

MINISTRY OF DEFENCE OF UKRAINE

MILITARY ACADEMY (ODESA)

**EDUCATIONAL PROGRAMME
OF THE PROFESSIONAL MILITARY EDUCATION COURSE**

***TACTICAL-LEVEL COMMAND AND STAFF COURSE
FOR LOGISTICS FORCES (FOOD SUPPLY), L-1B (FS)***

Course name, course code in accordance with the Catalogue (if the Catalogue is amended, it is advisable to name it

**Military Accounting
Specialty**

702200 *"Organisation of food supply of troops
(forces), operation and repair of
technical means of food service"*

APPROVED

by the Academic Council of the Military
Academy (Odesa) (protocol dated "____" ____
20_ No._)

Head of the Academic Council
Military Academy (Odesa)
Major General

Andrii KOVALCHUK

Put into effect by Order of the Commandant of
the Military Academy (Odesa) dated " __ " ____
20_ No.

**Odesa
2024**

**LETTER OF AGREEMENT
OF THE EDUCATIONAL PROGRAMME
OF THE PROFESSIONAL MILITARY EDUCATION COURSE**

**TACTICAL-LEVEL COMMAND AND STAFF COURSE
FOR LOGISTICS FORCES (FOOD SUPPLY), L-1V (FS)**

Military Speciality

702200 "Organisation of food supply of troops (forces), operation and repair of technical means of food service"

APPROVED

Director of the Department of Military Education and Science, Ministry of Defence of Ukraine

Volodymyr MIRNENKO
" ____ " _____ 20

APPROVED

Head of the Central Military Education Department, General Staff of the Armed Forces of Ukraine
Colonel

Oleh PAVLOVSKYI
" ____ " _____ 20

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Commander of the Logistics Forces of the Armed Forces of Ukraine
Major General

Volodymyr KARPENKO
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Developed and submitted

Chairman of the working group

Head of the Department of Food and Material Supply, Faculty of Logistics Support Specialist Training, Military Academy (Odesa)
Colonel

Viktor OLEKHNOVYCH
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FOREWORD

Developed by the working group of the Logistics Forces Command of the Armed Forces of Ukraine and the Military Academy (Odesa).

Order of the Command of the Logistics Forces of the Armed Forces of Ukraine dated " ___ " _____ 2024 № ____.

Head of the working group:

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Members of the working group:

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LYTVYNOVSKYI Serhii Anatoliiiovych (guarantor of the educational programme) - PhD in Military Sciences, Associate Professor, Associate Professor of the Department of Food and Material Supply, Faculty of Logistics Support Specialist Training, Military Academy (Odesa);

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PROKOPENKO Hryhorii Anatoliiiovych - teacher of the Department of Food and Material Supply, Faculty of Logistics Support Specialist Training, Military Academy (Odesa);

ACCOUNTED FOR:

- 1. Professional standard of a tactical officer of the Armed Forces of Ukraine.*
- 2. Comments from internal and external stakeholders.*
- 3. Proposals from students.*
- 4. Experience in combat operations.*

**I. PROFILE OF THE EDUCATIONAL PROGRAMME
OF THE PROFESSIONAL MILITARY EDUCATION COURSE**

1 - General Information	
Full name of the higher education institution	Military Academy (Odesa)
Title of the Document on Completion and Scope of the Educational Programme of the Professional Military Education Course	Certificate of completion of the course "Professional course of the tactical level of the Logistics Forces (food supply), L-1B (FS), under VOS 702200". Scope of the educational programme: 30 ECTS credits.
Prerequisites	Availability or obtaining (for cadets) a higher education degree not lower than a bachelor's degree; completion of the basic course of tactical level L-1A; for military personnel: military service as a private or sergeant (sergeant major); for civilians: health condition for military service in the Armed Forces of Ukraine.
Language(s) of instruction	Ukrainian
Duration of the educational programme for the professional education course	Until the update or introduction of a new educational programme.
2 - Aims of the Educational Programme	
Preparation within the tactical level of qualified officers who are competent in organising troops' (forces') food supply, operating and maintaining food service equipment, and capable of performing assigned tasks.	
3 - Characteristics of the Educational Programme	
Subject area	Field of knowledge: "25 Military Sciences, National Security, State Border Security"; Specialty: "254 Troops (Forces) Support" Specialisation: "Food supply of troops (forces)".
The main focus of the educational programme of the professional military education course	The aim of the educational programme is to provide professional military education for military service in typical positions as defined by the professional standard of a tactical level officer under Military Occupational Specialty (MOS) 702200.
Features of the programme	The educational programme is developed taking into account the educational programme of the basic course of the tactical level L-1A, approved by the Chief of the General Staff of the Armed Forces of Ukraine on 29.06.2024 № 97672/C, and the actual experience of combat operations gained during the anti-terrorist operation, the operation of the joint forces and the repulsion of the full-scale invasion of Russia into the territory of Ukraine.
4 - The employability and further education prospects of graduates	
Employability	The initial positions of junior officers, as specified in the professional standard of a tactical level officer.

Further education	Preparation under the educational programme of the professional military education course "Logistics Forces Tactical Level Command Course L-1C (LS)".
5 – Instruction and Assessment	
Teaching and Learning	The main types of classes used to teach the components of the educational programme: lectures; seminars, group exercises, practical group exercises, tactical (tactical-special, tactical-drill) lessons and exercises, independent work, including at the field training base.
Assessment	Assessment of the learning outcomes of course participants include the full range of control measures provided by the programmes of academic disciplines and is carried out on a 100-point scale, ECTS scale and national scale.
6 – Programme Competences	
Military Special Competencies (MSC)	<p>MSC 1 Ability to organise logistical support for units, including the provision of weapons, military and special equipment, material and technical means, transport and engineering infrastructure works and services.</p> <p>MSC 2 The ability to apply knowledge of the art of war, organization of support for modern combined arms battle (operations) under various conditions of professional activity</p> <p>MSC 3 Ability to plan, organise and conduct the main types of combat (hostilities), clearly define combat missions for subordinate and attached units (firepower), navigate in difficult combat conditions;</p> <p>MSC 4 Ability to keep records, write-offs and reports of material and technical assets of the food service.</p> <p>MSC 5 Ability to perform the duties of the head of the food service of a military unit, timely decision-making on the provision of units with material resources of the service, organisation of their storage and movement in stationery and field conditions in peacetime and wartime.</p> <p>MSC 6 Ability to provide the personnel of military unit units with the necessary food, property and equipment for the timely accomplishment of assigned tasks.</p> <p>MSC 7 Ability to organise the work and ensure the correct operation of technical means of the food service, their maintenance and repair in stationery and field conditions in peacetime and wartime.</p> <p>MSC 8 Ability to perform the duties of a logistics officer (in the logistics services).</p>
7 - Programme learning Outcomes	
Military Specialised Training (LOmpt)	<p>LOmpt 1 Determine the technical characteristics and operation procedure of standard weapons and military equipment, the requirements of guidelines for the storage and operation of weapons and military equipment, the rules for the preparation and maintenance of technical documentation of the unit, and to be able to organise unit's logistic support</p> <p>LOmpt 2 To know and understand the general principles of military art, modern armed struggle, general military combat, to be able to effectively command and control a unit in the in primary combat operations at battalion level.</p> <p>LOmpt 3 To effectively use combat capabilities, various forms, and methods of tactics of units in the main types of combat (tactical actions).</p> <p>LOmpt 4 To know and understand the procedure for organising the</p>

	<p>accounting, write-off and reporting of material and technical provision of the food service.</p> <p>LOmpt 5 To know and understand the procedure for organising the work of the food service of military units (subdivisions), interaction between the services of the unit, organisation of catering for personnel in peacetime and in combat conditions, the basics and rules for providing food, equipment and property, the procedure and rules for keeping records of food and material resources of the food service, to be able to perform the duties of the head of the food service of the military unit (subdivision).</p> <p>LOmpt 6 To manage the rational use of products, compliance with the rules of cooking technology, monitor compliance with industrial sanitation and hygiene, organise the operation of technological equipment in military canteens, organise the preparation of food layouts for different categories of servicemen and women and organise nutritious and healthy meals in different conditions, and bake bread in the field.</p> <p>LOmpt 7 To control the quality and appropriateness of the use of food raw materials, products, ready-to-eat meals, to comply with the technology of preparation and implementation of sanitary and hygienic requirements, food safety rules and organise the receipt, storage, accounting of food, to know the technology of production of basic types of food, to perform operations to assess the quality of food and raw materials by organoleptic methods. Know and apply the means of control over the maintenance, storage and determination of food quality in the laboratory, know the nomenclature of food products and their nutritional value.</p> <p>LOmpt 8 To know and understand the basic provisions for the operation of logistics technical means, the procedure for planning and conducting the technological process of preparation, transportation and storage. To organise the operation and maintenance of weighing instruments, operation of field technical equipment and refrigeration equipment, work on technical means of the food service, receive, store and record technical means of the food service.</p> <p>LOmpt 9 To know and understand the procedure for organising the work of logistics officers (by support services), to apply the acquired knowledge in the performance of duties.</p>
8 - Resource Provision for Programme Implementation	
Staffing of the programme	<p>Academic and teaching staff involved in the educational programme are full-time employees of the Military Academy, some of whom hold academic degrees, scientific titles, and have a verified level of scientific and professional activity. The development of professional competences is ensured by professionals with practical experience in their field.</p> <p>The practice-oriented nature of the educational programme involves extensive participation of practitioner specialists whose expertise aligns with the programme's focus, enhancing the synergistic link between theoretical and practical training.</p> <p>The programme director, members of the working group responsible for programme development, as well as the teaching staff delivering the educational programme, meet the requirements established by the Ministry of Defence of Ukraine.</p>
Material and Technical Support	To implement the competences and learning outcomes specified in the educational programme, the material and technical facilities of the

	<p>Military Academy (Odesa) and the Academy's Educational Process Support Centre are used. The material and technical provision meets the requirements for delivering educational services and is sufficient to ensure the quality of the educational process, including: classrooms; computer labs; specialized laboratories; sports halls and sports grounds; library and reading room; multimedia equipment; offices for academic and teaching staff; barracks; dining facilities; and others, etc.</p>
<p>Information and Educational-Methodological Support</p>	<p>Educational and methodological support is developed in accordance with the current regulatory and legislative documents of the Ministry of Education and Science of Ukraine and orders of the Ministry of Defence of Ukraine, and consists of the following materials</p> <ul style="list-style-type: none"> instructional and methodological materials for practical classes; teaching and methodological materials for all types of classes; methodical instructions for the performance of works (projects); methodological instructions for organising independent work; programmes of all types of practical training; diagnostic tools. <p>The library fund is used in the training, including teaching materials, educational and methodological developments of teaching staff.</p> <p>To implement the programme, the virtual learning environment of the Military Academy (Odesa), author's developments, textbooks and manuals and other teaching and methodological materials are used.</p> <p>The official website of the Academy (http://vaodesa.mil.gov.ua/) contains information on educational, scientific and educational activities, structural units, admission rules, contacts, and users have the opportunity to use all available library resources. The technological and material and technical support of the educational process is available.</p>

2. THE LIST OF COMPONENTS OF THE EDUCATIONAL PROGRAMME OF THE PROFESSIONAL MILITARY EDUCATION COURSE AND THE ALIGNMENT OF PROGRAMME COMPETENCIES AND LEARNING OUTCOMES WITH THE COMPONENTS OF THE EDUCATIONAL PROGRAMME

2.1. The list of components of the educational programme (EP)

Code of ac. disc.	Components of the educational programme (academic disciplines/modules)	Number of credits	Form of final control
MP 01	Combat Employment of Mechanised Units	1,3	Credit
MP 02	Logistics Support of Combat Operations	6,7	Examination
MS 01	Food Supply for Military Personnel	3,7	Examination
MS 02	Organisation of Food Supply	8,0	Examination
MS 03	Military Catering and Baking	5,3	Examination
MS 04	Technical Equipment of the Food Service	5,0	Credit
Total for the programme of credits		30,0	

2.2 Alignment of Programme Competencies with Components of the Educational Programme

	MP 01	MP 02	MS 01	MS 02	MS 03	MS 04
MSC 1	+	+	+	+		
MSC 2	+	+				
MSC 3	+	+				
MSC 4			+	+		
MSC 5			+	+	+	+
MSC 6			+	+	+	+
MSC 7			+	+		
MSC 8		+	+	+		

2.3 Alignment of Learning Outcomes with Components of the Educational Programme

	MP 01	MP 02	MS 01	MS 02	MS 03	MS 04
LOmpt 1	+	+	+	+		
LOmpt 2	+	+				
LOmpt 3	+	+				
LOmpt 4			+	+	+	+
LOmpt 5			+	+	+	+
LOmpt 6			+	+	+	+
LOmpt 7			+	+	+	+
LOmpt 8			+	+		
LOmpt 9		+	+	+		

3. DISTRIBUTION OF COMPONENTS OF THE EDUCATIONAL PROGRAMME BY COURSES AND SEMESTERS

№	Discipline Code	NAME OF THE ACADEMIC DISCIPLINE	Distributi on by semesters		ECTS Credits	Number Of Hours					Assessment activities	Independent work	Distribution of Classroom Hours by Years of Study and Semesters							
			Exams	Credits		Total Workload	Contact hours						1st Year	2nd Year	3rd Year	4th Year				
							Total	including												
			Lectures	Group Work, Seminars				Practical, Laboratory Work	1	2							3	4	5	6
			Semesters																	
Number of Weeks per Semester																				
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21
1	MS 01	Combat Employment of Mechanised Units	-	5	1,3	40	32	2	12	18	8	-					40			
																	Cr			
2	MS 02	Logistics Support of Combat Operations	7	-	6,7	200	188	20	68	100	6	6					60	114	20	
																		2	4	
																			E	
3	MP 01	Food Supply for Military Personnel	-	4	3,7	110	88	22	24	42	4	18			58	26				
															12	6				
																Cr				
4	MP 02	Organisation of Food Supply	8	-	8,0	240	194	34	52	108	6	40					62	68	42	36
																	19	8	7	6
																				E
5	MP 03	Military Catering and Baking	8	-	5,3	160	142	40	42	60	6	12					28	32	30	58
																	4	2	2	4
																				E
6	MP 04	Technical Equipment of the Food Service	-	6	5,0	150	106	12	50	44	6	38		18	32	20	28	14		
														4	14	8	4	8		
																		Cr		
Total.			-	-	30,0	900	750	130	248	372	36	114	-	-	-	-	-	-	-	-
Total number of			-	-	30,0	900	750	130	248	372	36	114	-	-	-	-	-	-	-	-
Number of hours per week			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Number of exams			3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1
Number of credits			-	3	-	-	-	-	-	-	-	-	-	-	-	-	1	1	1	-

4. PROGRAMMES OF COMPONENTS OF THE EDUCATIONAL PROGRAMME

Programme of the discipline

MP 01 "COMBAT EMPLOYMENT OF MECHANISED UNITS"

General Objective of the Educational Programme Component:

to provide the cadet with an understanding of the structure and processes that occur in the system of combat support (actions) of a typical battalion unit; the procedure for organising interaction by type of support and management at the level of battalion headquarters, battalion support unit; laying the foundation for mastering standard operating procedures and basic planning and management apparatus.

Upon completion of the educational programme component, the learner should know:

unit command and control processes (by types, branches of the Armed Forces of Ukraine, other military formations formed in accordance with the laws of Ukraine) during preparation and conduct of combat and in daily activities.

processes of comprehensive support of the unit (by types, branches of the Armed Forces of Ukraine, other military formations formed in accordance with the laws of Ukraine) during combat use and daily activities.

organise battle planning in accordance with NATO standard operating procedures (MDMP);

be able to:

plan, organise and apply combat skills of the unit (by types, branches of the Armed Forces of Ukraine, other military formations formed in accordance with the laws of Ukraine);

manage a support unit in the course of preparation and conduct of combat, day-to-day activities in a support unit (by types, branches of the Armed Forces of Ukraine and other military formations formed in accordance with the laws of Ukraine);

apply knowledge of modern armed struggle and general military combat, martial arts, the basics of the combat system of survival of a warrior in various conditions of professional activity;

read and maintain working maps (diagrams), understand the tasks, assess the situation, make decisions as a staff officer in various types of tactical operations.

Organisational and Methodological Guidelines:

The methodology of teaching the discipline is based on the basic principles of didactics (theory of justification and learning). It provides a scientific and pedagogical description of the forms and methods of teaching, indicates the most appropriate combinations to achieve a certain level of learning, determines the conditions for their most effective use.

To achieve the main learning objective, the programme provides for the following forms of learning:

frontal form of learning, when all students perform the same task at the same time under the supervision of a teacher;

group form of training, when students are combined into groups (sections) depending on the staffing structure of the unit, which work in parallel;

individual form of training, when students complete tasks sequentially, one by one.

In this case, depending on the need to achieve levels of knowledge or skills, the teacher should use the following methods

verbal and visual;
training;
situational and cognitive.

The verbal-visual method, in which the teacher systematically and consistently presents the educational material, shows (demonstrates) the subjects studied to obtain new knowledge and form the appropriate imagination.

The training (reproductive) method is based on performing complex actions in accordance with an algorithm (pre-established procedure) determined by the instructor to develop the necessary skills and ensure the coherence of military organisational structures.

Situational and cognitive - in reviewing and discussing real (probable) actions, learning about the experience of commanding troops (forces) in military conflicts and developing information and analytical skills.

The above methods provide students with knowledge, skills, and abilities, but to develop their creative abilities, the class leader should use problem-based learning methods.

Problem-based teaching is when the class leader poses a problem to the students, solves it himself, but at the same time shows the ways of solving it, reveals the course of his thought. The immediate result of problem-based teaching should be that the student learns the method and logic of solving a particular problem, but not yet the ability to apply it independently. This method teaches students how to search for knowledge and helps them develop creative thinking skills.

The search (heuristic) method serves the purpose of gradually bringing students closer to solving problems on their own by first teaching them how to perform certain elements of the solution. It is used during group exercises when the method of finding the optimal solution is determined by the class leader, but the solution is found by the student.

Problem-based methods provide a deep assimilation of knowledge at the level of its creative application, mastery of creative thinking methods, and practical experience.

Material and Technical Support:

Classes should be held in specialised classrooms, which, depending on the subject matter of the classes, should be equipped with information display devices, maps, diagrams, personal electronic computers at the rate of one workplace for no more than two students. It is mandatory to use technical training aids during the training sessions.

Information and Methodological Support:

1. Combat Regulations of the Mechanised and Tank Troops of the Army of the Armed Forces of Ukraine, Part II (Battalion, Company), approved by the Order of the Army Commander of the Armed Forces of Ukraine No. 564 of 30 December 2016, as amended.
2. ACP 3-102(03).01 Doctrine on the Structures of Command Posts (Control Points) in a Joint Operation. K-2021.
3. Combat Regulations of the Army “Structure and Functioning of Command Posts (Control Points) in Operations.” K-2023.
4. General Military Formations in Battle (according to NATO Standards): Textbook. Kyiv: National Defence University of Ukraine named after Ivan Cherniakhovskyi.
5. Training Set of Military Formations (Units) (NDUU) (2018).
6. Order of the Commander-in-Chief of the Armed Forces of Ukraine No. 140 of 11 September 2020 “On Approval of the Interim Procedure for

Drafting Operational (Combat) Documents.”

7. NATO STANDARD. "APP-6", "NATO JOINT MILITARY SYMBOLOGY".

8. Collection of Tactical Calculations with Examples: Textbook / Collective of Authors. – Kyiv: National Defence University of Ukraine named after Ivan Cherniakhovskyi, 2018. 96 p.

9. TCP 3-(00)152(03).01 Procedure “Work of the Commander and Staff of the Tactical Command Level on Battle (Combat Operations) Planning according to NATO Standard Operating Procedures,” 2021.

10. VP 7(5)-00(11)03.01 Methodological Recommendations on Battle Planning and Organisation according to NATO Standards, 2020.

11. Handbook of the NCCP MCTC “Battle Planning and Organisation according to NATO Standards.” – Kyiv, 2019.

12. Military Manual VP 1.0 “Military Leadership.” – Kyiv: General Staff of the Armed Forces of Ukraine, 2016. – 29 p.

13. United States Army Field Manual. Operations. FM 3-07, 2008.

14. Album of Unit Action Diagrams (Squad, Platoon, Company, Battalion) – Lviv: Hetman Petro Sahaidachnyi National Academy of Land Forces, 2018.

15. BP 3(7)-08(11).01 Combat Regulations of the Army “Air Defence Forces of the Army of the Armed Forces of Ukraine.” Order of the Commander of the Army of the Armed Forces of Ukraine No. 215 of 30 March 2021. Army Command of the Armed Forces of Ukraine, March 2021, 136 p., unclassified.

16. SBP 3-00(08).56(57) Combat Regulations of the Army “Air Defence Forces of the Army of the Armed Forces of Ukraine,” Part II (Division, Battery (Group)). Order of the Commander of the Army of the Armed Forces of Ukraine No. 596 of 27 December 2016. Army Command of the Armed Forces of Ukraine, December 2016, 227 p., unclassified.

17. SBP 3-00(08).58(59) Combat Regulations of the Army “Air Defence Forces of the Army of the Armed Forces of Ukraine,” Part III (Platoon, Squad, Crew). Order of the Commander of the Army of the Armed Forces of Ukraine No. 248 of 26 May 2016. Army Command of the Armed Forces of Ukraine, May 2016, 194 p., unclassified.

18. Foreign Armies Handbook (Training and Combat Composition of the “Yellow”), Textbook, Kyiv: National Defence University of Ukraine, 2020.

19. Album of Diagrams: Employment of Russian Federation Armed Forces Units in Major Types of Combat, Kyiv: National Defence University of Ukraine, 2018.

Auxiliary Information Sources

1. Current Issues in the Training and Employment of the Armed Forces of Ukraine during the Conduct of the Anti-Terrorist Operation in Eastern Ukraine. – Kyiv, 2016, inv. 2537. – 136 p.

2. TCP 7-000 (162) 01.01 “Collection No. 1 of Materials on Studying Combat Experience of the Russian-Ukrainian War of 2022.” – Kyiv: Main Directorate for Training and Personnel, General Staff of the Armed Forces of Ukraine, 2022.

3. TCP 7-000 (162)01.02 “Collection No. 2 of Materials on Studying Combat Experience of the Russian-Ukrainian War of 2022.” – Kyiv: Main Directorate for Training and Personnel, General Staff of the Armed Forces of Ukraine, 2022.

4. TCP 7-000 (162)01.03 “Collection No. 3 of Materials on Studying Combat Experience of the Russian-Ukrainian War of 2022.” – Kyiv: Main Directorate for Training and Personnel, General Staff of the Armed Forces of Ukraine, 2022

5. TCP 7-000 (162)01.04 “Collection No. 4 of Materials on Studying Combat Experience of the Russian-Ukrainian War of 2022.” – Kyiv: Main Directorate for Training and Personnel, General Staff of the Armed Forces of Ukraine, 2022.

6. Collection of Tactical Calculations with Examples: Textbook / Collective of Authors. – Kyiv: National Defence University of Ukraine named after Ivan Cherniakhovskiy, 2018. – 96 p.

7. Order of the Ministry of Defence of Ukraine No. 595 of 5 September 2013 “On Approval of the Regulation on Military Transportation by Rail, Sea, River, and Air Transport.”

8. Summary Materials on the Analysis of Task Execution by Army Units (Subunits) during the ATO. – Centre for Operational Support and Military Planning of the Armed Forces of Ukraine, 2016. – 156 p.

9. Summary Materials on the Analysis of Training and Conduct of Operations (Combat Actions) by the Armed Forces of Ukraine during the ATO. – Zhytomyr, 2015. – 111 p.

10. Employment of Mechanised Units in Performing Special Tasks in Modern Armed Conflicts. – Odesa: “Science and Technology,” 2008. – 98 p.

11. VP 7(3)-00(01).01 Interim Instruction on the Process of Analysing Conducted Actions and Training Measures. Centre for Operational Standards and Training Methodology of the Armed Forces of Ukraine, Main Directorate for Training of the Armed Forces of Ukraine, 2019. – 40 p.

12. VP 7(3)-(01-05)03.01 Methodological Recommendations “Organisation, Management, and Improvement of the Fire System in Modern Conditions.” Centre for Operational Standards and Training Methodology of the Armed Forces of Ukraine, Main Directorate for Training of the Armed Forces of Ukraine, 2019. – 120 p.

Auxiliary Information Sources

1. Official website of the Ministry of Defence of Ukraine: <http://www.mil.gov.ua/>

2. Scientific-theoretical and scientific-practical journal "Science and Defence" <http://www.nio.mil.gov.ua/>

3. Official website of the Verkhovna Rada of Ukraine: <http://zakon2.rada.gov.ua/laws/a#Find>

4. Official website: www.vaOdesa.org.ua

Titles of Topics and Distribution of Study Time by Types of Academic Activities

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent work	
1	2	3	4	5	6
		6	6		Topic 1: Fundamentals of combat employment of a mechanised battalion (company) in the main types of combat (tactical actions).
1.	Lecture	2	2		Lesson 1: Organisation, armament, military equipment and combat capabilities of a mechanised (infantry, tank) battalion (company). 1. Place and role of discipline in the educational process. 2. Organisation, armament and combat equipment of a mechanised (motorised infantry, tank) battalion (company) on an armoured personnel carrier (APC) or Infantry Fighting Vehicle (IFV). Technical and tactical characteristics of weapons and military equipment. 3. Combat capabilities of a mechanised battalion (company).
2.	Group Session	2	2		Lesson 2: Organisation, armament, combat capabilities and basics of combat employment of artillery, anti-tank, grenade launcher and anti-aircraft units of a mechanised battalion. 1. Tasks performed by artillery in various types of combat. Purpose, composition, combat order and combat capabilities of regular and attached artillery units of the battalion. 2. Organisational and staffing structure, weapons and combat capabilities of the battalion's machine gun, anti-tank, grenade launcher and anti-aircraft missile platoons. 3. The use of artillery, machine gun, anti-tank, grenade launcher and anti-aircraft missile units of the battalion in the main types of combat.
3.	Seminar	2	2		Lesson 4. Organisation, weapons, military equipment, combat capabilities of a mechanised (motorised infantry, tank) battalion (company) and its combat units. 1. Organisation, armament and combat equipment of a mechanised (motorised infantry, tank) battalion (company) on an armoured personnel carrier (APC) or Infantry Fighting Vehicle (IFV). Technical and tactical characteristics of weapons and military equipment. 2. Combat capabilities of a mechanised battalion (company). 3. Tasks performed by artillery in various types of combat. Purpose, composition, combat order and combat capabilities of regular and attached artillery units of the battalion. 4. Organisational and staff structure, weapons and combat capabilities of the battalion's machine gun, anti-tank, grenade launcher and anti-aircraft missile platoons. 5. The use of artillery, machine gun, anti-tank, grenade launcher and anti-aircraft missile units of the battalion in the main types of combat.
		2	2		Topic 2. Fundamentals of the use of motorised infantry (tank) brigade (regiment) of the armies of neighbouring states.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent work	
1	2	3	4	5	6
4.	Lecture	2	2		<p>Lesson 1: Fundamentals of combat employment of a motorised infantry (tank) brigade (regiment) of the armies of neighbouring states.</p> <p>1. Organisational and staffing structure, tactical and technical characteristics of weapons and military equipment of a motorised rifle (tank) brigade (regiment).</p> <p>2. Fundamentals of combat employment of a motorised rifle (tank) brigade (regiment) in offensive combat (purpose, tasks, combat order, tactical standards).</p> <p>3. Fundamentals of combat employment of a motorized rifle (tank) brigade (regiment) in defensive combat (purpose, tasks, combat order, tactical standards).</p>
		12	12		Topic 3: Defensive combat of a mechanised battalion (company).
5.	Lecture	2	2		<p>Lesson 1: Preparation and conduct of defensive combat by a mechanised battalion (company).</p> <p>1. Mechanised battalion (company) in defensive combat.</p> <p>2. Conducting a defensive battle. Features of manoeuvre defence.</p>
6.	Group Session	2	2		<p>Lesson 3: Preparing for defensive combat (military decision-making process (MDMP)).</p> <p>1. The work of the battalion commander and staff in organising defensive combat Military decision-making process (MDMP). Stages of planning and their content.</p> <p>2. Responsibilities of officials in the stages of military decision-making (MDMP).</p>
7.	Group Session	2	2		<p>Lesson 5. Military decision-making process (MDMP).</p> <p>1. Analysis of the received task.</p> <p>2. Development of options for action.</p> <p>3. Analysis of options for action.</p>
					<p>Tactical task number 1.</p> <p>Transition of the BTG to defence in the absence of a collision with the enemy.</p>
8.	Group Exercise	6	6		<p>Lesson 7. Transition of a BTG to defence in the absence of a collision with the enemy.</p> <p>1. Understanding the task, assessing the situation (according to the military decision-making process (MDMP)).</p> <p>2. Development of courses for action (COAs). Analysis and justification (COAs).</p> <p>3. Developing a plan and drawing it on a working map.</p> <p>4. Modular control.</p>
		10	10		Topic 4. Movement of a mechanised battalion (company).
9.	Lecture	2	2		<p>Lesson 1: March of a mechanised battalion (company).</p> <p>1. Mechanised battalion (company) on the march.</p>

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent work	
1	2	3	4	5	6
					2. Methods of calculating the march of a mechanised battalion
10.	Practical Session	6	6		Lesson 3. March of a mechanised battalion. 1. Analysis of the received task. 2. Construction of the marching order, distribution of forces and means in the column. 3. Calculation of the march of a mechanised battalion.
11.	Group Session	2	2		Lesson 4. Transporting a mechanised battalion by various means of transport. 1. Organise and carry out the transport of a mechanised battalion. 2. Methods of calculating the cost of transporting a battalion by rail.
		10	10		Topic 5. Offensive combat of a mechanised battalion (company).
12.	Lecture	2	2		Lesson 1 Preparation and conduct of an offensive battle by a mechanised battalion (company). 1. Mechanised battalion (company) in offensive combat. Purpose, types and conditions of the offensive. 2. Conducting an offensive battle.
					Tactical task 2. Moving the BTGr to the offensive from a position of direct contact with the enemy with the regrouping of units
13.	Group Exercise	8	8		Lesson 3: Decision-making for an offensive battle. 1. Awareness of the task, assessment of the situation (according to the military decision-making process (MDMP)). 2. Development of courses for action (COAs). Analysis and justification (COAs). 3. Developing a plan and drawing it on a working map.
Total for discipline		40	40		

Programme of the discipline
MP 02 "LOGISTICS SUPPORT OF COMBAT OPERATIONS"

General Objective of the Educational Programme Component:

providing knowledge of the processes of managing logistics services and subordinate logistics units; understanding the processes of comprehensive support of units; developing skills in planning logistics support for various types of combat (march) using standard operating procedures; mastering rational methods of officer's work, developing creative thinking to solve complex professional problems; bringing diverse knowledge into a single toolkit for successful task performance.

Upon completion of the educational programme component, the learner should be able to:

organisational structure and tasks of logistics;
organisation and management of military economy of a military unit;
organisational and staffing structure, tasks and capabilities of logistics support bodies, the basics of their application in various types of tactical actions;
organisation of supply of material resources to the rear;
basics of logistics planning and record keeping using LOGFAS software.
organisation of logistics support for the mobilisation and bringing military units to combat readiness;
organisation of logistics planning in accordance with NATO standard operating procedures (MDMP);
basics and rules of logistics support during preparation and during combat (march);

be able to:

manage the logistics support service (by specialisation) of a military unit and organise its work during preparation and during combat (march);
to make decisions and manage units during combat missions, regarding logistics support;
to organise the protection, security and defence of material and technical provision and logistics support forces;
read tactical symbols used to display the logistical situation;
read and maintain working maps (diagrams), understand tasks, assess the situation, make decisions as a logistics officer in various types of tactical actions;
use the LOGFAS software package to solve logistics reporting tasks.

Organisational and Methodological Guidelines:

The methodology of teaching the discipline is based on the basic principles of didactics (theory of justification and learning). It provides a scientific and pedagogical description of the forms and methods of teaching, indicates the most appropriate combinations to achieve a certain level of learning, determines the conditions for their most effective use.

To achieve the main learning objective, the programme provides for the following forms of learning:

frontal form of learning, when all students perform the same task at the same time under the supervision of a teacher;

group form of training, when students are combined into groups (sections) depending on the staffing structure of the unit, which work in parallel;
individual form of training, when students complete tasks sequentially, one by one.

In this case, depending on the need to achieve levels of knowledge or skills, the teacher should use the following methods
verbal and visual;
training;
situational and cognitive.

The verbal-visual method, in which the teacher systematically and consistently presents the educational material, shows (demonstrates) the subjects studied to obtain new knowledge and form the appropriate imagination.

The training (reproductive) method is based on performing complex actions in accordance with an algorithm (pre-established procedure) determined by the instructor to develop the necessary skills and ensure the coherence of military organisational structures.

Situational and cognitive - in reviewing and discussing real (probable) actions, learning about the experience of commanding troops (forces) in military conflicts and developing information and analytical skills.

The above methods provide students with knowledge, skills, and abilities, but to develop their creative abilities, the class leader should use problem-based learning methods.

Problem-based teaching is when the class leader poses a problem to the students, solves it himself, but at the same time shows the ways of solving it, reveals the course of his thought. The immediate result of problem-based teaching should be that the student learns the method and logic of solving a particular problem, but not yet the ability to apply it independently. This method teaches students how to search for knowledge and helps them develop creative thinking skills.

The search (heuristic) method serves the purpose of gradually bringing students closer to solving problems on their own by first teaching them how to perform certain elements of the solution. It is used during group exercises when the method of finding the optimal solution is determined by the class leader, but the solution is found by the student.

Problem-based methods provide a deep assimilation of knowledge at the level of its creative application, mastery of creative thinking methods, and practical experience.

Material and Technical Support:

Classes should be held in specialised classrooms, which, depending on the subject matter of the classes, should be equipped with information display devices, maps, diagrams, personal electronic computers at the rate of one workplace for no more than two students. It is mandatory to use technical training aids during the training sessions.

Information and methodological support:

1. Instruction on the Organisation of Material Support for Servicemen of the Armed Forces of Ukraine in Peacetime and Special Periods: Order of the Ministry of Defence of Ukraine No. 232 of 29 April 2016.
2. Norms of consumption of fuel, oils, greases and special liquids during the operation, repair and conservation of military equipment and weapons of the Armed Forces of Ukraine, approved by the Order of the Minister of Defence of Ukraine of 06.01.1999 No. 01.

3. Temporary Instruction on Bathing and Laundry Services for Personnel of the Armed Forces of Ukraine in Peacetime and Special Periods, approved by the Commander of Military Unit A2516, No. 312 of 28 December 2017.
4. Standards for Accumulation, Storage, and Echeloning of Non-Depletable Stocks of Missiles and Ammunition in the Armed Forces of Ukraine in Peacetime, approved by the Order of the Chief of the General Staff of the Armed Forces of Ukraine No. 4 of 15 July 2008 (as amended by the Order of the General Staff of the Armed Forces of Ukraine of 20 July 2016).
5. Standards for Irrecoverable Losses, Equipment Repair Turnover, and Consumption of Other Material Resources in Operations of the Armed Forces of Ukraine, enacted by the Order of the Chief of the General Staff of the Armed Forces of Ukraine No. 2 of 26 January 2016.
6. Collection of Combat Sets and Standards of Military Stocks of Missiles and Ammunition in the Armed Forces of Ukraine, approved by the Order of the Commander of the Armed Forces of Ukraine No. 3 of 27 May 2003.
7. Instruction on Preparation and Conduct of Mobilisation Deployment of the Armed Forces of Ukraine, approved by the Order of the Ministry of Defence of Ukraine and the General Staff of the Armed Forces of Ukraine of 15.12.2017 No. 19.
8. On the introduction of samples and forms of documents on the preparation and conduct of mobilisation deployment of the Armed Forces of Ukraine into official activities, approved by the mobilisation directive of the General Staff of the Armed Forces of Ukraine of 03.07.2018 No. 321/1260, RESTRICTED.
9. Regulation on the Procedure for the Creation, Storage, Renewal (Replacement), and Use of Fixed Stocks of Logistics Equipment and Other Logistics Material Resources in the Armed Forces of Ukraine, approved by Order of the Ministry of Defence of Ukraine of 13.05.2016 No. 6t.
10. On Approval of the Procedure for Determining the Objectively Necessary Amount of Fuel for Household Needs in the Armed Forces of Ukraine: Order of the Ministry of Defence of Ukraine of 19.10.2018 No. 524.
11. On Approval of the Procedure for the Use of Apartment Property in the Ministry of Defence of Ukraine and the Armed Forces of Ukraine: Order of the Ministry of Defence of Ukraine of 30.01.2019 No. 34.
12. Methodological recommendations on the organisation of logistics support in the base camps of brigades (battalions), company (platoon) strongholds and combat positions. - Kyiv: Logistics of the Armed Forces of Ukraine, 2016. - 19 p.
13. Methodological recommendations on the organisation and escort of columns. - Kyiv: Logistics of the Armed Forces of Ukraine, 2016. - 9 p.
14. Combat Regulations of the Mechanised and Armoured Forces of the Land Forces of the Armed Forces of Ukraine. Part I. Brigade. – Kyiv: Land Forces Command of the Armed Forces of Ukraine, 2016.
15. Combat Regulations of the Mechanised and Armoured Forces of the Land Forces of the Armed Forces of Ukraine. Part II. Battalion, Company. – Kyiv: Land Forces Command of the Armed Forces of Ukraine, 2016.
16. Doctrine “Joint Logistics,” SP 4-00(30)03.01.
17. Doctrine "Application of Logistics Forces", VCP 4-32(03).01.
18. Doctrine "Logistics Forces", VKP 4-32(41).01.
19. Doctrine of Logistic Support of the Land Forces of the Armed Forces of Ukraine, VKP 4-00(11).01.
20. Doctrine "On the organisation of movements and transportations in the Armed Forces of Ukraine", VKP 4-00(03).01.
21. Doctrine "Provision of material and technical means, works and services", VKP 4-179(03).01.
22. Combat Statute "Logistics of the Land Forces of the Armed Forces of Ukraine (tactical level)", VP 4-32(11).01.

23. Combat Statute "Logistics Operations of the Armed Forces of Ukraine (tactical level)", BP 4-146(11).01.
24. Combat Statute "Troop Deployment Operations (Tactical Level)", VP 4-147(11).01.
25. Doctrine "Infrastructural Support of the State Defence Forces", VKP 4-144(03).01.
26. Procedure "Work of the Commander and Staff of a Tactical Command Level in Planning Combat (Operations) according to NATO Standard Operating Procedures" (Brigade (Regiment), Battalion Headquarters and Equivalent), TKP 3-(00)152(03).01.
27. Methodological Recommendations on Planning and Organising Combat According to NATO Standards (Brigade (Battalion) Headquarters and Equivalent), VP 7(5)-00(11)03.01.
28. On Approval of the Temporary Procedure for Preparing Operational (Combat) Documents, approved by the Order of the Commander-in-Chief of the Armed Forces of Ukraine No. 140 of 11 September 2020.
29. On Approval of the Regulation on Military Transport by Rail, Sea, River and Air: Order of the Ministry of Defence of Ukraine of 05.09.2013 No. 595.
30. Bulgakov R.V. Specialised software LOGFAS. Part I. Logistics reporting: a textbook - Odesa: Military Academy (Odesa), 2023. 80 p.

Auxiliary

31. Logistics support of a mechanised (tank) battalion in combat and other operations. Part I. Logistics support: a textbook / E.A. Ivanchenko et al: Military Academy, 2018. 316 p.
32. Registration and maintenance of combat documents of logistics support (by logistics services) of a military unit (subdivision): a textbook / O.M. Maslii et al: Military Academy, 2020. 190 p.
33. Military rear. Basics of logistics support of military units (subunits), tactical groups: K.: Rear of the Armed Forces of Ukraine, 2015. 270 p.

Titles of Topics and Distribution of Study Time by Types of Academic Activities

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
		120	120		SECTION 1. Fundamentals of logistics support of troops (forces).
		16	16		Topic 1: General provisions of the organisation of logistics support.
1.	Lecture	2	2		Lesson 1: Comprehensive support of combat and daily activities of military units. 1. Comprehensive support of combat and daily activities of military units. 2. The system of logistics support of the Armed Forces of Ukraine.
2.	Lecture	2	2		Lesson 2. Logistics. Basic concepts. 1. The concept of logistics. 2. Functional areas of logistics. 3. Object, subject, basic concepts and tasks of logistics.
3.	Group Session	2	2		Lesson 3: The system of logistics support for troops. 1. Tasks, types, objects of the system of logistics support of troops. 2. Measures of logistics support of a military unit.
4.	Group Session	2	2		Lesson 4. Forces and means of logistics support. 1. Forces and means of logistics at the military level. 2. Forces and means of logistics support of the operational level. 3. Forces and means of logistics support of the strategic level.
5.	Group Session	2	2		Lesson 5. The system of technical support of troops' actions. 1. The concept of the system of technical support of troops. 2. Measures of technical support of a military unit.
6.	Group Session	2	2		Lesson 6. Forces and means of technical support. 1. Forces and means of technical support of the military level. 2. Forces and means of technical support of the operational level. 3. Forces and means of technical support of the strategic level.
7.	Group Session	2	2		Lesson 7. Symbols used in logistics documents. 1. General requirements for the application of symbols. Amplifiers. 2. Symbols used in logistics support documents.
8.	Seminar	2	2		Lesson 8. Organisation of logistics support for troops (forces). 1. Comprehensive support of combat and daily activities of military units 2. The system of logistics support of troops. 3. The system of technical support of troops' actions.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
		10	10		Topic 2. Organisation and maintenance of military economy.
9.	Group Session	2	2		Lesson 1: Fundamentals of organising and maintaining military economy in a military unit. 1. Tasks, structure, trends in the development of military economy. 2. Fundamentals of organisation and management of military economy in a military unit. 3. Organisation and management of company economy.
10.	Practical Session	4	4		Lesson 2: Company premises and their maintenance 1. Maintenance of sleeping quarters for personnel. 2. Maintenance of the welfare room 3. Maintenance of a room for storing company property and personal belongings 4. Maintenance of a washing room, toilet, shower room and drying room for drying uniforms and shoes.
11.	Group Session	2	2		Lesson 3: Fundamentals of organising and maintaining the military economy of military units during their stay in training centres, camps and exercises. 1. Organisation of the work of the military unit's services for the preparation, maintenance of training centres (camps) and provision of troops during their stay in them. 2. Providing military units with material and technical means and services of logistics services during their stay in training centres and camps. 3. Support of exercises. The role of logistics services in exercises.
12.	Seminar	2	2		Lesson 4. Organisation and management of military economy. 1. Basics of organising and maintaining military economy in a military unit. 2. Organisation and management of company economy. 3. Fundamentals of organising and maintaining the military economy of military units during their stay in training centres, camps and exercises.
		20	20		Topic 3: Organisation of provision of material and technical means, works and services.
13.	Group Session	2	2		Lesson 1: General provisions for the provision of material and technical means, works and services. 1. Purpose, principles and functions of providing troops with material and technical means, works and services. 2. Classes of material and technical means.
14.	Group Session	2	2		Lesson 2. Material resources and their stocks. 1. Stocks of material resources. 2. Settlement and delivery units. 3. Norms of accumulation, maintenance and echeloning of inventories.
15.	Group Session	2	2		Lesson 3. Material support of troops. 1. Planning of troop supply. Initial data for planning. 2. The procedure for manning troops with material resources.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
16.	Group Session	2	2		Lesson 4. Technical resources of support services. 1. Technical means of the rear by type of support. 2. The procedure for manning troops with technical means.
17.	Practical Session	4	4		Lesson 5. Preparation of the calculation of material and technical resources (by specialisation). 1. Methodology for calculating the provision of material and technical resources. 2. Calculation of the provision of material and technical resources.
18.	Group Session	4	4		Lesson 6. Units of material support of a military unit. 1. Purpose, tasks, capabilities and organisational structure of the logistics platoon. 2. Purpose, tasks, capabilities and organisational structure of a logistics battalion.
19.	Group Session	2	2		Lesson 7. Technical support units of a military unit. 1. Purpose, tasks, capabilities and organisational structure of the technical support platoon. 2. Purpose, tasks, capabilities and organisational structure of a repair and restoration battalion.
20.	Seminar	2	2		Lesson 8. Provision of material and technical means, works and services. 1. Material resources and their stocks. 2. Material support of troops. 3. Logistics units of a military unit.
		14	14		Topic 4. Organisation of transport support of troops.
21.	Lecture	2	2		Lesson 1: The system of organisation of movements and transportations. 1. Fundamentals of the organisation of military transport. Types of transport. 2. Structure of transport support bodies.
22.	Group Session	2	2		Lesson 2: Organisation of military road transport (MRT). 1. Basic provisions for the organisation of military road transport. 2. Organisation of loading and unloading operations. 3. Principles of organisation of supply and evacuation of material resources.
23.	Group Session	2	2		Lesson 3: Forces and means of transport support. 1. Purpose, tasks, capabilities and organisational structure of a separate automobile battalion. 2. Purpose, tasks, capabilities and organisational structure of a separate automobile brigade.
24.	Group Session	2	2		Lesson 4. Rules for the carriage of dangerous goods. 1. Guidance documents on the transport of dangerous goods. 2. Basic provisions for the organisation of dangerous goods transport.
25.	Group Session	2	2		Lesson 5. Organisation of military transport by rail, water and air. 1. Basic requirements for the transport of troops. 2. Calculations of transportation and loading of troops. Logistics support.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
26.	Consultation	2	2		Class 6. Consultation.
27.	Seminar	2	2		Lesson 7. Organisation of transport support for troops. 1. The system of organising movements and transportations (transportation). 2. Organisation of military road transport. 3. Organisation of military transport by rail, water and air.
		30	30		Topic 5. Fundamentals of the use of forces and means of material support.
28.	Lecture	2	2		Lesson 1: General provisions on the work of logistics services in preparation for and during combat operations. 1. Responsibilities of military unit officials in organising logistics support. 2. Combat and planning documents on logistics support.
29.	Group Session	2	2		Lesson 2: Fundamentals of logistics support of military units in combat and other operations. 1. Preparation, deployment and movement of the rear. Ways of supply and evacuation. 2. Organisation of rear reconnaissance and logistics interaction. 3. Use of the local industrial base for troop supply and other tasks.
30.	Group Session	2	2		Lesson 3: Organisation of logistics support for a military unit in preparation for and during combat. 1. Content of logistics support measures in preparation for combat. 2. Actions of forces and means of logistics support during the battle. 3. Temporary logistics support bodies.
31.	Group Session	2	2		Lesson 4. Organisation of the supply of material resources. 1. Principles and conditions for the organisation of the supply of material resources. 2. Forces and means of transportation, the basics of their use in combat. 3. The work of military unit officials in planning and organising supply and evacuation.
32.	Group Session	4	4		Lesson 5. Maintaining a working map by the head of the logistics service. 1. The procedure for drawing up and maintaining a work card. 2. Preparation of a working map in preparation for a battle (march).
33.	Group Session	4	4		Lesson 6. Organisation of protection, security and defence of logistics units. 1. Organisation of protection and camouflage of logistics units. 2. Organisation of protection and defence of the area of deployment of logistics units. 3. Plan for the protection, security and defence of the logistics unit.
34.	Practical Session	6	6		Lesson 7. Organisation of protection, security and defence of a logistics platoon. 1. Selection and justification of the location of the unit. 2. Drawing up a plan for the protection and defence of the area where the logistics unit is located.
35.	Seminar	2	2		Lesson 8. Organisation of logistics support for a military unit in preparation for and during combat. 1. Actions of forces and means of logistics support during the battle.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
					2. Organisation of supply of material resources. 3. Organisation of protection, security and defence of logistics units.
36.	Group Session	2	2		Lesson 9. Peculiarities of logistics support of troops in different conditions. 1. Features of logistics support of troops at night. 2. Features of logistics support of troops in winter. 3. Features of logistics support of troops in forest and mountainous areas.
37.	Group Session	2	2		Lesson 10. Peculiarities of logistical support of troops in the course of repulsion of open aggression of the russian federation by Ukraine. 1. Features of preparation, deployment and movement of logistics units. 2. Peculiarities of providing troops with material and technical means and services. 3. Features of logistics management (by logistics services) of a mechanised brigade.
38.	Seminar	2	2		Lesson 11: Peculiarities of logistics support of military formations in peacekeeping operations and armed conflicts. 1. Peculiarities of logistics support of NATO military formations in peacekeeping operations. 2. Features of logistics support of the contingents of the Armed Forces of Ukraine in peacekeeping operations. 3. Features of logistics support of troops during the Armenian-Azerbaijani conflict.
		34	30	4	Topic 6. Certificate course on the use of NATO's specialised software LOGFAS.
39.	Group Session	2	2		Lesson 1: Introduction to the LOGFAS course. 1. Familiarisation with the course structure. 2. INITIAL ASSESSMENT.
40.	Group Session	5	4		Lesson 2: Overview of the specialised software LOGFAS. 1. Purpose, tasks to be solved, set of tools. 2. Demonstration of the capabilities of LOGFAS software. 3. The structure of logistical support accounting in the Armed Forces of Ukraine. 4. Installation of LOGFAS v.7.2.0.
				1	Terminology of the LOGFAS software. 1. Dictionary of basic terms.
41.	Group Session	2	2		Lesson 3. LOGFAS Connection Manager (LCM) module. 1. Create, edit and delete databases. 2. Export and import of databases. 3. Updating databases. The concept of networking.
42.	Group Session	5	4		Lesson 4. Geographical Data Management Module (GEOMAN). 1. Setting up the GEOMAN module. 2. Create, edit and delete data on logistics infrastructure objects.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
					3. Export and import geographic data.
				1	Terminology of the LOGFAS software. 1. Glossary of basic terms.
43.	Group Session	7	6		Lesson 5. LOGFAS Data Management Module (LDM). 1. Setting up the LDM module. 2. Creating, editing and deleting capabilities. 3. Manage data slices (profiles of the state of force availability). 4. Export and import of data on forces and means. 5. Exchange of data slices (reports).
				1	The concept of Reportable Item Code (RIC). 1. Working with RIC databases. Units of measurement.
44.	Practical Session	7	6		Lesson 6. Workshop on the use of LOGFAS tools. 1. Complex task (Mission #1). 2. Typical mistakes of operators when working with LOGFAS, system failures and ways to eliminate them.
				1	Accounting of International Technical Assistance (ITA). 1. Repetition of the material. Preparation for the output control.
45.	Practical Session	2	2		Lesson 9. Algorithm of the LOGFAS Software operator. 1. Algorithm of actions in the LCM module. 2. Algorithm of actions in the GEOMAN module. 3. Algorithm of actions in the LDM module.
46.	Practical Session	4	4		Lesson 11: FINAL ASSESSMENT. 1. Complex task (Mission #2). 2. Certification of course participants.
		80	74	6	SECTION 2. Logistical support of combat operations.
		16	16		Topic 7. Organisation of logistics support for mobilisation and bringing a military unit to combat readiness.
47.	Lecture	2	2		Lesson 1: Mobilisation and bringing a military unit to combat readiness. 1. General provisions of mobilisation deployment of troops. 2. Organisation of logistical support for mobilisation and bringing a military unit to combat readiness.
48.	Group Session	2	2		Lesson 2: Organisation of material support for the mobilisation and bringing a military unit to combat readiness. 1. Material and technical support for the mobilisation and bringing a military unit to combat readiness. 2. Procedure for the creation, storage, renewal (replacement) and use of fixed stocks of material and technical means. 3. Standards for the maintenance of fixed stocks of material and technical resources for the mobilisation and bringing a military unit into combat readiness.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
49.	Group Session	2	2		Lesson 3: Documents on logistical support for the mobilisation and bringing a military unit to combat readiness. 1. Personal documents of the chief of the logistics service on mobilisation and bringing the military unit into combat readiness. 2. Methods of calculations. 3. Logistical support for combat cohesion of a military unit.
50.	Practical Session	2	2		Lesson 4. Development of planning documents for logistical support of mobilisation and bringing a military unit into combat readiness (by specialisation) 1. Development of a calendar plan for the main events of the service chief.
51.	Practical Session	6	6		Lesson 5. Development of calculation and reference documents for logistical support of mobilisation and bringing a military unit into combat readiness (by specialisation) 1. Drawing up a schedule for the removal of stocks of material resources (...) to the area of concentration. 2. Drawing up a calculation of the lifting of stocks of material resources of a military unit. 3. Drawing up a calculation of the provision of material and technical means of the service. 4. Making other calculations: Calculation for the issuance of technical means of service to units. Calculation of the schedule of decommissioning and bringing technical means of the service into readiness for use. Calculation of surplus service equipment delivery. Calculation of catering, provision of bread and water for personnel.
52.	Seminar	2	2		Lesson 6. Organisation of logistical support for mobilisation and bringing a military unit to combat readiness. 1. General provisions of mobilisation deployment of troops. 2. Organisation of logistics support for mobilisation and bringing a military unit into combat readiness.
		16	14	2	Topic 8: NATO Standard Operating Procedures.
53.	Group Session	2	2		Lesson 1: Methods and content of work of logistics management bodies of military units. 1. Methods of work of logistics management bodies. 2. Sequence and content of work of logistics management bodies.
54.	Group Session	2	2		Lesson 2. General principles of the military decision-making process (MDMP). 1. History of the development of operations planning (warfare) of NATO member states. 2. Combat documents.
55.	Group Session	2	2		Lesson 3. STAGE 1: Receipt of mission. 1. Preparation (collection) of initial data, determination of priority measures to prepare logistics units for combat (march). 2. Calculation of time. Orientation of subordinates in preparation for combat (march). 3. Drawing the initial tactical and logistical situation on the working map of the chief of logistics. 4. Development of proposals for logistical support to the preliminary order of WARNO#1.
56.	Group	2	2		Lesson 4. STAGE 2: Mission analysis. Part 1.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
	Session				1. Understanding the task set by the higher command authority and the commander. 2. Tasks and procedure for conducting logistics reconnaissance (reconnaissance).
57.	Group Session	4	2		Lesson 5. STAGE 2: Mission analysis. Part 2. 1. Assessment of the situation and conclusions from it. 2. Calculations of the need and provision of the military unit with material resources. 3. Development of proposals for logistical support to the prior order of WARNO#2.
				2	Preparation of the logistics management center (LMC) to develop a variant of the logistics plan. 1. Content of the plan for the use of logistics units. 2. Formalised document of the plan for the use of logistics units.
58.	Group Session	2	2		Lesson 6. STAGES 3-6. 1. Course of action (SOA) development. 2. Analysing options for action (war game / modelling). COA Analysis (War Game). 3. Comparison of courses for action. COA Comparison. 4. Approval of the course of action. COA Approval.
59.	Group Session	2	2		Lesson 7. STAGE 7. Development of a logistics plan. Production, Dissemination and Transition orders. 1. Development, coordination and approval of the logistics plan. 2. Clarification, amendment of OPLAN/OPORD.
		24	24		Topic 9: Organisation of logistics support of a military unit on the march.
60.	Group Session	2	2		Lesson 1: Measures of logistical support of military units in combat and other operations. 1. Preparation, deployment and movement of the rear. Ways of supply and evacuation. 2. Organisation of logistics (rear) intelligence and logistics interaction (by rear services). 3. Use of the local industrial and economic base to supply troops and solve other problems.
61.	Group Session	2	2		Lesson 2: Logistics support of a mechanised brigade on the march. 1. Preparation and marching order of the rear on the march. Defence, protection and defence of the rear. 2. Material support of the brigade during preparation and during the march. 3. Management of the rear.
		20	20		Complex tactical task No. 1 "Logistics support of a military unit on the march".
62.	Group exercise	4	4		Lesson 3. STAGE 1: Receiving the task. Receipt of mission. 1. Preparation (collection) of initial data, determination of priority measures to prepare logistics units for the march. 2. Calculation of time. Orientation of subordinates in preparation for the march.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
					3. Drawing the initial tactical and logistical situation on the working map of the chief of logistics. 4. Development of proposals for logistical support to the preliminary order of WARNO#1.
63.	Group exercise	4	4		Lesson 4. STAGE 2: Mission analysis. Part 1. 1. Awareness of the task set by the higher command authority and the commander. 2. Tasks and procedure for conducting logistics reconnaissance (reconnaissance).
64.	Group exercise	4	4		Lesson 5. Stage 2: Mission analysis. Part 2. 1. Assessment of the situation and conclusions from it. 2. Calculations of the need and provision of the military unit with material resources. 3. Development of proposals for logistical support to the prior order of WARNO#2.
65.	Group exercise	2	2		Lesson 6. STAGES 3-6. 1. Course of action (COA) development. 2. Analysing options for action (war game / modelling). COA Analysis (War Game). 3. Comparison of courses for action. COA Comparison. 4. Approval of the course of action. COA Approval.
66.	Group exercise	4	4		Lesson 7. STAGE 7. Developing a logistics plan. Orders Production, Dissemination and Transition. 1. Development, coordination and approval of the logistics plan. 2. Clarification, amendment of OPLAN/OPORD.
67.	Group exercise	2	2		Lesson 8. Management of logistics units of a military unit during the march. 1. Management of logistics units during the march. 2. Situational tasks (actions for introductory ones).
		24	20	4	Topic 10. Organisation of logistics support of a military unit in defence.
		24	20	4	Complex tactical task №2 "Logistics support of a military unit in defence".
68.	Group exercise	4	4		Lesson 1. STAGE 1: Receiving the mission. Receiving the mission. 1. Preparation (collection) of initial data, identification of priority measures to prepare logistics units for defence. 2. Calculation of time. Orientation of subordinates to prepare for defence. 3. Drawing the initial tactical and logistical situation on the working map of the chief of logistics. 4. Development of proposals for logistical support to the preliminary order of WARNO#1.
69.	Group exercise	2	2		Lesson 2. STAGE 2: Mission analysis. Part 1. 1. Awareness of the task set by the higher command authority and the commander. 2. Tasks and procedure for conducting logistics reconnaissance.

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
70.	Group exercise	2	2		Lesson 3. Stage 2: Mission analysis. Part 2. 1. Assessment of the situation and conclusions from it. 2. Calculations of the need and provision of the military unit with material resources. 3. Development of proposals for logistical support to the prior order of WARNO#2.
71.	Group exercise	4	2		Lesson 4. STAGES 3-6. 1. Developing options for action. Course of action (COA) development. 2. Analysing options for action (war game / modelling). COA Analysis (War Game). 3. Comparison of options for action. COA Comparison. 4. Approval of the course of action. COA Approval.
				2	Selecting a method of action options and conducting a briefing. 1. Selecting a method for drawing options.
72.	Group exercise	6	4		Lesson 5. STAGE 7. Development of a logistics plan. Orders Production, Dissemination and Transition. 1. Development, coordination and approval of the logistics plan. 2. Clarification, amendment of OPLAN/OPORD.
				2	Preparation of the logistics operational centre (LOC) for the management of logistics units in the course of defence. 1. Scheme of communication, control and interaction signals.
73.	Group exercise	2	2		Lesson 6. Management of logistics units of a military unit in the course of defence. 1. Management of logistics units in the course of defence. 2. Situational tasks (actions in response to operational inputs).
Total for the discipline		200	194	6	

Programme of the discipline
MS 01 "FOOD SUPPLY FOR MILITARY PERSONNEL"

General purpose of the educational programme component:

providing knowledge on the organisation of food supply of a military unit, documentation of food, equipment and property of the food service; mastering rational methods of work of an officer, developing creative thinking to solve complex professional problems; bringing diverse knowledge into a single toolkit for the successful performance of tasks of a tactical level logistics officer.

As a result of studying the component of the educational programme, the student should know:

requirements of the guiding documents on the organisation of food supply for military units;
the organisation of catering for personnel in peacetime, wartime and in a special period;
basics and rules of provision of food, equipment and property;
procedure and rules for keeping records and reporting of food, equipment and material resources of the food service;
requirements of guidelines for the operation of technical means of the food service;
structure and technical characteristics of technical means of the food service;
requirements of guiding documents on the organisation of safety for the operation of technical means, rules for the operation of technical means and other technological equipment, the procedure for fire prevention;
requirements of guiding documents on the organisation of control over military catering, the procedure for conducting control and demonstration cooking;
requirements of guiding documents for the implementation of sanitary and hygienic requirements for the organisation of food in the field.

be able to:

use the methodology of management activities to develop algorithms for managing the food service of a military unit and organising the work of its facilities;
make decisions and manage units during the performance of combat missions regarding food supply;
to clarify tasks, assess the situation, make decisions as the head of the food service of a military unit in various types of tactical operations;
apply in practice the requirements of the guiding documents regulating the proper operation and repair of food service equipment;
keep records and reports on the food service;
organise the direct operation of field technical equipment;
work on the technical means of the food service;
to receive, store and account for technical means of the food service;
carry out systematic control of the economic activities of the food service;
prepare food plans for different categories of servicemen;
to organise nutritious and high-quality nutrition for servicemen of different categories in stationery and field conditions.

Organisational and Methodological Guidelines:

The methodology of teaching the discipline is based on the basic principles of didactics (theory of justification and learning). It provides a scientific and pedagogical description of the forms and methods of teaching, indicates the most appropriate combinations to achieve a certain level of learning, determines the conditions for their most effective use.

To achieve the main learning objective, the programme provides for the following forms of learning:

frontal form of learning, when all students perform the same task at the same time under the supervision of a teacher;

group form of training, when students are combined into groups (sections) depending on the staffing structure of the unit, which work in parallel;

individual form of training, when students complete tasks sequentially, one by one.

In this case, depending on the need to achieve levels of knowledge or skills, the teacher should use the following methods

verbal and visual;

training;

situational and cognitive.

The verbal-visual method, in which the teacher systematically and consistently presents the educational material, shows (demonstrates) the subjects studied to obtain new knowledge and form the appropriate imagination.

The training (reproductive) method is based on performing complex actions in accordance with an algorithm (pre-established procedure) determined by the instructor to develop the necessary skills and ensure the coherence of military organisational structures.

Situational and cognitive - in reviewing and discussing real (probable) actions, learning about the experience of commanding troops (forces) in military conflicts and developing information and analytical skills.

The above methods provide students with knowledge, skills, and abilities, but to develop their creative abilities, the class leader should use problem-based learning methods.

Problem-based teaching is when the class leader poses a problem to the students, solves it himself, but at the same time shows the ways of solving it, reveals the course of his thought. The immediate result of problem-based teaching should be that the student learns the method and logic of solving a particular problem, but not yet the ability to apply it independently. This method teaches students how to search for knowledge and helps them develop creative thinking skills.

The search (heuristic) method serves the purpose of gradually bringing students closer to solving problems on their own by first teaching them how to perform certain elements of the solution. It is used during group exercises when the method of finding the optimal solution is determined by the class leader, but the solution is found by the student.

Problem-based methods provide a deep assimilation of knowledge at the level of its creative application, mastery of creative thinking methods, and practical experience.

Material and Technical Support:

Classes should be held in specialised classrooms, which, depending on the subject matter of the classes, should be equipped with information display devices, maps, diagrams, personal electronic computers at the rate of one workplace for no more than two students. It is mandatory to use technical training aids during the training sessions.

Information and methodological support:

Resolution of the Cabinet of Ministers of Ukraine of 29.03.2002 No. 426. "On the norms of nutrition for military personnel of the Armed Forces and other military formations". Kyiv: Varta, 2002.

Resolution of the Cabinet of Ministers of Ukraine of 15.10.2001 No. 1348 "On the norms of feeding staff animals of military units, institutions, establishments and organisations of the Armed Forces, other military formations, internal affairs agencies and institutions of the criminal executive system". Kyiv: Varta, 2002.

Resolution of the Cabinet of Ministers of Ukraine of 3.06.2003 No. 824-*10 "On Approval of Nutrition Standards for Servicemen of the Armed Forces and Other Military Formations, Commanders and Ranks of the Internal Affairs and Criminal Executive System, Lyceum Students of Military Lyceums and Lyceums with Enhanced Military Physical Training and the Norms of Feeding Animals for Wartime." - Kyiv: 2003.

Order of the Chief of the General Staff - Commander-in-Chief of the Armed Forces of Ukraine of 12.04.2010 No. 55 "On Approval and Implementation of the Table of Urgent Reports on Operational and Logistical Support of Troops (Forces) for Peacetime." - K.: 2010.

Order of the Minister of Defence of Ukraine of 2016 No. 470 "On the norms of provision and service life of tableware, equipment and inventory of the food service of the Armed Forces of Ukraine for wartime." - K.: 2016.

Order of the Minister of Defence of Ukraine of 09.12.2002 No. 402. "Regulation on Food Supply of the Armed Forces of Ukraine for Peacetime." - K.: 2002.

Order of the Minister of Defence of Ukraine of 2016, no. 6t "On Approval of the Regulation on the Procedure for the Creation, Storage, Renewal (Replacement), and Use of Fixed Stocks of Logistics Equipment and Other Logistics Material in the Armed Forces of Ukraine." - Kyiv: 2016.

Order of the Minister of Defence of Ukraine of 16.7.97 No. 300 "On Approval of the Regulation on Military Economy of the Armed Forces of Ukraine." - K.: 1997.

Order of the Minister of Defence of Ukraine no. 440 of 17.08.2017 "On Approval of the Instruction on Accounting for Military Property in the Armed Forces of Ukraine." - Kyiv: 2017.

Order of the Minister of Defence of Ukraine of 19.12.2014 No. 905 "On Approval of the Instruction on Organisation and Accounting in the Armed Forces of Ukraine." - K.: 2014.

Order of the Minister of Defence of Ukraine of 2016 No. 390 "On Approval of the Norms of Provision of Tableware, Equipment, Inventory and Detergents to the Armed Forces of Ukraine for Peacetime." - K.: 2016.

Order of the Minister of Defence of Ukraine of 2014, no. 444 "Instruction on the procedure for calculating the need for canteen staff in military units of the Armed Forces of Ukraine." - K.: 2016.

Order of the Minister of Defence of Ukraine No. 160-IX of 23.05.2021 "On the material liability of servicemen and persons equated to them for damage caused to the state." - K., 2021.

Order of the Minister of Defence of Ukraine. No. 81 of 29.03.2021 "Procedure for the Write-Off of Military Property in the Armed Forces of Ukraine and the State Special Transport Service." - Kyiv: 2021.

Order of the Minister of Defence of Ukraine, Chief of the Logistics of the Armed Forces of Ukraine of 2016, No. 269 "On Approval of the Guidelines for the Organisation of Operation and Repair of Food Service Equipment." - K.: 2016.

Order of the Minister of Defence of Ukraine No. 471 of 2016 "On Approval of the Guidelines for the Organisation of Storage of Food, Equipment and Property of the Food Service of the Armed Forces of Ukraine". MoD and the General Staff of the Armed Forces of Ukraine.

Order of the Minister of Defence of Ukraine No. 608 of 21.11.2017 "Procedure for conducting an internal investigation in the Armed Forces of Ukraine." - K.: 2017.

Order of the Minister of Defence of Ukraine No. 910 of 2014 "On Approval of the Guidelines for the Operation and Repair of Food Service Equipment" - K.: 2014.

Order of the Minister of Defence of Ukraine No. 210 of 2001. "On Compliance with Sanitary Requirements for the Organisation of Accommodation, Water Supply, Food and Bath and Laundry Services for Troops (Forces) at Training Grounds (Camps)" - K.: 2001.

Guidelines for the maintenance of military canteens.

Operation of the equipment of canteens of military units. Guidelines.

Guidelines for organising catering for units located separately from their military unit.

Instruction on control over military catering.

Methodological manual on the organisation and provision of military units (subdivisions) of the Armed Forces of Ukraine located in base camps - K.: General Staff of the Armed Forces of Ukraine.

Methodological recommendations on the organisation of catering for personnel in the field - K.: Central Department of the Armed Forces of Ukraine.

Titles of Topics and Distribution of Study Time by Types of Academic Activities

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
Chapter 1. Fundamentals of food supply organisation and planning.					
		43	36	7	Topic 1: Fundamentals of food supply organisation.
1.	Lecture	2	2		Lesson 1: Fundamentals of food supply of the Armed Forces of Ukraine. 1. Management bodies of the food service of the Armed Forces of Ukraine. 2. Tasks and functions of food service management bodies.
2.	Lecture	3	2		Lesson 2: Fundamentals of food supply of a military unit. 1. Tasks of the food service of a military unit. 2. Structure and material and technical base of the food service of the military unit.
				1	Tasks of command-and-control bodies and the food service of a military unit.
4.	Lecture	3	2		Lesson 3: Accounting of material resources of the food service in a military unit. 1. Organisation of accounting of material resources of the food service. 2. The procedure for drawing up, processing and maintaining accounting documents.
				1	The procedure for keeping records in the food service of a military unit.
6.	Group Session	3	2		Lesson 4. Procedure for providing food. 1. Classification and characteristics of the category of persons entitled to food at the expense of the state. 2. Norms of sets of dry products.
				1	Categories of persons entitled to food at the expense of the state.
8.	Group Session.	2	2		Lesson 5. Functional responsibilities of officials of the food service. 1. Functional duties of the head of the food service. 2. Functional duties of food service officials (clerk, canteen manager head of food warehouse).
9.	Practical Session	4	4		Lesson 6. Organisation of the work of the military unit's canteen. 1. Purpose, composition and equipment of the military unit canteen. 2. Sanitary and hygienic requirements for the dining room. Organisation of work in the dining room of a military unit.

10.	Practical Session	4	4		Lesson 7. Organisation of the work of a military unit's food warehouse. 1. Purpose, composition and equipment of a military unit's food warehouse. 2. Sanitary and hygienic requirements for storage facilities. 3. Organisation of work in the food warehouse of a military unit.
11.	Lecture	3	2		Lesson 8. Planning the provision of military units with food using the Food Catalogue. 1. Planning of food supply. 2. Planning the refreshment (renewal) of food stocks in a military unit. 3. The procedure for providing food.
				1	Planning and procedure of food supply.
13.	Lecture	3	2		Lesson 9. Planning the provision of military units with equipment and property of the food service. 1. Planning the provision of military units with equipment and technical means. 2. Planning for the provision of food service property.
				1	Procedure for providing equipment and property to the food service.
15.	Group Session	5	4		Lesson 10. Planning the supply of troops with food, equipment and property of the food service. 1. Planning the provision of troops with food. 2. Planning the provision of equipment and property of the food service.
				1	Provision of troops with food, equipment and property of the food service.
17.	Lecture	3	2		Lesson 11. Planning the economic activity of the food service of a military unit. 1. The importance and general procedure of planning for the food service. 2. Types of economic plans for the food service of a military unit, their forms, content and procedure for preparation.
				1	The general procedure for planning the food service.
19.	Practical Session	4	4		Lesson 12. Drawing up a section of the annual economic plan for the food service of the military unit. 1. Drawing up a list of food service activities to be included in the section of the annual economic plan. 2. Preparation of calculations for the food service section of the annual economic plan.
20.	Practical Session	4	4		Lesson 13. Drawing up a monthly work plan for the head of the food service of the unit. 1. Draw up a list of food service activities to be included in the monthly work plan of the head of the food service. 2. Drawing up a monthly work plan for the chief of the food service of the military unit.
		27	22	5	Topic 2. Organisation of food service accounting.
21.	Lecture	3	2		Lesson 1: Organisation of food service accounting 1. Peculiarities of keeping records and documenting the movement of military property in the food service of a military unit. 2. List of documents kept in the food service, their purpose and characteristics.
				1	Procedure for keeping records in the food service of a military unit
22.	Group Session	2	2		Lesson 2: Accounting documents of the food service. 1. Purpose of accounting documents. 2. Characteristics of accounting documents.
23.	Group Session	3	2		Lesson 3: Organisation of accounting of material resources of the food service of a military unit. 1. The procedure for registration of books of accounting of material resources of the food service.

				1	Accounting documents of the food service.
24.	Practical Session	4	4		Lesson 4. Keeping records in the food service of a military unit. 1. Preparation of accounting books and their registration. 2. The procedure for maintaining receipt and expenditure documents and auxiliary documents.
25.	Practical Session	5	4		Lesson 5. Keeping records in the food service of a military unit (continued) 1. Transfer of food and property records to new books.
				1	Transferring food and property records to new books.
26.	Lecture	3	2		Lesson 6. Obtaining food and containers by a military unit from different sources. 1. Procedure for obtaining food in the organisation of catering according to the Catalogue of Products. 2. Organisation and procedure for obtaining food and containers from other military units. 3. The organisation and procedure for receiving food from the supply centres and the central supply centres.
				1	Procedure for obtaining food from various sources.
27.	Practical Session	4	4		Lesson 7. Accounting transactions when receiving food. 1. Determining the need for food for a military unit. 2. Documentation of food receipt. 3. Making entries in the record books.
28.	Lecture	3	2		Lesson 8. Provision of equipment and property of the food service to military units. 1. Norms of provision of equipment and property of the food service. 2. The procedure for requesting, receiving, accounting and commissioning equipment and property.
				1	The procedure for obtaining equipment and property of the food service.
29.	Practical Session	4	4		Lesson 9. Accounting transactions when receiving equipment and property of the food service and putting it into operation. 1. Documentation of receipt of equipment and property of the food service from food warehouses. 2. Documentation of the issuance of property of the food service to the canteen and units. 3. Making entries in the accounting books.
30.	Group Session 2/10	2	2		Lesson 10. Final lesson on the topic Organisation of food service accounting.
Section 2. Food supply of military units of the Armed Forces of Ukraine using the Catalogue of Products.					
		16	12	4	Topic 3. Food supply of military units using the Product Catalogue.
31.	Lecture	3	2		Lesson 1: The procedure for applying the Food Catalogue in the organisation of catering for the personnel of the Armed Forces of Ukraine. 1: Catering in stationery and field conditions. 2. Features of accounting and reporting.
				1	Planning of food supply.
32.	Group Session	3	2		Lesson 2: Organisation of catering for personnel of military units of the Armed Forces of Ukraine. 1. Procedure of actions of officials who organise catering for personnel. 2. The procedure of ZSU-PROD.
				1	Catering for personnel using the Food Catalogue.

33.	Group Session	5	4		Lesson 3. Ordering food from suppliers for catering for military unit personnel. 1. Ordering food when providing food packages. 2. Coefficients applied to the relevant categories of military units to determine the maximum amount of funds for ordering food. 3. Ordering food to refresh (renew) food stocks.
				1	Ordering food for catering.
34.	Practical Session	2	2		Lesson 4. Ordering food for the organisation of catering for military personnel. 1. The ordering procedure according to ZSU-PROD.
35.	Group Session	2	2		Lesson 5. The procedure for obtaining food. 1. Receiving food under contracts under the ZSU-PROD programme. 2. Receiving food from other military units.
36.	Group Session	3	2		Lesson 6. The procedure for receiving food (<i>continued</i>). 1. Peculiarities of receiving material resources received with deviations in quantity and quality from the accompanying documents, applications of military units. 2. Procedure for drawing up acts on breach of contractual obligations.
				1	Receipt of material assets received with deviations in quantity and quality.
		16	14	2	Topic 4. The procedure for providing food to military personnel of a military unit.
37.	Lecture	2	2		Lesson 1: Food provision for military personnel. 1. Enrolment and exclusion of servicemen from food supply. 2. Procedure for providing servicemen with monetary compensation instead of meals and its documentation.
38.	Practical Session	5	4		Lesson 2: Organisation and registration of the exclusion of servicemen from food supply. 1. Registration of a certificate of a serviceman for food. 2. Preparation of a statement for the payment of monetary compensation instead of the food allowance.
				1	Preparation of a statement for the payment of monetary compensation in lieu of the food ration.
39.	Practical Session	5	4		Lesson 3. Organisation and registration of enrolment of servicemen for food provision (<i>continued</i>). 1. Issuance of a serviceman's certificate for food. 2. Preparation of a book of accounting for the movement of catered persons.
				1	Preparation of a book of accounting for the movement of caterers.
40.	Lecture	2	2		Lesson 4. Food supply of military units. 1. Documentation of food delivery to the canteen. 2. Food supply of units located separately from their unit.
41.	Assessment activities	4	4		Credit.
Total for the discipline		110	92	18	

Programme of the discipline
MS 02 "ORGANISATION OF FOOD SUPPLY"

The general purpose of the component of the educational programme:

to provide knowledge of the performance of duties in the positions of officers who are able to organise and conduct practical classes with junior specialists to clarify tasks, study the situation, make decisions and provide proposals to the head of the food service of the unit to provide food, equipment and property of the food service in the main types of combat, methods of providing during movement, transportation of units and subdivisions and their protection when located on the ground; drawing a tactical situation on a working map and reading

As a result of studying the component of the educational programme, the student should know:

requirements of guiding documents on the organisation of food supply of military units;

organisation of catering for personnel in peacetime, wartime and special periods;

basics and rules for providing food, equipment and property;

procedure and rules for keeping records and reporting of food, equipment and material resources of the food service;

requirements of guidelines for the operation of technical means of the food service;

structure and technical characteristics of technical means of the food service;

requirements of guiding documents on the organisation of safety in relation to the operation of technical means, rules for the operation of technical means and other technological equipment, fire prevention measures;

requirements of guiding documents on the organisation of control over military catering, the procedure for conducting control and demonstration cooking.

requirements of guiding documents on the implementation of sanitary and hygienic requirements for the organisation of catering in the field.

be able to:

use the methodology of management activities to develop algorithms for managing the food service of a military unit and organising the operation of its facilities;

make decisions and manage units during the performance of combat missions regarding food supply;

to clarify tasks, assess the situation, make decisions as the head of the food service of a military unit in various types of tactical operations;

apply in practice the requirements of the guiding documents regulating the proper operation and repair of equipment and property of the food service;

keep records and reports on the food service;

organise the direct operation of field technical equipment;

work on the technical means of the food service;

to receive, store and account for technical means of the food service;

carry out systematic control of the economic activities of the food service;

to prepare food layouts for different categories of servicemen;

to organise nutritious and healthy meals for servicemen of different categories in stationery and field conditions.

Organisational and Methodological Guidelines:

The methodology of teaching the discipline is based on the basic principles of didactics (theory of justification and learning). It provides a scientific and pedagogical description of the forms and methods of teaching, indicates the most appropriate combinations to achieve a certain level of learning, determines the conditions for their most effective use.

To achieve the main learning objective, the programme provides for the following forms of learning:

frontal form of learning, when all students perform the same task at the same time under the supervision of a teacher;

group form of training, when students are combined into groups (sections) depending on the staffing structure of the unit, which work in parallel;

individual form of training, when students complete tasks sequentially, one by one.

In this case, depending on the need to achieve levels of knowledge or skills, the teacher should use the following methods

verbal and visual;

training;

situational and cognitive.

The verbal-visual method, in which the teacher systematically and consistently presents the educational material, shows (demonstrates) the subjects studied to obtain new knowledge and form the appropriate imagination.

The training (reproductive) method is based on performing complex actions in accordance with an algorithm (pre-established procedure) determined by the instructor to develop the necessary skills and ensure the coherence of military organisational structures.

Situational and cognitive - in reviewing and discussing real (probable) actions, learning about the experience of commanding troops (forces) in military conflicts and developing information and analytical skills.

The above methods provide students with knowledge, skills, and abilities, but to develop their creative abilities, the class leader should use problem-based learning methods.

Problem-based teaching is when the class leader poses a problem to the students, solves it himself, but at the same time shows the ways of solving it, reveals the course of his thought. The immediate result of problem-based teaching should be that the student learns the method and logic of solving a particular problem, but not yet the ability to apply it independently. This method teaches students how to search for knowledge and helps them develop creative thinking skills.

The search (heuristic) method serves the purpose of gradually bringing students closer to solving problems on their own by first teaching them how to perform certain elements of the solution. It is used during group exercises when the method of finding the optimal solution is determined by the class leader, but the solution is found by the student.

Problem-based methods provide a deep assimilation of knowledge at the level of its creative application, mastery of creative thinking methods, and practical experience.

Material and Technical Support:

Classes should be held in specialised classrooms, which, depending on the subject matter of the classes, should be equipped with information display devices, maps, diagrams, personal electronic computers at the rate of one workplace for no more than two students. It is mandatory to use technical training aids during the training sessions.

Information and methodological support:

Resolution of the Cabinet of Ministers of Ukraine of 29.03.2002 No. 426. "On the norms of nutrition for military personnel of the Armed Forces and other military formations". Kyiv: Varta, 2002.

Resolution of the Cabinet of Ministers of Ukraine of 15.10.2001 No. 1348 "On the norms of feeding staff animals of military units, institutions, establishments and organisations of the Armed Forces, other military formations, internal affairs agencies and institutions of the criminal executive system". Kyiv: Varta, 2002.

Resolution of the Cabinet of Ministers of Ukraine of 3.06.2003 No. 824-*10 "On Approval of Nutrition Standards for Servicemen of the Armed Forces and Other Military Formations, Commanders and Ranks of the Internal Affairs and Criminal Executive System, Lyceum Students of Military Lyceums and Lyceums with Enhanced Military Physical Training and Animal Feeding Standards for Wartime." - Kyiv: 2003.

Order of the Chief of the General Staff - Commander-in-Chief of the Armed Forces of Ukraine of 12.04.2010 No. 55 "On Approval and Implementation of the Table of Urgent Reports on Operational and Logistical Support of Troops (Forces) for Peacetime." - K.: 2010.

Order of the Minister of Defence of Ukraine of 2016 No. 470 "On the norms of provision and service life of tableware, equipment and inventory of the food service of the Armed Forces of Ukraine for wartime." - K.: 2016.

Order of the Minister of Defence of Ukraine of 09.12.2002 No. 402. "Regulation on Food Supply of the Armed Forces of Ukraine for Peacetime." - K.: 2002.

Order of the Minister of Defence of Ukraine of 2016, no. 6t "On Approval of the Regulation on the Procedure for the Creation, Storage, Renewal (Replacement), and Use of Fixed Stocks of Logistics Equipment and Other Logistics Material in the Armed Forces of Ukraine." - Kyiv: 2016.

Order of the Minister of Defence of Ukraine of 16.7.97 No. 300 "On Approval of the Regulation on Military Economy of the Armed Forces of Ukraine." - K.: 1997.

Order of the Minister of Defence of Ukraine no. 440 of 17.08.2017 "On Approval of the Instruction on Accounting for Military Property in the Armed Forces of Ukraine." - Kyiv: 2017.

Order of the Minister of Defence of Ukraine of 19.12.2014 No. 905 "On Approval of the Instruction on Organisation and Accounting in the Armed Forces of Ukraine." - K.: 2014.

Order of the Minister of Defence of Ukraine of 2016 No. 390 "On Approval of the Norms of Provision of Tableware, Equipment, Inventory and Detergents to the Armed Forces of Ukraine for Peacetime." - K.: 2016.

Order of the Minister of Defence of Ukraine of 2014, no. 444 "Instruction on the procedure for calculating the need for canteen staff in military units of the Armed Forces of Ukraine." - K.: 2016.

Order of the Minister of Defence of Ukraine No. 160-IX of 23.05.2021 "On the material liability of servicemen and persons equated to them for damage caused to the state." - K., 2021.

Order of the Minister of Defence of Ukraine. No. 81 of 29.03.2021 "Procedure for the Write-Off of Military Property in the Armed Forces of Ukraine and the State Special Transport Service." - Kyiv: 2021.

Order of the Minister of Defence of Ukraine, Chief of the Logistics of the Armed Forces of Ukraine of 2016, No. 269 "On Approval of the Guidelines for the Organisation of Operation and Repair of Food Service Equipment." - K.: 2016.

Order of the Minister of Defence of Ukraine No. 471 of 2016 "On Approval of the Guidelines for the Organisation of Storage of Food, Equipment and Property of the Food Service of the Armed Forces of Ukraine". The Editorial and Publishing Department of the Center for Support of Official Activities of the Ministry of Defense and the General Staff of the Armed Forces of Ukraine.

Order of the Minister of Defence of Ukraine No. 608 of 21.11.2017 "Procedure for conducting an internal investigation in the Armed Forces of Ukraine." - K.: 2017.

Order of the Minister of Defence of Ukraine No. 910 of 2014 "On Approval of the Guidelines for the Operation and Repair of Food Service Equipment" - K.: 2014.

Order of the Minister of Defence of Ukraine No. 210 of 2001. "On Compliance with Sanitary Requirements for the Organisation of Accommodation, Water Supply, Nutrition and Bath and Laundry Services for Troops (Forces) at Training Grounds (Camps)" - K.: 2001.

Guidelines for the maintenance of military canteens.

Operation of the equipment of canteens of military units. Guidelines.

Guidelines for organising catering for units located separately from their military unit.

Instruction on control over military catering.

Methodological manual on the organisation and provision of military units (subdivisions) of the Armed Forces of Ukraine located in base camps - K.: General Staff of the Armed Forces of Ukraine.

Methodological recommendations on the organisation of catering for personnel in the field - K.: Central Department of the Armed Forces of Ukraine.

Titles of Topics and Distribution of Study Time by Types of Academic Activities

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
Section 1. Food supply of military units of the Armed Forces of Ukraine.					
		81	62	19	Topic 1: Organisation of food supply and the procedure for writing off equipment and property of the food service
1.	Lecture	2	2		Lesson 1: Organisation of food supply in a military unit. 1. Provision of services to provide food packages. 2. Provision of food services according to the Catalogue of Products.
2.	Group Session	4	4		Lesson 2: The procedure for preparing a menu layout 1. The concept of the basic menu, daily menu, additional menu. 2. The procedure for creating a weekly menu.
3.	Practical Session	4	2		Lesson 3: Forming an order based on the menu layout 1. Formation of a preliminary order. 2. Formation of the current order, additional order.
				2	The concepts of the basic menu, daily menu, additional menu in the preparation of the menu layout.
4.	Group Session	2	2		Lesson 4. Control of food supply with the involvement of business entities. 1. Control over the organisation of food supply. 2. Control over the use (operation) for the intended purpose and maintenance in working condition (restoration, renewal, etc.) of military property.
5.	Lecture	2	2		Lesson 5. Procedure for applying the Food Catalogue when organising catering for the personnel of the Armed Forces of Ukraine 1. Planning of food supply. 2. Procedure for providing food and its distribution. 3. Organisation of catering in stationery and field conditions
6.	Group Session	4	2		Lesson 6. The procedure for applying the Food Catalogue in the organisation of catering for the personnel of the Armed Forces of Ukraine. 1. Coefficients for determining the maximum amount of funds for ordering food. 2. Record keeping, reporting.
				2	Control of food supply of business (economic) entities.
7.	Group Session	4	2		Lesson 7. The procedure for refreshing (renewing) food stocks in a military unit. 1. Refreshment (renewal) of food stocks in a military unit 2. Documentation of food for storage and refreshment of non-reducible stock during the application of the Catalogue.
				2	Documentation of the laying of food for storage and refreshment non-reducible Stock.
8.	Practical Session	4	4		Lesson 8. Documentation of the laying of food for storage and refreshment non-reducible stock. 1. Documentation of the laying down of food for storage and refreshment non-reducible stock when using the Catalogue.

9.	Lecture	4	2	Lesson 9. Economic work on the food service of a military unit. 1: Fundamentals of economic work in the food service. 2.Planning of economic work. 3.Documentation of saved products.
				2
10.	Practical Session	2	2	Lesson 10. Organisation of economic work of the food service in a military unit. 1: Planning of economic work. 2. Documentation of saved products.
11.	Lecture	2	2	Lesson 11. The procedure for writing off crockery of the food service. 1.Culling, writing off of tableware, inventory and equipment. 2. The procedure for writing off catering utensils of the food service.
12.	Practical Session	4	4	Lesson 12. Organisation and accounting operations for rejecting and writing off non-metallic tableware. 1.The work of the food service and the internal inspection commission on the rejection and write-off of dishes.
13.	Practical Session	6	4	Lesson 13. Organisation and accounting operations of culling and writing off non-metallic tableware. 1. Documentation of rejection and write-off of utensils. 2. Make entries in the accounting books.
				2
14.	Practical Session	6	4	Lesson 14. Organisation and accounting operations for rejecting and writing off metal utensils. 1. Work of the food service and the internal inspection commission on the rejection and write-off of utensils. 2 Accounting for the rejection and write-off of tableware. 3.Making entries in the accounting books.
				2
15.	Lecture	2	2	Lesson 15. The procedure for writing off machinery and equipment of the food service. 1.Culling, writing off of machinery and equipment of the food service. 2. The procedure for writing off food service equipment.
16.	Practical Session	4	4	Lesson 16. Organisation and accounting operations of culling and writing off food service equipment. 1. The work of the food service and the internal inspection commission in rejecting and writing off food service equipment.
17.	Practical Session	6	4	Lesson 17. Organisation and accounting operations of rejection and write-off of food service equipment. 1. Accounting for the rejection and write-off of food service equipment. 2.Making entries in the accounting books.
				2
18.	Practical Session	4	4	Lesson 18. Organisation and accounting operations of equipment rejection and write-off. 1. Work of the food service and the internal inspection commission on the rejection and write-off of equipment. 2. Accounting for rejection and write-off of equipment. 3.Making entries in the accounting books.
19.	Practical Session	6	4	Lesson 19: Organisation and accounting operations of equipment rejection and write-off. 1. Accounting for the rejection and write-off of equipment. 2 Making entries in the accounting books.
				2

20.	Lecture	4	2		Lesson 20. Basic principles of contractual work in the Armed Forces of Ukraine. 1. The concept of contract work in the Armed Forces of Ukraine. 2. Principles of organising tender procurement.
				2	The procedure for contractual work in the Armed Forces of Ukraine.
21.	Group Session	3	2		Lesson 21. Methods of concluding contracts on tender platforms for public procurement. 1. PROZORRO regulations and rules. 2. Conclusion of contracts by general and special procedure. Algorithm of the tender.
				1	Procedure for working in the PROZORRO public procurement system.
22.	Group Session	2	2		Lesson 22. Final lesson on the topic: Organisation of food supply and the procedure for writing off equipment and property of the food service.
Section 2. Economic activity and reporting on the food service of military units.					
		30	28	2	Topic 2. Control of economic activity of the food service.
23.	Lecture	2	2		Lesson 1: Liability of officials for damages caused to the state. 1.Types of liability. 2. Liability of officials for damages caused to the state.
24.	Lecture	3	2		Lesson 2: Compensation for damage caused to the state. 1. Writing off the loss of property of the food service at the expense of the guilty parties. 2. The procedure for writing off food and property of the food service at the expense of the state. 3. The procedure for writing off losses of material assets during hostilities.
				1	Write-off of losses of property of the food service at the expense of guilty persons.
25.	Group Session	2	2		Lesson 3: Loss of material assets and the procedure for writing them off. 1. Liability of officials for damages caused to the state. 2. Compensation for damage caused to the state.
26.	Practical Session	2	2		Lesson 4. Write-off of losses of property of the food service. 1. Write-off of losses of property of the food service at the expense of guilty persons. 2. Write-off of food and property of the food service at the expense of the state. 3. Write-off of material assets during hostilities.
27.	Lecture	2	2		Lesson 5. Organisation of claims work on food service in a military unit. 1: The concept of claims work. 2.Procedure for filing claims against suppliers.
28.	Practical Session	4	4		Lesson 6. Conducting claim work in the event of the provision of poor-quality catering services. 1. Documentation of acts of non-fulfilment of contractual obligations in case of provision of poor-quality catering services by business entities. 2. Conducting claim work in the event of poor-quality catering services using the Catalogue.
29.	Lecture	4	4		Lesson 7. Organisation of control over the activities of the food service of a military unit. 1.Tasks, types and functions of control and management activities. 2.Control over the organisation of food supply by officials. Internal inspection commission and the procedure for its work. 3. Procedure for conducting an inventory, checking economic activity, documentary audit.

30.	Group Session	4	4		Lesson 8. Organisation of the work of the internal audit committee during the inventory of the food service. 1. Methodology of work of the internal audit commission during the inventory of the food service. 2. Preparation of documents for the removal of balances.
31.	Practical Session	2	2		Lesson 9. Work of the internal inspection commission to check the economic activities of the food service. 1. Preparation of documents for conducting an audit of economic activity 2. Work of the internal audit committee to audit the economic activities of the food service Removal of balances in the food warehouse
32.	Practical Session	5	4		Lesson 10. Documenting the results of the audit. 1.Preparation and execution of the inspection report.
				1	Execution of the inspection report.
		46	40	6	Topic 3. Reporting on the food service of military units.
33.	Lecture	5	4		Lesson 1: Reporting on the food service of a military unit. 1: Reporting, its purpose and requirements. 2.Characteristics and procedure for preparing reporting documents in the following forms
				1	The procedure for preparing reporting documents.
34.	Practical Session	4	4		Lesson 2. Preparation of the report on food of current supply form F1/prod. 1: Selection of data from the accounting books for the preparation of the form F1/prod. 2. Preparation of the report form 1/prod.
35.	Practical Session	5	4		Lesson 3: Preparation of the report on food of current supply form F1/prod (continued) 1: Selecting data from the record books to prepare the report form 1/prod. 2.Preparation of the report form F1/prod.
				1	Preparation of the report on food of current supply form F1/prod.
36.	Practical Session	5	4		Lesson 4. Preparation of reports on forms F 9, 10, 11/production. 1.Preparation of the report on forms F 9,10,11/production.
				1	Practical preparation of reports on forms F 9,10,11/production.
37.	Practical Session	4	4		Lesson 5. Preparation of reports on forms F 12, 13, 14, 15, 16/prod. 1.Preparation of the forms F.12/,13,14,15,16/prod.
38.	Practical Session	5	4		Lesson 6. Preparation of a report-application on the availability and need for material resources (utensils, household property and equipment) of the food service of current provision form F2/prod. 1. Preparation of the report-application form F2/prod. 2. Preparation of an annex to the application report form F2/prod.
				1	Preparation of a report-application on the availability and need for material resources form F2/prod.
39.	Practical Session	4	4		Lesson 7. Preparation of the report-application on the availability and need for material resources (utensils, household property and equipment) of the food service of current support form F2/prod (continued) 1. Preparation of the report-application form F2/prod. 2. Preparation of an appendix to the application form F2/prod.
40.	Practical Session	5	4		Lesson 8. Preparation of reports on forms F18, 19, 20, 21/products. 1. Preparation of the report forms F18,19/prod. 2.Preparation of the report form F20,21/prod.

				1	Preparation of reports on forms F18,19,20,21/product.
41.	Practical Session	7	6		Lesson 9. Preparation of a report-application on the availability and need for material resources (equipment and property) of the food service for current support of the form F3/prod, 1.Preparation of data for the report on the form F3/prod. 2. Preparation of the report-application form F3/prod. 3. Preparation of a report on the detected loss of material assets 4. Verification of reports.
				1	Preparation of the report-application form F3/prod.
42.	Group Session	2	2		Lesson 10. Final lesson on the topic: Control of economic activity and reporting on the food service of a military unit.
Section 3. Mobilisation work of the chief of the food service. Provision of food, equipment and property to the food service in wartime.					
		49	42	7	Topic 4. Mobilisation work of the head of the food service.
43.	Lecture	2	2		Lesson 1: Mobilisation work on the food service of a military unit. 1. Norms of providing troops with food, equipment and property of the service in wartime. 2. Mobilisation planning for the food service. Purpose, content and procedure for processing mobilisation documents. 3. Planning and procedure for conducting combat adjustment of food service units in a military unit.
					Lesson 2: Planning of mobilisation work on food service in a military unit. 1. Work of the head of the food service in the organisation of mobilisation planning. 2. Purpose, content and procedure for working out calculations.
44.	Group Session	5	4		Purpose, content and procedure for the development of mobilisation documents.
				1	Lesson 3. Methods and peculiarities of developing planning documents of the chief of the food service of a military unit. 1. Plans for providing a military unit with food. 2. Plans for providing a military unit with equipment and property.
45.	Lecture	4	4		Lesson 4. Procedure for working out the calculations of the contingent of persons, as well as the provision of food, water and baked bread for formations and units in the food supply plan of a military unit. 1. Preparation of food calculations for the food supply plan.
46.	Practical Session	4	4		Preparation of calculations for the provision of food, water and baked bread for the food supply plan of a military unit.
				1	Lesson 5. Procedure for calculating the weight of supplementary food for the food supply plan of a military unit. 1. Preparation of food calculations for the food supply plan.
47.	Practical Session	5	4		Making calculations for the food supply plan of a military unit.
				1	Lesson 6. The procedure for working out the calculations of the rise of food, equipment and property stocks to the food supply plan of a military unit. 1. Making calculations for food in the food supply plan.
48.	Practical Session	5	4		Making calculations of the rise of food, equipment and property.
				1	Lesson 7. The procedure for working out the calculations of acceptance and delivery of surplus property of the food service to the food supply plan of a military unit. 1. Making calculations for food in the food supply plan.
49.	Practical Session	5	4		Preparation of calculations of acceptance and delivery of surplus property of the food service.
				1	

50.	Practical Session	5	4		Lesson 8. Procedure for practicing the unpacking and bringing food service equipment into readiness for use in the food supply plan of a military unit. 1. Preparation of food calculations for the food supply plan.
				1	Preparing calculations for deconservation and bringing food service equipment into readiness for use.
51.	Practical Session	4	4		Lesson 9. Procedure for working out the distribution of equipment and property by unit in the food supply plan of a military unit. 1. Making calculations on food for the food supply plan.
52.	Practical Session	5	4		Lesson 10. Procedure for working out calculations for the withdrawal of equipment and food to the area of concentration (mobilisation) to the food supply plan of a military unit 1. Preparation of calculations for equipment for the food supply plan.
				1	Calculating the need for fuel for cooking in the area of mobilisation.
53.	Group Session	4	4		Lesson 11. Final lesson on the topic Mobilisation work of the head of the food service.
		23	20	3	Topic 5. Peculiarities of food supply of the Air Force, Navy and State Border Guard Service of Ukraine.
54.	Group Session	4	4		Lesson 1: Food supply for military units of the Air Force of the Ukrainian Armed Forces. 1. General provisions. 2. Nutrition of aviation flight personnel. 3. Aviation engineering and technical personnel meals.
55.	Group Session	5	4		Lesson 2: Food supply of military personnel of military units of the Air Force of the Armed Forces of Ukraine. 1. Features of the combat activity of the Air Force units and their impact on food supply. 2. Procedure of work of cooks and service personnel. 3. Organisation of meals for flight and engineering personnel.
				1	Peculiarities of combat activity of air force units and their impact on food supply.
56.	Group Session	4	4		Lesson 3: Food supply of military units, ships and supply vessels of the Ukrainian Navy. 1. General provisions. 2. Nutrition of the personnel of ships and support vessels. 3. Organisation of catering for submarine personnel.
57.	Group Session	3	2		Lesson 4. Food supply of military personnel of military units of the Ukrainian Navy. 1. Features of the combat activity of naval ships and their impact on food supply. 2. Features of the organisation of food supply of naval ships outside Ukraine. 3. Organisation of accounting of material resources of the food service in military units and on ships of the Navy.
				1	Accounting of material resources of the food service in military units and on ships of the Navy.
58.	Group Session	2	2		Lesson 5. Food supply of military units of the State Border Guard Service of Ukraine. 1. General provisions. 2. Provision of food to the personnel of the State Border Guard Service of Ukraine. 3. Provision of military units of the STS of Ukraine with equipment and property.
59.	Group Session	3	2		Lesson 6. Food supply of the military personnel of the State Border Guard Service of Ukraine. 1. Organisation of meals for military personnel. 2. Accounting, reporting, control of economic activities of the food service. 3. Write-off of food, equipment and property.

				1	Accounting, reporting, control of economic activities of the food service.
60.	Group Session	2	2		Lesson 7. Final lesson on the topic: Procedure for providing troops with material resources of the food service in wartime.
		19	16	3	Topic 6. Acceptance and delivery of cases and the position of the head of the food service of a military unit.
61.	Lecture	3	2		Lesson 1: Reception and delivery of cases and the position of the head of the food service of a military unit. 1. General provisions for the reception and delivery of cases and positions by officials involved in military economy. 2. The procedure for accepting cases and the position of the head of the food service of a military unit.
			1		Procedure for receiving and delivering cases and the position of the head of the food service.
62.	Group Session	3	2		Lesson 2: Procedure for receiving cases and positions by junior food service specialists. 1. The procedure for accepting cases and positions by junior specialists of the food service.
			1		The procedure for receiving and handing over cases and positions by junior specialists of the food service.
63.	Practical Session	3	2		Lesson 3. Documentation of receipt and delivery of cases and the position of the head of the food service of a military unit. 1. Drawing up a plan-calendar for receiving cases and the position. 2. Drawing up an act of acceptance of cases and position of the chief of the food service.
			1		Drawing up an act of acceptance of cases and position of the head of the food service.
64.	Control measures	6	6		Examination
Total for the discipline		240	200	40	

Programme of the discipline
MS 03 "MILITARY CATERING AND BAKING"

The general purpose of the educational programme component:

to provide the student with knowledge of the organisation of military catering and baking, who is able to independently use the acquired knowledge and skills in practical work in the performance of official duties.

As a result of studying the component of the educational programme, the student should

know:

structure, equipment and organisation of work in the canteen of a military unit;

rules for primary and heat processing of food and cooking according to different nutritional standards;

content and requirements of guiding documents on the organisation of military catering and cooking technology in the Armed Forces of Ukraine;

requirements of guiding documents on the organisation of control over military nutrition, the procedure for conducting control and demonstration cooking;

requirements of guiding documents on the implementation of sanitary and hygienic requirements in canteens and catering in the field

be able to:

organise the work of a military canteen;

organise the proper operation of technological equipment in military canteens;

prepare food layouts for different categories of military personnel;

to organise full and high-quality nutrition for servicemen of various categories in stationary and field conditions;

organise the baking of bread in the field.

Organisational and Methodological Guidelines:

The methodology of teaching the discipline is based on the basic principles of didactics (theory of justification and learning). It provides a scientific and pedagogical description of the forms and methods of teaching, indicates the most appropriate combinations to achieve a certain level of learning, determines the conditions for their most effective use.

To achieve the main learning objective, the programme provides for the following forms of learning:

frontal form of learning, when all students perform the same task at the same time under the supervision of a teacher;

group form of training, when students are combined into groups (sections) depending on the staffing structure of the unit, which work in parallel;

individual form of training, when students complete tasks sequentially, one by one.

In this case, depending on the need to achieve levels of knowledge or skills, the teacher should use the following methods

verbal and visual;

training;

situational and cognitive.

The verbal-visual method, in which the teacher systematically and consistently presents the educational material, shows (demonstrates) the subjects studied to obtain new knowledge and form the appropriate imagination.

The training (reproductive) method is based on performing complex actions in accordance with an algorithm (pre-established procedure) determined by the instructor to develop the necessary skills and ensure the coherence of military organisational structures.

Situational and cognitive - in reviewing and discussing real (probable) actions, learning about the experience of commanding troops (forces) in military conflicts and developing information and analytical skills.

The above methods provide students with knowledge, skills, and abilities, but to develop their creative abilities, the class leader should use problem-based learning methods.

Problem-based teaching is when the class leader poses a problem to the students, solves it himself, but at the same time shows the ways of solving it, reveals the course of his thought. The immediate result of problem-based teaching should be that the student learns the method and logic of solving a particular problem, but not yet the ability to apply it independently. This method teaches students how to search for knowledge and helps them develop creative thinking skills.

The search (heuristic) method serves the purpose of gradually bringing students closer to solving problems on their own by first teaching them how to perform certain elements of the solution. It is used during group exercises when the method of finding the optimal solution is determined by the class leader, but the solution is found by the student.

Problem-based methods provide a deep assimilation of knowledge at the level of its creative application, mastery of creative thinking methods, and practical experience.

Material and Technical Support:

Classes should be held in specialised classrooms, which, depending on the subject matter of the classes, should be equipped with information display devices, maps, diagrams, personal electronic computers at the rate of one workplace for no more than two students. It is mandatory to use technical training aids during the training sessions.

Information and methodological support:

Resolution of the Cabinet of Ministers of Ukraine dated 29.03.2002 No. 426 "On the norms of nutrition for servicemen of the Armed Forces, other military formations and the State Service for Special Communications and Information Protection, police officers, rank and file and senior officers of the State Fiscal Service, rank and file and senior officers of civil protection bodies and units" // Database "Legislation of Ukraine" / Verkhovna Rada of Ukraine. URL: <https://zakon.rada.gov.ua/laws/show/426-2002-п#Text>.

Order of the Minister of Defence of Ukraine of 1997, No. 300 "On Approval of the Regulation on Military Economy of the Armed Forces of Ukraine" // Database "Legislation of Ukraine" / VR of Ukraine. URL: <https://zakon.rada.gov.ua/laws/show/z0615-97#Text>.

On Approval of the Instruction on Accounting for Military Property in the Armed Forces of Ukraine: Order of the Ministry of Defence of Ukraine of 17.08.2017 No. 440 // Database "Legislation of Ukraine" / VR of Ukraine. Date of update: 23.08.2019. URL: <https://zakon.rada.gov.ua/laws/show/z1192-17#Text>.

Order of the Minister of Defence of Ukraine dated 09.12.2002 No. 402 (as amended) "Regulations on Food Supply of the Armed Forces of Ukraine for Peacetime" // Database "Legislation of Ukraine" / Verkhovna Rada of Ukraine. URL: <https://ips.ligazakon.net/document/REG7280?an=1149>.

Order of the Minister of Defence of Ukraine of 29.07.2016 No. 390 (as amended) "On Approval of the Norms of Provision of Tableware, Equipment, Inventory and Detergents to the Armed Forces of Ukraine for Peacetime" // Database "Legislation of Ukraine" / Verkhovna Rada of Ukraine. URL: <https://zakon.rada.gov.ua/laws/show/z1259-16#Text>.

Order of the Ministry of Defence of Ukraine dated 29.04.2020 No. 140 "On Approval of the Procedure for the Application of the Food Catalogue" // Database "Legislation of Ukraine" / Verkhovna Rada of Ukraine. URL: http://search.ligazakon.ua/l_doc2.nsf/link1/RE34727.html .http://search.ligazakon.ua/l_doc2.nsf/link1/RE34727.html

Order of the Deputy MoD - Chief of the Logistics of the Armed Forces No. 38 "On the Recipe and Technology for the Production of New Varieties of Bread".

Guidelines for the maintenance of military canteens.

Operation of canteen equipment in military units.

Guidelines for organising catering for units located separately from their military unit.

Instructions for controlling military catering.

Military catering. Textbook.

Titles of Topics and Distribution of Study Time by Types of Academic Activities

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
Section 1. Structure of canteens and cooking technology.					
		32	28	4	Topic 1: Structure and equipment of canteens of military units.
1	Lecture	2	2		Lesson 1: Structure of canteens of military units. 1. General requirements for the structure and equipment of canteens of military units. 2. Premises of canteens of military units, their purpose and equipment.
2	Lecture	4	2		Lesson 2: Structure of canteens of military units (continuation of the lecture of lesson 1)
				2	General requirements for the structure and equipment of canteens of military units.
3	Group Session	2	2		Lesson 3. Universal kitchen machines. 1. Purpose, technical characteristics, equipment with replaceable mechanisms, general structure of universal kitchen machines. 2. Rules of operation and safety of universal kitchen machines.
4	Group Session	2	2		Lesson 4. Meat grinders and cutlet forming machines. 1. Purpose, technical characteristics, equipment with replaceable working bodies, general structure, operating and safety rules meat grinders. 2. Purpose, technical characteristics, general structure, operating and safety rules for cutlet forming machines.
5	Group Session	2	2		Lesson 5. Fish and potato peeling machines. 1. Purpose, technical characteristics, general structure, operating rules and safety precautions for fish cleaning devices. 2. Purpose, technical characteristics, general structure, rules of operation and safety of potato peeling machines.
6	Group Session	2	2		Lesson 6. Vegetable choppers and wipers. 1. Purpose, technical characteristics, equipment with replaceable working bodies, general structure, operating rules and safety precautions of vegetable cutting machines. 2. Purpose, technical characteristics, equipment with replaceable working parts, general structure, rules of operation and safety of wiping machines.
7	Group Session	2	2		Lesson 7. Bread slicers and slicing machines. 1. Purpose, technical characteristics, general structure, rules of operation and safety of bread slicers. 2. Purpose, technical characteristics, general structure, rules of operation and safety of slicers.

8	Group Session	4	2		<p>Lesson 8. Dishwashers.</p> <p>1. Purpose, technical characteristics, general structure, operation of the hydraulic circuit, operating rules and safety precautions of batch dishwashers.</p> <p>.2. Purpose, technical characteristics, general structure, hydraulic circuit operation, operating rules and safety precautions for continuous dishwashers</p>
				2	Operating and safety rules for batch dishwashers.
9	Group Session	2	2		<p>Lesson 9. Cooking boilers and electric boilers.</p> <p>1. Purpose, technical characteristics, general structure, operating rules and safety precautions of electric cooking boilers.</p> <p>2. Purpose, technical characteristics, general structure, rules of operation and safety of continuous electric boilers.</p>
10	Group Session	2	2		<p>Lesson 10. Electric stoves and pans.</p> <p>1. Purpose, technical characteristics, general structure, operating rules and safety precautions for electric stoves.</p> <p>2. Purpose, technical characteristics, general structure, operating rules and safety precautions for electric frying pans.</p>
11	Group Session	2	2		<p>Lesson 11: Fryers and bakeries.</p> <p>1. Purpose, technical characteristics, general structure, operating rules and safety precautions for electric frying ovens.</p> <p>2. Purpose, technical characteristics, general structure, rules of operation and safety of electric baking cabinets.</p>
12	Group Session	2	2		<p>Lesson 12. Deep fryers and marmites.</p> <p>1. Purpose, technical characteristics, general structure, rules of operation and safety of electric deep fryers.</p> <p>2. Purpose, technical characteristics, general structure, operating rules and safety precautions for electric marmites and marmite cookers.</p>
13	Group Session	4	4		<p>Lesson 13. Non-mechanical equipment, utensils, inventory of military canteens. Overalls of cooks and daily outfit.</p> <p>1. Purpose, classification and characteristics of non-mechanical equipment of canteens of military units.</p> <p>2. Cutlery and utensils, kitchen utensils and equipment. Rules of operation and storage.</p> <p>3. Cooks' uniforms and daily outfits, rules of operation and storage.</p>
		34	32	2	Topic 2. Cooking technology.
14	Lecture	2	2		<p>Lesson 1: Fundamentals of nutritional physiology.</p> <p>1. Tasks of nutritional physiology.</p> <p>2. Human food digestive organs and their anatomical structure.</p> <p>3. The concept of metabolism. Energy balance of the body.</p>
15	Lecture	2	2		<p>Lesson 2: Primary processing of potatoes and vegetables, dry foods and canned foods.</p> <p>1. Primary processing of potatoes and vegetables.</p> <p>2. Primary processing of dry products and canned food.</p>
16	Lecture	2	2		<p>Lesson 3: Primary processing of meat and fish.</p> <p>1. Primary processing of meat.</p> <p>2. Primary processing of poultry and offal.</p> <p>3. Primary processing of fish.</p>
17	Lecture	4	2		<p>Lesson 4. Theoretical basis of heat treatment of products.</p> <p>1. Types and varieties of heat treatment of products and their importance in nutrition.</p>

					2. Changes in products and their organic substances during heat treatment.
				2	Changes in products and their organic substances in the process of heat treatment.
18	Lecture	2	2		Lesson 5. Technology of preparation of cold appetisers, broths and first courses. 1. Technology of preparation of cold snacks, kvass and mustard. 2. Classification and general rules for cooking broths and first courses.
19	Lecture	2	2		Lesson 6: Technology of cooking sauces, second meat and fish dishes. 1. Classification of sauces, general rules of their preparation, technology of preparation of the main red sauce. 2. Classification of second meat dishes, general rules for their preparation. 3. Technology of cooking second fish dishes.
20	Lecture	2	2		Lesson 7. Technology of cooking side dishes. 1. Preparation of dishes and side dishes from cereals, legumes and pasta. 2. Cooking dishes and side dishes from vegetables.
21	Practical Session	8	8		Lesson 8. Cooking dishes according to the Food Catalogue. 1. Preparation of dishes. 2. Organoleptic assessment of the quality of food and meals.
22	Lecture	2	2		Lesson 9: Technology of cooking sweet dishes, hot drinks, cheese, dough and eggs. 1. Technology of cooking sweet dishes and hot drinks. 2. Technology of preparation of cheese products. 3. Technology of preparation of dough products. 4. Technology of preparation of egg products.
23	Practical Session	8	8		Lesson 10. Cooking dishes according to the Food Catalogue. 1. Preparation of dishes. 2. Organoleptic assessment of the quality of dishes and meals.
Section 2: Organisation of meals for military personnel.					
		32	30	2	Topic 3: Organisation of catering for servicemen in stationary conditions.
24	Lecture	2	2		Lesson 1: Nutrition planning in a military unit. 1. The diet of military personnel. 2. Layout of products and the order of its preparation.
25	Group Session	6	4		Lesson 2. Making a product layout. 1. Making a list of meals planned for the week. 2. Drawing up a food plan for one day.
				2	Prepare a meal plan for one day.
26	Practical Session	4	4		Lesson 4. Prepare a product layout using the Food Catalogue. 1. Prepare a weekly food plan.
27	Practical Session	7	4		Lesson 5. Prepare a product layout using the Food Catalogue. 1. Drawing up a weekly food plan.
				3	Drawing up a weekly food plan.

28	Group Session	4	4		<p>Lesson 6. Accounting in the canteen of a military unit.</p> <ol style="list-style-type: none"> 1. Purpose and characteristics of accounting documents in the canteen of a military unit. 2. Keeping a record book for monitoring the quality of cooking. 3. Keeping a record sheet for the issuance of food in the canteen.
29	Lecture	2	2		<p>Lesson 7. Catering in the canteen of a military unit.</p> <ol style="list-style-type: none"> 1. Training of the catering staff in the Armed Forces. 2. Organisation of work shifts of cooks and persons of the daily outfit. 3. Receiving food from the warehouse to the dining room, preparing the dining room and organising meals. Cleaning the premises.
30	Lecture	2	2		<p>Lesson 8. Organisation of control over military catering.</p> <ol style="list-style-type: none"> 1. Organisation of control over military catering. 2. Procedure for conducting control and demonstration cooking and its documentation.
31	Practical Session	4	4		<p>Lesson 9. Keeping a record book for controlling the quality of cooking.</p> <ol style="list-style-type: none"> 1. Keeping a record book for controlling the quality of cooking.
32	Lecture	2	2		<p>Lesson 10. Sanitary and hygienic requirements for the operation of canteens in military units.</p> <ol style="list-style-type: none"> 1. Sanitary and hygienic requirements for the structure and maintenance of the premises and territory of the military unit's canteen. 2. Sanitary and hygienic requirements for technological equipment. 3. Rules of personal hygiene of canteen workers. 4. Control of rodents and insects.
33	Lecture	2	2		<p>Lesson 11. Aesthetics of nutrition.</p> <ol style="list-style-type: none"> 1. Aesthetics of nutrition of military personnel. 2. Features of food aesthetics in various forms of service.
		30	28	2	Topic 4. Organisation of meals for servicemen in the field.
34	Lecture	2	2		<p>Lesson 1: Peculiarities of catering for servicemen in the field.</p> <ol style="list-style-type: none"> 1. Features of catering for military personnel in the field. 2. Technology of cooking in the field.
35	Lecture	2	2		<p>Lesson 2: Peculiarities of organisation of catering for personnel in different conditions of the combat situation.</p> <ol style="list-style-type: none"> 1. Organization of catering on the march. 2. Organisation of catering in the offensive. 3. Organisation of catering in defence. 4. Organisation of catering in combat operations.
36	Group Session	4	4		<p>Lesson 3: Preparation of a food layout for cooking in the field using the Food Catalogue.</p> <ol style="list-style-type: none"> 1. Drawing up a layout of products for cooking in the field from fresh products. 2. Preparation of a food plan for cooking in the field from canned and concentrated products. 3. Layout of products for cooking in the field with the issuance of intermediate meals.
37	Practical Session	6	4		<p>Lesson 4. Preparation of a food layout for cooking in the field in a combat zone.</p> <ol style="list-style-type: none"> 1. Drawing up a layout of products for cooking in the field for personnel directly involved in combat operations.
				2	Create a food layout for cooking in the field.

38	Practical Session	8	8		Lesson 5. Cooking in the field. 1. Placement of the battalion food station (BFS) on the ground. 2. Preparation of hot food. 3. Organoleptic assessment of the quality of food and food distribution.
39	Practical Session	8	8		Lesson 6. Cooking in the field at platoon (company) Strongpoint. 1. Placement of a food station at a platoon (company) Strongpoint. 2. Preparation of hot food. 3. Organoleptic assessment of the quality of food and food delivery.
Section 3. Peculiarities of catering for servicemen of different categories.					
		32	30	2	Topic 5. Peculiarities of catering for servicemen of different categories.
40	Lecture	2	2		Lesson 1: Peculiarities of catering in the units of the Air Force of Ukraine. 1. Physiological basis of pilot nutrition. 2. Features of catering for flight crew. 3. Rules for drawing up a food layout for flight crew.
41	Group Session	8	6		Lesson 2. Preparation of a product layout for the flight crew. 1. Preparation of a product layout for a flight crew.
				2	Preparation of a product layout for a flight crew.
42	Practical Session	6	6		Lesson 3: Cooking for flight crews at unequipped airfields. 1. Placement of the mobile kitchen-dining room PKS-2M on the ground. 2. Preparation of hot food. 3. Organoleptic evaluation of the quality of dishes and food delivery.
43	Lecture	2	2		Lesson 4. Peculiarities of catering on naval ships. 1. Catering on ships that are self-sufficient. 2. Catering on ships that are not self-sufficient.
44	Lecture	2	2		Lesson 5. Peculiarities of nutrition of patients in the Armed Forces of Ukraine. 1. Features of nutrition of patients in hospitals and military hospitals. 2. Organisation of dietary nutrition in a military unit. 3. Nutrition of donors.
45	Practical Session	6	6		Lesson 7. Preparation of food for dietary nutrition. 1. Preparation of dishes. 2. Organoleptic evaluation of the quality of dishes and meals.
46	Control measures	6	6		Examination
Total for the discipline		150	148	12	

Programme of the discipline
MS 04 "TECHNICAL EQUIPMENT OF THE FOOD SERVICE"

General purpose of the component of the educational programme:

to provide the student with an understanding of the structure and processes occurring in the combat support system (actions) of a typical battalion-level unit; the procedure for organising interaction by type of support and management at the level of battalion headquarters, battalion support unit; laying the foundation for mastering standard operating procedures and the basic planning and management apparatus.

As a result of studying the component of the educational programme, the student should know:

requirements of the guiding documents for the operation of technical means of the food service;
structure and technical characteristics of technical means;
requirements of guiding documents on the organisation of safety for the operation of technical means, rules for the operation of technical means and other technological equipment, fire safety procedures.

be able to:

organise the proper operation and maintenance of weighing instruments;
organise the direct operation of field technical equipment and refrigeration equipment;
work on technical means of the food service;
be able to receive, store and account for technical means of food service.

Organisational and Methodological Guidelines:

The methodology of teaching the discipline is based on the basic principles of didactics (theory of justification and learning). It provides a scientific and pedagogical description of the forms and methods of teaching, indicates the most appropriate combinations to achieve a certain level of learning, determines the conditions for their most effective use.

To achieve the main learning objective, the programme provides for the following forms of learning:

frontal form of learning, when all students perform the same task at the same time under the supervision of a teacher;
group form of training, when students are combined into groups (sections) depending on the staffing structure of the unit, which work in parallel;
individual form of training, when students complete tasks sequentially, one by one.

In this case, depending on the need to achieve levels of knowledge or skills, the teacher should use the following methods

verbal and visual;

training;

situational and cognitive.

The verbal-visual method, in which the teacher systematically and consistently presents the educational material, shows (demonstrates) the subjects studied to obtain new knowledge and form the appropriate imagination.

The training (reproductive) method is based on performing complex actions in accordance with an algorithm (pre-established procedure) determined by the instructor to develop the necessary skills and ensure the coherence of military organisational structures.

Situational and cognitive - in reviewing and discussing real (probable) actions, learning about the experience of commanding troops (forces) in military conflicts and developing information and analytical skills.

The above methods provide students with knowledge, skills, and abilities, but to develop their creative abilities, the class leader should use problem-based learning methods.

Problem-based teaching is when the class leader poses a problem to the students, solves it himself, but at the same time shows the ways of solving it, reveals the course of his thought. The immediate result of problem-based teaching should be that the student learns the method and logic of solving a particular problem, but not yet the ability to apply it independently. This method teaches students how to search for knowledge and helps them develop creative thinking skills.

The search (heuristic) method serves the purpose of gradually bringing students closer to solving problems on their own by first teaching them how to perform certain elements of the solution. It is used during group exercises when the method of finding the optimal solution is determined by the class leader, but the solution is found by the student.

Problem-based methods provide a deep assimilation of knowledge at the level of its creative application, mastery of creative thinking methods, and practical experience.

Material and Technical Support:

Classes should be held in specialised classrooms, which, depending on the subject matter of the classes, should be equipped with information display devices, maps, diagrams, personal electronic computers at the rate of one workplace for no more than two students. It is mandatory to use technical training aids during the training sessions.

Information and methodological support:

Order of the Minister of Defence of Ukraine No. 81 of 2021 "On Approval of the Procedure for Writing Off Military Property in the Armed Forces of Ukraine and the State Special Transport Service".

Order of the Minister of Defence of Ukraine of 2016, no. 596 "Instruction on the organisation of the transfer of weapons, military equipment and property for repair".

Order of the Minister of Defence of Ukraine of 2014, no. 910 "On Approval of the Guidelines for the Operation and Repair of Food Service Equipment" - K.: 2014.

Order of the Chief of the General Staff of the Armed Forces of Ukraine of 2016 №266 "On Approval of the Norms for Completing the Equipment of the Food Service of the Armed Forces of Ukraine." - K.: - 2016.

Order of the Chief of the Logistics of the Armed Forces of Ukraine of 2016 No. 269 "On Approval of the Guidelines for the Organisation of Operation and Repair of Equipment of the Food Service of the Armed Forces of Ukraine" - K.: 2016.

Order of the Chief of the General Staff of the Armed Forces of Ukraine of 2016 No. 471 "Guidelines for the storage of food, equipment and property of the food service".

Titles of Topics and Distribution of Study Time by Types of Academic Activities

No	Types of Academic Activities, Assessment Methods	Total Hours	Among them		Topic Title and Learning Points
			Contact Hours	Independent Work	
1	2	3	4	5	6
		10	6	4	Topic 1. Technical means of cooking and transporting food in the field.
1.	Lecture	4	2		Lesson 1: Structure, design features and operation of technical means of cooking and transporting food in the field. 1. Principle, structure and design features of technical means of cooking and transporting food in the field. 2. The main systems and equipment of technical means of cooking and transporting food in the field and a brief description of them. 3. Rules of operation of technical means of cooking and transporting food in the field.
				2	Operation of technical means of food and water supply.
2.	Lecture	2	2		Lesson 2: Technical means of transporting food and water. 1. Purpose of technical means of transporting food and drinking water and their classification. 2. Rules of operation of technical means of transport of food and water.
3.	Group Session	4	2		Lesson 3: Operation of technical means of transporting food and water. 1. Preparation for work and operation of food and water transport vehicles. 2. Safety rules for the operation of food and water transport vehicles.
				2	Operation of technical means of food and water supply.
		12	12	-	Topic 2. Structure and operation of portable technical means of cooking in the field conditions.
4.	Group Session	4	4		Lesson 1: Structure and operation of portable technical means of cooking in the field conditions. 1. Purpose, composition, structure and technical characteristics of portable kitchens and stoves, rules of their operation. 2. Purpose, composition, technical characteristics of thermoses and thermos-boxes and features of their operation.
5.	Practical Session	4	4		Lesson 2: Operation of portable kitchens. 1. Deployment to the working position, operation and folding of portable kitchens. 2. Safety rules for the operation of portable kitchens.

6.	Practical Session	4	4		<p>Lesson 3. Operation of portable cookers.</p> <p>1. Deployment to the working position, operation and folding of portable cookers.</p> <p>2. Safety rules for the operation of portable cookers.</p>
		46	32	14	Topic 3. Structure and operation of automotive and trailed technical means of cooking in the field conditions.
7.	Group Session	4	4		<p>Lesson 1: Structure and operation of trailer kitchens.</p> <p>1. Purpose, composition, structure, technical characteristics and features of operation of trailer kitchens.</p> <p>2. The procedure for deploying trailer kitchens in the field and using them for their intended purpose.</p>
8.	Practical Session	6	4		<p>Lesson 2. Operation of trailer kitchens.</p> <p>1. Deployment in the working position, operation and folding of trailer kitchens.</p> <p>2. Safety rules for the operation of trailer kitchens.</p>
				2	Preparation for work and operation of trailer kitchens.
9.	Group Session	6	4		<p>Lesson 3: Structure and operation of trailer slabs.</p> <p>1. Purpose, composition, structure, technical characteristics and features of operation of trailer plates.</p> <p>2. The procedure for deploying trailer slabs in the field and using them for their intended purpose.</p>
				2	Structure and operation of trailer slabs.
10.	Practical Session	6	4		<p>Lesson 4. Operation of trailed slabs.</p> <p>1. Deployment to the working position, operation and folding of trailer plates.</p> <p>2. Safety rules for the operation of trailed plates.</p>
				2	Deployment, preparation for work and operation of trailed plates.
11.	Group Session	6	4		<p>Lesson 5. Structure and operation of automotive kitchens.</p> <p>1. Purpose, composition, structure, technical characteristics and features of operation of car kitchens.</p> <p>2. The procedure for deploying automotive kitchens on the ground.</p>
				2	Structure and standards of equipment of mobile kitchens.
12.	Practical Session	6	4		<p>Lesson 6. Operation of car kitchens.</p> <p>1. Deployment to the working position, operation and folding of mobile kitchens.</p> <p>2. Safety rules for the operation of automotive kitchens for cooking.</p>
				2	Structure and operation of mobile kitchens.
13.	Group Session	6	4		<p>Lesson 7. Construction and operation of mobile kitchens and canteens.</p> <p>1. Purpose, composition, structure, technical characteristics and features of operation of mobile kitchens and canteens.</p> <p>2. Procedure for deploying mobile kitchens and canteens on the ground.</p>
				2	Structure and composition of the material part of mobile kitchens-dining rooms.
14.	Practical Session	6	4		<p>Lesson 8. Operation of mobile kitchens and canteens.</p> <p>1. Deployment in the working position, operation and folding of mobile kitchens-dining rooms.</p> <p>2. Safety rules for the operation of mobile canteens.</p>
				2	Preparation for use and operation of mobile canteens.
		28	20	8	Topic № 4. Mobile power plants.

15.	Lecture	4	2	Lesson 1: General concepts of mobile power plants. 1. Principle of operation and classification of mobile power plants used in the food service. 2. General structure of mobile power plants.
			2	General concepts of mobile power plants.
16.	Group Session	8	6	Lesson 2: Construction and operation of mobile power plants. 1. Structure and main elements of mobile power plants. 2. Procedure for preparation for work and operation of mobile power plants. 3. Safety rules for the operation of mobile power plants.
			2	Basic elements of mobile power plants.
17.	Practical Session	8	6	Lesson 3. Deployment and preparation for operation of diesel mobile power plants in the field. 1. Deployment and preparation for operation of mobile power plants. 2. Introduction to the mode of operation, operation of power plants. 3. Folding the power plants into a stowage position.
			2	Preparation for the operation of mobile power plants.
18.	Practical Session	8	6	Lesson 4. Deployment and preparation for operation of petrol mobile power plants in the field. 1. Deployment and preparation for operation of mobile power plants. 2. Introduction to the mode of operation, operation of power plants. 3. Folding the power plants into a stowage position.
			2	Main elements of mobile power plants.
		32	28	4
				Topic 5. Technical means of baking bread.
19.	Lecture	2	2	Lesson 1: Technical means of baking bread. 1. Classification of technical means of field baking. 2. Purpose, composition, organisational and staffing structure, capabilities and main technical characteristics of the PMH bakery.
20.	Lecture	2	2	Lesson 2: Baking blocks. 1. Purpose, composition and technological equipment of the bakery HP-04. 2. Purpose, structure and technical characteristics of trailed baking blocks PHB-04 (PHB-1).
21.	Group Session	8	6	Lesson 4. Structure and operation of a mobile baking oven HPK 50M2. 1. Purpose, structure, technical characteristics of the baking oven HPK 50M2. 2. Preparation for the intended use of the baking oven HPK 50M2.
			2	Lesson 5. Structure and operation of the mobile baking oven HPK 50M2.
22.	Group Session	8	6	Lesson 6. Structure and operation of the mobile unit for dough preparation TM-3M1. 1. Purpose, structure, technical characteristics of TM-3M1. 2. Preparation for the intended use of the unit for the preparation of dough TM-3M1.
			2	Lesson 7. Structure and operation of the mobile unit for dough preparation TM-3M1.
23.	Group Session	6	6	Lesson 8. Equipment for sifting flour and dividing dough PM-60, PTD. 1. Purpose, structure, technical characteristics and principle of operation of the machine for sifting flour PM-60. 2. Purpose, structure, technical characteristics and principle of operation of the machine for dividing dough PTD.

24.	Practical Session	6	6		<p>Lesson 9. Electrical networks of the PMH.</p> <p>1. Purpose and composition of the electrical network of the mobile bakery department.</p> <p>2. The procedure for deploying and preparing for operation of the electrical network of the mobile bakery department of the mobile bakery.</p>
		22	14	8	Content module № 6. Organisation of operation, storage and repair of food service equipment.
25.	Lecture	4	2		<p>Lesson 1: Storage of food service equipment.</p> <p>1. General concepts of storage of military equipment.</p> <p>2. Types of storage of technical means.</p> <p>3. Methods of preservation and deconservation of food service equipment.</p>
				2	Lesson 2. Storage of food service equipment.
26.	Group Session	4	2		<p>Lesson 3: Control of the technical condition of food service equipment.</p> <p>1. Tasks and content of control of the technical condition of food service equipment.</p> <p>2. Classification of types of control of food service equipment. Methods of control.</p>
				2	Lesson 4. Control of the technical condition of food service equipment.
27.	Group Session	4	2		<p>Lesson 5. Preparation of food service equipment.</p> <p>1. Preparation of equipment for short-term storage.</p> <p>2. Preparation of equipment for long-term storage.</p>
				2	Lesson 6. Control of the technical condition of food service equipment.
28.	Practical Session	4	2		<p>Lesson 7. Conservation and deconservation of food service equipment.</p> <p>1. Conservation of food service equipment.</p> <p>2. Deconservation of food service equipment.</p>
				2	Lesson 8. Control of the technical condition of food service equipment.
29.	Assessment activities	6	6		Examination
Total for the discipline		150	112	38	