

**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 nutrient need of patients and the nutritional value of ingredients used during the preparation of food;
- take into account nutrient loss during the preparation of food and calculate nutrient needs prescribed for different age groups;
- apply gentle cooking methods and the food preparation technologies of a healthy diet and the prescribed diets in different dietary types;
- harmonise the number of daily meals, the diversity, timeliness and assessment of diets from a nutrition-physiological point of view;
- choose ingredients, based on the knowledge of food compounds;
- compose meals according to the conditions and illnesses of the guests and prepare them upon request;
- compose diets and prepare meals for vegetarians and people on a weight loss programme, as well as for those suffering from diabetes, biliary, liver, stomach or intestinal, cardiovascular, thyroid and tumorous diseases or locomotor disorders;
- compose and prepare acidic, alkaline and raw food diets;
- compose and prepare diets for babies, children and adolescents;
- compose and prepare diets for patients with oral cavity and oesophageal diseases;
- compose and prepare diets for people with flour sensitivity;
- prepare diets for patients with high blood pressure and for those having suffered a heart attack;
- recommend and prepare meals for patients with arteriosclerosis and arthritis;
- compose and prepare diets for kidney disease patients;
- compose and prepare sample diets for patients suffering from constipation;
- compose and prepare diets for patients with anaemia and high temperature;
- compose and prepare a recommended diet for pregnant women and nursing 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

<p><b>Name and status of the institute issuing the certificate</b></p>	<p><b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b></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><b>Level of the certificate (national or international)</b></p> <p><b>Level of vocational qualification according to the National Qualification Register:</b></p> <p>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.</p> <p><b>ISCED97 code:</b> 3CV</p>	<p><b>Grading scale / Pass requirements</b></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-collapse: collapse;"> <tr> <td style="width: 30%;">81-100%</td> <td style="width: 70%;">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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	<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><b>Certificate number:</b> PT K</p> <p><b>Serial number:</b> 123456</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">1468-11 Dietary meal preparation</td> <td style="width: 20%; text-align: center;">100%</td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> </table>	1468-11 Dietary meal preparation	100%							<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;"></td> <td style="width: 20%; text-align: center;">100%</td> </tr> <tr> <td style="width: 80%;"></td> <td style="width: 20%; text-align: center;">5</td> </tr> </table>		100%		5
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<p><b>Certificate issue date:</b></p> <p>2021.06.18</p>	<p><b>The performance of the examinee achieved at the vocational examination expressed in %:</b></p> <p><b>The performance of the examinee achieved at the vocational examination expressed as a grade:</b></p>	<p><b>100%</b></p> <p><b>5</b></p>												
<p><b>Access to next level of education/training</b></p> <p>To secondary education</p>	<p><b>International agreements</b></p>													
<p><b>Other information concerning the vocational training process</b></p>														
<p><b>Legal basis</b></p> <p>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.</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		600 hours
<b>Entry requirements:</b> 33 811 03 1000 00 00 Cook qualification or 33 7826 02 2103 Cook qualification, or 2103 Cook qualification  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. <b>National Reference Point – NSZFH – <a href="http://nrk.nive.hu">http://nrk.nive.hu</a></b>		
Head of Examination Organiser: Issue date: 2021.06.18		<b>SEAL</b>