

EUROPASS CERTIFICATE-SUPPLEMENT (*)

1. TITLE OF THE CERTIFICATE (HU)

52 811 01 0000 00 00 Élelmezésvezető

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Food catering manager (THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

A typical holder of the certificate is able to:

- Introduce that HACCP system, manage its operation, and perform supervision tasks in the field of food catering;
- Control and supervise the work of a catering unit;
- Apply the daily calorie and nutrition intake and foodstuff usage recommendations specified in a separate legal act;
- Plan a menu taking into consideration the number of meals per day, the material and personnel conditions, the available budget, variation and the season;
- Perform the prescribed management administration tasks;
- Perform goods ordering, manage stocks, pay for orders, perform meals cost calculation;
- Handle documentation and the health certifications of the employees.

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			
Name and status of the institute issuing the certificate	Name and status of the national/regional authority providing accreditation/recognition of the certificate		
	In the case of vocational qualifications belonging to the of the Ministry of Social Affairs and Labour vocational qualification-related independent professional commissioned by the SZMM	(SZMM), a	
Level of the certificate (national or international)	Grading scale / Pass requirements		
 Level of vocational qualification according to the National Qualification Register: 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. ISCED97 code: 4CV 	The average of the percentage of the performance a examination part, taking into consideration the voc examination requirements, expressed as a grade: 81-100% excellent (5) 71-80% good (4) 61-70% satisfactory (3) 51-60% pass (2) 0-50% fail (1)	-	
	The code and name of the vocational requirement module, and the result achieved in the examination part associated with the requirement module expressed in %:		
Certificate number:	1428-06 Performance of safety and quality assurance tasks	100%	
РТ К	1429-06 Business administration	100%	
Serial number:	1430-06 Dietary planning	100%	
123456	1431-06 Performing management tasks1432-06 Carrying out human resources management	100%	
	tasks 1433-06 Performing production unit organisation	100%	
Certificate issue date:	activities The performance of the examinee achieved at the vocational examination expressed in %:	100%	
2021.06.18	The performance of the examinee achieved at the vocational examination expressed as a grade:	5	
Access to next level of education/training	International agreements		
To higher education			
Other information concerning the vocational training process			
Legal basis			
Act LXXVI of 1993 on Vocational Training, Begulation no. 21/2007 (V. 21.) SZMM			

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education	Percentage of total programme	Duration
and training received	%	(hours/weeks/months/years)
School-/training centre-based	Theory: 50 $\%$ Practice: 50 $\%$	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		1200 hours

Entry requirements:

Baccalaureate

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