

**1. TITLE OF THE CERTIFICATE (HU)**

33 811 03 0001 33 01 Diétás szakács

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Dietitian chef

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES**A typical holder of the certificate is able to:**

- determine the energy and nutritional needs of the persons under care as well as the nutritional value of the raw food products used during meal preparation;
- take into account the loss of nutrients during the meal preparation process and plan for the required nutritional needs of the various age groups;
- apply cooking techniques relying on moderate use of heat, use meal preparation techniques used for the purposes of healthy nutrition and the specified diets as they relate to the various types of diets;
- coordinate the number of meals per day, ensure the diversity, timeliness and perception of diets from nutritional/physiological points of view;
- select raw food products relying on familiarity with the composition of food products;
- create meals according to guests' state of health and the illnesses they have, prepare meals according to guests' needs;
- create and prepare diets geared for weight-loss, and patients who are vegetarians, diabetics, or have a biliary tract, liver, stomach or intestinal condition as well as patients with heart and circulatory disease, thyroid disease, cancer, musculoskeletal condition;
- create and prepare acid-alkaline or raw food diets;
- create and prepare diets geared for infants, young children and teenagers;
- create and prepare diets for patients with oral cavity and esophageal conditions;
- create and prepare diets for patients suffering from gluten sensitivity;
- create diets for patients with high blood pressure and patients who suffer from the consequences of a myocardial infarction;
- recommend and create meals for patients with arteriosclerosis and arthritis;
- plan and create diets for patients suffering from renal disease;
- create and prepare a sample diet for patients suffering from constipation;
- create and prepare diets for patients suffering from anaemia, fever;
- create and prepare recommended diets for pregnant women and breastfeeding mothers;
- recommend and prepare meals for the elderly.

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

5124 Cook

(*) 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 competence of the Ministry of Social Affairs and Labour (SZMM), a vocational qualification-related independent professional committee commissioned by the SZMM	
Level of the certificate (national or international) Level of vocational qualification according to the National Qualification Register: 33 Intermediate vocational qualification entitling the holder to fill positions requiring physical work, which is based on the input competence determined in the vocational and examination requirements or on the school qualification certified with the completion of the tenth grade. ISCED97 code: 3CV	Grading scale / Pass requirements The average of the percentage of the performance achieved per examination part, taking into consideration the vocational and 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: PT K Serial number: 123456	1468-06 Dietary meal preparation	100%
Certificate issue date: 2021.06.18	The performance of the examinee achieved at the vocational examination expressed in %:	100%
	The performance of the examinee achieved at the vocational examination expressed as a grade:	5
Access to next level of education/training To secondary education	International agreements	
Other information concerning the vocational training process		
Legal basis 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.		

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		600 hours
Entry requirements: 33 811 03 1000 00 00 Certified cook 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