



EUROPEAN CONFERENCE

Conference Proceedings



IX International Science Conference
«Promising ways of solving scientific
problems»

December 26 – 28, 2022

Belgium, Brussels

PROMISING WAYS OF SOLVING SCIENTIFIC PROBLEMS

Abstracts of IX International Scientific and Practical Conference

Belgium, Brussels

(December 26 – 28, 2022)

UDC 01.1

ISBN – 978-9-40365-681-6

The IX International Scientific and Practical Conference «Promising ways of solving scientific problems», December 26 – 28, Belgium, Brussels. 235 p.

Text Copyright © 2022 by the European Conference (<https://eu-conf.com/>).

Illustrations © 2022 by the European Conference.

Cover design: European Conference (<https://eu-conf.com/>).

© Cover art: European Conference (<https://eu-conf.com/>).

© All rights reserved.

No part of this publication may be reproduced, distributed, or transmitted, in any form or by any means, or stored in a data base or retrieval system, without the prior written permission of the publisher. The content and reliability of the articles are the responsibility of the authors. When using and borrowing materials reference to the publication is required. Collection of scientific articles published is the scientific and practical publication, which contains scientific articles of students, graduate students, Candidates and Doctors of Sciences, research workers and practitioners from Europe, Ukraine and from neighboring countries and beyond. The articles contain the study, reflecting the processes and changes in the structure of modern science. The collection of scientific articles is for students, postgraduate students, doctoral candidates, teachers, researchers, practitioners and people interested in the trends of modern science development.

The recommended citation for this publication is: Imants M., Kyriukhina N., Kaspars K. Correlation of garlic features. Abstracts of IX International Scientific and Practical Conference. Belgium, Brussels. Pp. 10-11.

URL: <https://eu-conf.com/ua/events/promising-ways-of-solving-scientific-problems/>

**REALIZING THE POSSIBILITY OF CREATING A
COURSE «CULTURE OF GRAPE WINE CONSUMPTION»
FOR THE PROFESSIONAL TRAINING OF FUTURE
TOURISM SPECIALISTS**

Romanenko Olexander

Candidate of Pedagogical Sciences,
Associate Professor, Doctoral Student
NATIONAL PEDAGOGICAL DRAGOMANOV UNIVERSITY
Kyiv, Ukraine

Yalynska Maria

Bachelor student of of specialty 242 «Tourism»
NATIONAL PEDAGOGICAL DRAGOMANOV UNIVERSITY
Kyiv, Ukraine

Shulyak Denys

magister of specialty 242 «Tourism»
National Aviation University Kyiv, Ukraine

Formulation of the problem. Tourism education should not only meet the requirements of the development of the industry, which it provides personnel, but also anticipate these requirements on the basis of forecasting the development of the tourist services market [1, c. 4].

The training program includes theoretical and practical components. The theoretical component is educational disciplines. The practical component is production, production-technological practices, distributed by courses [2, p. 57]. The study of management culture in tourism involves a multidisciplinary synthetic approach to the problem, as well as enrichment of the general culture and thinking skills of students [3, p. 55].

Research on the theory and practice of tourism education is devoted to the works of such domestic scientists as V.K. Fedorchenko, O.O. Lyubitseva, I.G. Smirnov, V.V. Obozny, L.I. Povazhna, M.I. Skrypnyk, G.S. Tsekhmistrova, S.F. Solyanyk, L.V. Chorna, L.V. Malska, Yu.A. Grabovskyi, O.V. Skaliy, T.V. Skaliy, V.I. Stafiychuk, I.M. Dudnyk, O.V. Kolotuha, S.P. Fokin, O.D. Narovlyansky and others. Global changes in all spheres of life, caused by modern new pedagogical professional technologies, rapid integration processes in the world and require a new educational model capable of responding to all the demands of today.

The Greeks, like no other, knew good wine. They were the ones who thoughtfully noticed that the truth is hidden in this noble drink. But only those who treat wine with patience and respect can discover and understand this truth. Here, the usual approach to alcohol consumption, which states that "the more, the better", is completely

inappropriate. Wine should be drunk in small quantities, but of good quality, at the right time and in the right sequence [4].

The purpose of this work is to investigate the possibility of creating and implementing a new course «Culture of grape wine consumption» for the professional training of future tourism specialists, taking into account a sufficient amount of student attention when writing competitive, course, bachelor's, master's theses on wine tourism [5,6].



Presentation of the main research material. The culture of drinking alcoholic beverages originates in the Middle East, long before the emergence of the first powerful civilizations of the Egyptians, Sumerians, and ancient Indians. According to scientists, back in the seventh-eighth millennium BC, when barley and wheat were first sown, it was possible to make low-alcohol drinks. First in the form of beer. Later, when they began to cultivate grapes, people learned to make wine from them. However, even then, the strength of alcoholic beverages did not exceed 10-20 degrees. At first, alcoholic beverages were consumed during religious ceremonies. Then, according to the etiquette of hospitality, they began to be used in domestic use as well [7].

The course «Culture of grape wine consumption» is offered as an elective discipline according to the structural and logical scheme of the educational program for students of the third year in the fifth semester. Future tourism specialists will receive theoretical knowledge and practical skills that are necessary in the field of grape wine preparation to ensure effective service and production-technological activities, knowledge of the types of equipment, inventory, dishes used in bars of various types for the preparation of mixed drinks and products in specialized establishments, where the quality of equipment, inventory, dishes plays a significant role in the proper

organization of service and satisfaction of consumer demand for products and services of the respective institution.

Knowledge of the organization of preparation, service, culture of grape wine consumption is of great importance in our time. Course tasks, theoretical: familiarization with the basic technologies of beverage production; familiarization with the main provisions of the industry, production processes used in bar-type establishments; compilation of the establishment's wine list; organization of flawless operation of institutions of this type and their provision of basic and additional services. Practical: acquiring knowledge and the ability to connect scientific and regulatory provisions with modern industry practice; effective use of skills and abilities in the process of providing services to different segments of the population; acquiring knowledge about the formation of the range of drinks, determining the prospects for its development; resolving production situations, giving them responsibility for the quality of performance of their duties.

As a result of studying the educational component, the student should know: types of bar menus, special menu cards, bar drink cards; organization and technology of serving visitors in bars; assortment and characteristics of strong alcoholic beverages, various types of wines, low-alcohol and non-alcoholic beverages; basic rules for preparation and design of mixed drinks; job duties of a sommelier; wine serving technology; culture and rules of wine consumption. Be able to: pick up dishes, inventory, tools, equipment for bar operation; prepare the bar for work; operate equipment, use inventory, tools; measuring cup; prepare drinks and serve them to consumers; serve in bars of various types and classes; organize a sommelier's workplace; make a wine list; match dishes to different types of wine; serve consumers with wines; to organize a high level of service.

After mastering the educational component, students must have the following competencies: integral - study of a complex of special knowledge regarding the organization of work and customer service in bars, the organization of sommelier work and wine service; formation of students' system thinking and a complex of knowledge in the field.

Perform practically different methods of preparing mixed drinks and match dishes to the type of wine; organize customer service in bars and wine service.

Practically use the entire range of acquired knowledge and skills to achieve success in a competitive environment.

Competence components acquired in the process of studying will increase the competitiveness of future tourism specialists.

General competences: skills in using information and communication technologies. Special (professional, subject) competences: the ability to design the technological process of product production and draw up the necessary regulatory documentation for grape wines. The ability to develop new services (products) using innovative production technologies and customer service. The program learning outcomes are to organize the service and production process taking into account the requirements and needs of consumers and ensure its effectiveness.

Conclusion. There are several current issues that need to be resolved, firstly, we agree with Dr. Liubitseva Olga Head of the Department of Tourism & Regional Studies Taras Shevchenko National University that the tour. education must be ahead of the requirements of the development of the industry, accordingly, according to the structural and logical scheme of the educational program, there is a need for a constant, annual revision of the recommended elective courses; secondly, during round tables, competitions of student scientific works, conferences, discussions, pay attention to and take into account the wishes, recommendations and comments of both stakeholders and students; thirdly, as is known, man acquires, accumulates and improves the experience of cultural viticulture and winemaking for many thousands of years, in some countries wine and bread were the main products that satisfied the needs, were symbols and signs of a happy life, and for the future tourism specialist, this the aspect of knowledge is necessary for high-quality preparation for tour activities and promotion of a healthy model of grape wine consumption, typical of such European countries as, for example, France or Italy; fourth, the American sociologist Daniel Bell defined culture as a system of aesthetic views, moral values and lifestyle, a way of maintaining one's own unique individuality, the American philosopher Lewis Mumford believed that cultural work was more important for human development than physical work, accordingly, the culture of grape consumption wine must be responsible, which ensures the regulation of people's social relations.

References

1. Lyubitseva O.O. Stages of formation of tourism education in Ukraine [Electronic resource] /O.O. Lyubitseva //Geography and tourism. - 2012. - Issue 20.
2. Romanenko O.V. Theoretical principles of training future bachelors of tourism in institutions of higher education. /Tourist regional studies: materials of the scientific and practical seminar of the Department of International Tourism and Country Studies of the National Aviation University: collection of theses. Kyiv: NAU, 2022. 139 p., p. 57.
3. Romanenko O.V. Management culture in tourism. //Psychology and pedagogy in the system of modern humanitarian knowledge of the XXI century: collection of theses of the international scientific and practical conference (Kharkov, Ukraine, December 10-11, 2021). - Kharkiv: Eastern Ukrainian Organization «Center for Pedagogical Research», 2021. - 108 p. P. 55.
4. <https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=&cad=rja&uact=8&ved=2ahUKEwjfoKjHmOj7AhXgCRAIHXXKWDVIQFnoECAo>
5. Yalynska M. V. Improvement of international (inbound) tour business activities on the example of Odesa wine tourism. /Competitive student research paper under the «Travel Professional Group» scholarship program, second round «Future of the tourism industry of Ukraine». //Taras Shevchenko National University of Kyiv, Ukraine, Department of Country Studies and Tourism, Faculty of Geography, K: 2019. - 30 p.

6. Shulyak D. A. Regional analysis of wine tourism in Ukraine. /Master's thesis of the recipient of the « magister» educational degree, specialty 242 «Tourism» of the Department of International Tourism and Country Studies, Faculty of International Relations of NAU, K: 2022. - 59 p.

7.<https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=&cad=rja&uact=8&ved=2ahUKEwjfoKjHmOj7AhXgCRAIHXXKWDVIQFnoECAs>