

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

52 811 02 1000 00 00 Vendéglős

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Restaurateur

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- Perform and control acquisition, production, selling and storing work at the catering unit;
- Plan and prepare the menu and drinks list;
- Perform efficient conflict handling;
- Create the business policy and marketing strategy, perform PR activity;
- Organise and perform marketing and advertising activity;
- Apply and observe protocol prescriptions;
- Arrange the reception and organising of VIP guests;
- Arrange sufficient goods on stock;
- Keep uniform administration;
- Inspect invoicing and the observation of documentary discipline;
- Make sure that the prescriptions relating to fire prevention, safety at work and property protection are observed, ensure the conditions of legal operation suiting the prescriptions;
- Make sure that the rules relating to hygiene are observed;
- Set up and observe the HACCP rules;
- Observe the prescriptions of the Hungarian Medical Officer Service;
- Undertake complete inventory and financial responsibility for the stocks;
- Use kitchen technologies;
- Perform preparatory operations, prepare warm meals, produce cold kitchen preparations;
- Perform the final operations of confectionery preparations.

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

5121 Host, Catering Person

(*) 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 Ministry for National Economy	
Level of the certificate (national or international) 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	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	6273-11 Business management in catering and hospitality	100%
	6274-11 Introduction to catering and hospitality	100%
	6275-11 Professional communication in a foreign language	100%
	6278-11 Waitering I	100%
	6280-11 Food Preparation I	100%
	6283-11 Catering management activities	100%
Certificate issue date: 2015.01.15	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 higher education	International agreements	
Other information concerning the vocational training process		
Legal basis Act LXXVI of 1993 on Vocational Training, Professional and examination requirements as specified in Decree No. 32/2011 (VIII. 25.) NGM of the Minister for National Economy.		

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: 40 % Practice: 60 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		2300 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: 2015.01.15		SEAL