



1. TITLE OF THE CERTIFICATE (HU)

52 811 02 0100 31 01 Étkezdés

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Bistro manager

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

A typical holder of the certificate is able to:

- Use information technology and telecommunication devices;
- Create personal contact with guests;
- Perform acquisition, production, sale and storage activity in the catering unit;
- Arrange for appropriate goods stock;
- Perform purchasing, goods release, end-of-shift stocktaking;
- Keep uniform administration;
- Check invoicing and the observation of documentary discipline;
- Arrange for the observation of prescriptions relating to fire prevention, safety at work and property protection, arrange for the conditions of legal operation in compliance with the prescriptions;
- Arrange for the observation of the rules of hygiene;
- Set up and observe the rules of HACCP;
- Observe the prescriptions of the Hungarian Medical Officer Service;
- Use kitchen technologies;
- Prepare dietary recommendations;
- Perform preparatory activities;
- Prepare warm meals;
- Make cold kitchen preparations;
- Perform the finishing operations on confectionery products;
- Portion out and serve meals both for consumption on the premises and take-away.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

5121 Catering Person, Restaurant manager

(*) Explanatory notes:

This document is designed to provide additional information about the specified certificate and does not serve as a legal certificate of vocational qualification. The format of the description is based on the following documents:

Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications; Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers.

More information on transparency is available at: <http://europass.cedefop.europa.eu/>

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5. OFFICIAL BASIS OF THE CERTIFICATE

<p>Name and status of the institute issuing the certificate</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>In the case of vocational qualifications belonging to the competence of the Ministry of Social Affairs and Labour (SZMM), a vocational qualification-related independent professional committee commissioned by the SZMM</p>											
<p>Level of the certificate (national or international)</p> <p>Level of vocational qualification according to the National Qualification Register:</p> <p>52 Intermediate vocational qualification entitling the holder to fill positions requiring physical or intellectual work, which is based on the input competence determined in the vocational and examination requirements, on preliminary vocational qualification or on the baccalaureate.</p> <p>ISCED97 code: 4CV</p>	<p>Grading scale / Pass requirements</p> <p>The average of the percentage of the performance achieved per examination part, taking into consideration the vocational and examination requirements, expressed as a grade:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">81-100%</td> <td>excellent (5)</td> </tr> <tr> <td>71-80%</td> <td>good (4)</td> </tr> <tr> <td>61-70%</td> <td>satisfactory (3)</td> </tr> <tr> <td>51-60%</td> <td>pass (2)</td> </tr> <tr> <td>0-50%</td> <td>fail (1)</td> </tr> </table>		81-100%	excellent (5)	71-80%	good (4)	61-70%	satisfactory (3)	51-60%	pass (2)	0-50%	fail (1)
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71-80%	good (4)											
61-70%	satisfactory (3)											
51-60%	pass (2)											
0-50%	fail (1)											
	<p>The code and name of the vocational requirement module, and the result achieved in the examination part associated with the requirement module expressed in %:</p>											
<p>Certificate number: PT K</p> <p>Serial number: 123456</p>	<p>1496-06 Bistro sales person and manager vocational skills</p>	<p>100%</p>										
	<p>1497-06 Bistro manager vocational skills</p>	<p>100%</p>										
<p>Certificate issue date:</p> <p>2021.06.18</p>	<p>The performance of the examinee achieved at the vocational examination expressed in %:</p>	<p>100%</p>										
	<p>The performance of the examinee achieved at the vocational examination expressed as a grade:</p>	<p>5</p>										
<p>Access to next level of education/training</p> <p>To secondary education</p>	<p>International agreements</p>											
<p>Other information concerning the vocational training process</p>												
<p>Legal basis</p> <p>Ministry of Social Affairs and Labour Decree 15/2008 (VIII. 13.) on the professional and examination criteria of vocational courses, Act LXXVI of 1993 on Vocational Training.</p>												

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme %	Duration (hours/weeks/months/years)
School-/training centre-based	Theory: 30 % Practice: 70 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		2000 hours
Entry requirements: Completion of the eighth grade This certificate supplement was prepared on the basis of the instruction for filling in the Certificate Supplement published on the homepages of the National Reference Point and the National Europass Centre. National Reference Point – NSZFH – http://nrk.nive.hu		
Head of Examination Organiser: Issue date: 2021.06.18		SEAL