



LA FONDATION POUR LA FORMATION HÔTELIÈRE

**DEVELOPMENT OF AN EFFECTIVE RESTAURANT MENU. MENU ENGINEERING.  
TRENDS IN RESTAURANT BUSINESS AND FOOD DESIGN.**

**June 8th 2026**

This Seminar for hospitality managers and hospitality educators is funded by:  
LA FONDATION POUR LA FORMATION HÔTELIÈRE,

**PROGRAMME**

**FACILITATOR: Dr Kateryna Fedosova**

**DATE: June 8<sup>th</sup>, 2026**

**Location: Department of Tourism and Hotel Management, Faculty of Management and Business, University of Prešov**

**10:00 Welcome: Dr Anna Šenková, Head of the Department of Tourism and Hotel Management on behalf of Faculty of Management and Business, University of Prešov and Dr Kateryna Fedosova on behalf of La Fondation pour la Formation Hôtelière; Introductions**

**10:15 Development of an effective restaurant menu. Menu engineering**

**11:15 Coffee Break**

**11:30 Food design trends and their impact on customer perception in restaurants**

**12:30 Coffee Break**

**13:00 Trends in restaurant business**

**14:00 Evaluation, Close and Certificates**

## 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, Guest Lecturer at the SRH Dresden School of Management, Marketing Director of EMEA CHRIE, 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 Fondation 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. 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**

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- **the personnel 'behind the scenes'** - those staff, administrators and students who have contributed to the marketing, planning, organisation and execution of the event;
- **you** - the delegates who have agreed to participate in this communication process.