

DEVELOPMENT OF AN EFFECTIVE RESTAURANT MENU. MENU ENGINEERING. TRENDS IN RESTAURANT BUSINESS

ARTIFICIAL INTELLIGENCE REVOLUTION IN HOTEL AND RESTAURANT BUSINESS

April 23-24th 2024

This Seminar for hospitality managers and hospitality educators is funded by: LA FONDATION POUR LA FORMATION HÔTELIÈRE, 25, Grand'Rue, 1211 Geneva, 11, Switzerland

PROGRAMME:

FACILITATOR: Dr Kateryna Fedosova

DATE: April 23th 2024, Location: Vilniaus Kolegija, Faculty of Business Management, Didlaukio 49 Vilnius, Lithuania

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9:45 Arrival and coffee

10:00 Welcome: Jolita Variakojienė, on behalf of Vilniaus Kolegija and Dr Elizabeth Ineson on behalf of La Fondation pour la Formation Hôtelière; Introductions

10:10 Part 1

12:00 Coffee Break

12:30 Part 2

14:30 Workshop | Presentations and Discussion

15:30 Evaluation, Close and Certificates

DATE: April 24th 2024, Location: Vilniaus Kolegija, Faculty of Business Management, Didlaukio 49 Vilnius, Lithuania

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THE FACILITATOR



Dr Kateryna Fedosova

Dr Kateryna Fedosova, PhD, Associate Professor of the Department of Hotel and Restaurant Business at the Odesa National University of Technology (former Odesa National Academy of Food Technologies), Guest Lecturer at the SRH Dresden School of Management, Head of restaurant consulting group ConsultingHUB, co-owner and art director of the Creative Studio DeFazz, member of the Southern Association of Chefs of Ukraine, International CHRIE, La Foundation pour la Formation Hôtelière and a number of other organizations in the field of Hospitality and Tourism. She is an expert in restaurant business consulting and has an experience for more than 15 years - organizing, developing and promoting restaurants. She is a lecturer in various courses in the field of Restaurant Business - ICT in the Hotel and Restaurant Business, Hotel Operations, Culinary Arts and Technology of Catering Products. She directs course and diploma projects of students, as well as international practice, within the framework of which about 100 students of ONTU annually pass training in the USA, Turkey, Greece, France, Czech Republic and other countries of the world. She regularly reports at international conferences and makes seminars for restaurant managers on innovative technologies for promoting the restaurant on the Internet. She has completed a number of internships in the restaurant business in Europe and Ukraine. The list of basic teaching and methodological works is 18 titles (including a textbook with the stamp of the Ministry of Education and Science of Ukraine "Information technology in the hotel and restaurant business", a monograph "Gastronomy Tourism: typology with accent on Ukraine and Odessa region", etc.). and has more than 100 publications.

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Please note: The presentations will be in English!