies , introducing low- or zero-waste technologies that ensure the environmental cleanliness of the industry.				

5. EVALUATION BY EDUCATIONAL COMPONENT

5.1. Summative assessment

5.1.1. To assess the expected learning outcomes, there are

No.	Methods summative evaluation	Points / Weight in general assessment	Date drafting	
	Module 1 (35 points)		full-time education	Date Part-time
1.	Laboratory work (6 LRs, 2 points each)	12 points / 7%	Within a week after the event	Within a week after the event
2.	Midterm testing (multiple choice test)	20 points / 20%	By the end of	according to the

			week 8	schedule
3	Presentation of the task on a given topic	3 points/ 3%	By the end of week 8	according to the schedule
	Module 2 (35 points)			
4	Laboratory work (6 LRs, 2 points each)	12 points / 7%	Within a week after the event	according to the schedule
5	Midterm testing (multiple choice test)	20 points / 20%	By the end of week 14	according to the schedule
6	Presentation of the task on a given topic	3 points / 3%	By the end of week 14	according to the schedule
7	Completion of course 1 of informal education (optional). Possibility of obtaining 10 points as an alternative to testing or laboratory work	10 points /10%	During the semester	During the semester
8	Exam – written answer to the ticket question	30 points / 30%	By the end of week 16	according to the schedule

1.1.2 Criteria evaluation

Component ⁸	Unsatisfactorily	Satisfactorily	Good	Excellent ⁹
Performing and defending laboratory work	0,5 The applicant completed the laboratory work, but did not defend it.	1 The student completed the lab work but did not fulfill some of the assignment requirements.	1.5 All task requirements met	2 All task requirements were met, thoughtfulness was demonstrated, and an original solution to the problem was proposed.
Presentation of the task on a given topic	0,5 Task requirements not met	1-3 Answers to all questions are provided, but individual components of the answers are missing or insufficiently disclosed, there is no analysis of other approaches to the question.	4-6 The answers to all questions are given	7 Done all requirements tasks, demonstrated creativity, thoughtfulness, proposed own problem solving
Midterm testing (multiple choice test)	The test includes 20 questions, each of which is worth 1 point.			
Exam – written response to a ticket	<12 points Task requirements not met	12-24 Answers to all questions are provided but individual components of the answers are missing or insufficiently disclosed there is no analysis of other approaches to the question.	25-29 points The answers to all questions are given	30 points Done all requirements tasks, demonstrated creativity, thoughtfulness, proposed own problem solving

1.2 Formative evaluation:

For evaluation current progress in training and understanding directions further improvement provided for:

No.	Elements formative evaluation	Date full-time education	Date Part-time
1	Oral survey after studying all topics, during laboratory classes	during laboratory work	during laboratory work
2	Feedback in the form of a discussion of the final testing	8, 14 weeks	according to the schedule
3	Feedback in the form of a discussion of exam testing	Week 16	according to the schedule
4	Feedback in the form of a discussion of the non-formal education course	after completing the course	after completing the course

The form of final control is **an exam**. The final number of points in the discipline is determined as the sum of the points based on the results of the applicant's work during the semester.

Total points for all types of learning activities	ECTS assessment	National scale assessment
90-100	AND	perfectly
82-89	IN	good
75-81	WITH	good
69-74	D	satisfactorily
60-68	E	satisfactorily
35-59	FX	unsatisfactory with the possibility of reassembly
0-34	F	unsatisfactory with mandatory re-study

6. LEARNING RESOURCES (LITERATURE)

6.1. Basics

1. Technologies of restaurant establishments: Lecture notes for applicants of the specialty G13 "Food Technologies", OPP "Food Technologies", full-time and part-time forms of obtaining higher education degree "bachelor" / compiled by F.V. Pertseva , T.I. Marenkova - Sumy, 2025. - 373 p.

2. Technologies of restaurant establishments: Methodological instructions for performing laboratory work for applicants for the specialty G13 "Food Technologies", OPP "Food Technologies", full-time and part-time forms of obtaining higher education degree "bachelor" / compiled by F.V. Pertseva , T.I. Marenkova . - Sumy, 2025. - 76 p.

3. Technologies of restaurant establishments: Methodological instructions for performing independent work for applicants for the specialty G13 "Food Technologies", OPP "Food Technologies", full-time and part-time forms of obtaining a higher education degree "bachelor" / compiled by F.V. Pertseva , T.I. Marenkova - Sumy, 2025. - 283 p.

6.2. Additional

4. The history of the culinary arts [Electronic resource] - <https://www.ecoleducasse.com/en/blog/history-culinary-arts>

5. Oshchypko I. M., Petryshyn N. Z., Blishch R. O. and others. Production technology of restaurant establishments: textbook . Lviv: Publishing house of the Lviv University of Trade and Economics, 2022. — 444 p. — (without the Ministry of Education and Science seal)

6. Maikova S. V., Vivcharuk O. M., Masliychuk O. B., Udud I. R. Restaurant business: educational manual . – Kyiv : Karavela , 2024. – 424 p.

7. General technologies of the food industry. Textbook in 2 parts. Part 2 / compiled by F.V. Pertsevoy , V.I. Ladyka , P.P. Pivovarov, N.G. Grinchenko , N.V. Kamsulina , O.B. Dromenko , O.Yu. Melnyk, O.V. Kotlyar, T.I. Marenkova , S.B. Omelchenko, S.P. Bokovets – Kh.: SNAU, 2021. – 203 p.

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