



## Syllabus of the Academic Discipline «Intellectual Property»

<b>Speciality</b>	<i>G13 Food Technology</i>
<b>Educational program</b>	<i>Craft Food Technologies in the Restaurant Industry</i>
<b>Educational level</b>	<i>Second (Master's) level of higher education</i>
<b>Discipline status</b>	<i>Compulsory</i>
<b>Language</b>	<i>English</i>
<b>Course / semester</b>	<i>Year 1, Semester 2</i>
<b>Number of ECTS credits</b>	<i>3 credits</i>
<b>Distribution by types of trainings and hours of study</b>	<i>Lectures – 12 hours</i> <i>Practical (seminars) – 18 hours</i> <i>Laboratory classes – 0 hours</i> <i>Self-study – 60 hours</i>
<b>Control</b>	<i>Credit</i>
<b>Department</b>	<i>Department of Hotel and Restaurant Business and Craft Technologies, 307 (main building), department website: <a href="http://kafgrb.hneu.edu.ua/">http://kafgrb.hneu.edu.ua/</a></i>
<b>Teacher (-s)</b>	<i>Protasenko Olga, Associate Professor, Candidate of Technical Sciences</i>
<b>Contact information</b>	<i>olha.protasenko@hneu.net</i>
<b>Class days</b>	<i>Lecture: <a href="#">according to the current schedule</a></i> <i>Practice: <a href="#">according to the current schedule</a></i>
<b>Consultations</b>	<i>Group / individual, face-to-face / remote, according to the consultation schedule, PNS chat</i>

**The aim** is to provide students with knowledge of the legal regulation of relations arising in the process of using, managing, and protecting intellectual property.

### Logical structure of the discipline

<b>Prerequisites</b>	<b>Postrequisites</b>
	Pre-Graduation Practical Training

### Content of the discipline

**Content Module 1. Intellectual Property**

**Topic 1. General Provisions on Intellectual Property**

**Topic 2. Intellectual Property in Works (Copyright)**

**Topic 3. Subjective Copyright and Related Rights**

**Topic 4. Intellectual Property in Inventions, Utility Models, and Industrial Designs (Patent Law)**

**Topic 5. Intellectual Property in Legal Means of Individualization of Civil Turnover Participants, Goods, and Services (Commercial Designations)**

**Topic 6. Rights to Other (Non-Traditional) Objects of Intellectual Property**

**Topic 7. Contracts in the Field of Intellectual Property**

### Discipline software and equipment

*Multimedia projector, Personal Learning Systems of S. Kuznets KhNUE, ZOOM*



### **Forms and Methods of Assessment**

The university applies a 100-point cumulative system for evaluating students' learning outcomes. Ongoing assessment is conducted during lectures and practical classes. Its purpose is to check the student's preparedness for performing specific tasks and is evaluated by the sum of points earned. Final assessment includes semester control, which is carried out in the form of a differentiated credit. For disciplines assessed by credit, the maximum number of points obtainable through ongoing assessment during the semester is 100, while the minimum passing threshold is 60. Ongoing assessment includes the following control activities: tasks, current control works.

***More detailed information regarding the assessment system and the accumulation of points for the discipline is provided in the working plan (technological map) of the discipline.***

### **Discipline policy**

Teaching of the discipline is based on the principles of academic integrity. Violations of academic integrity include: academic plagiarism, fabrication, falsification, cheating, deception, bribery, and biased assessment. For violations of academic integrity, students are subject to the following academic responsibility:

***More detailed information regarding competencies, learning outcomes, teaching methods, forms of assessment, and independent work is provided in the Working Programme of the Academic Discipline.***