

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

33 811 02 1000 00 00 Pincér

**2. TRANSLATED TITLE OF THE CERTIFICATE (EN)**

Waiter

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- Perform sales and service tasks in network units of various economic organisations pursuing catering activity;
- Provide the service of products recommended or requested by the guests and the related services at the highest professional level expectable from him/her, according to the regulations of polite and professional service;
- Perform the catering activities;
- Design and compile proposal for drinks and menu;
- Prepare daily offer and price list;
- Lay the table;
- Receive guests;
- Take orders and serve up;
- Apply and ensure protocol rules;
- Handle comments by guests;
- Prepare bill, receipt, serve up, pack;
- Arrange for payments from guests, serve at stand if required and account for daily revenue;
- Perform tasks related to room service;
- Keep the HACCP rules and environmental regulations relating to the job sphere;
- Keep regulations relating to smoking and have them kept;
- Perform tasks relating to opening and closing;
- Watch for safety of property;
- Handle computers.

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

5123 Wait staff, catering industry vendor (e.g. waiter, bartender)

**(\*) 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

<b>Name and status of the institute issuing the certificate</b>	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry for National Economy	
<b>Level of the certificate (national or international)</b> <b>Level of vocational qualification according to the National Qualification Register:</b> 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. <b>ISCED97 code:</b> 3CV	<b>Grading scale / Pass requirements</b> 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 %:	
<b>Certificate number:</b> PT K <b>Serial number:</b> 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%
	6279-11 Waitering II	100%
<b>Certificate issue date:</b> 2021.06.18	<b>The performance of the examinee achieved at the vocational examination expressed in %:</b>	<b>100%</b>
	<b>The performance of the examinee achieved at the vocational examination expressed as a grade:</b>	<b>5</b>
<b>Access to next level of education/training</b> To secondary education	<b>International agreements</b>	
<b>Other information concerning the vocational training process</b>		
<b>Legal basis</b> Act LXXVI of 1993 on Vocational Training, Professional and examination requirements as specified in Decree 1/2010 (VIII. 5.) of the Minister for Social Affairs and Labour, The ministry responsible for the professional qualification in accordance with Act XLII of 2010.		

## 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		2300 hours
<b>Entry requirements:</b> Qualification certified by the completion of the tenth 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. <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		SEAL