europass

EUROPASS CERTIFICATE-SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE (HU)

33 811 03 1000 00 00 Szakács

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Chef

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

A typical holder of the certificate is able to:

- Comply with the requirements of modern catering and the expectation of the guests,
- compile menu, daily offers, diet recommendations
- recognise existing skills,
- order, prepare and process necessary raw materials,
- prepare, portion, decorate and serve dishes,
- organise and direct the work of kitchen staff,
- supervise kitchen equipment, service areas,
- Operate large kitchen equipment in the restaurants and catering units at other locations

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 providing accreditation/recognition of the cer	-	
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 at 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 of the result achieved in the examination part associated requirement module expressed in %: 6273-11 Business management in catering and		
Certificate number:	hospitality	100%	
PT K	6274-11 Introduction to catering and hospitality	100%	
Serial number:	6275-11 Professional communication in a foreign language	100%	
123456	6280-11 Food Preparation I.	100%	
Certificate issue date:	6281-11 Food Preparation II 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 To secondary education	International agreements		

Other information concerning the vocational training process

Legal basis

Act LXXVI of 1993 on Vocational Training,
Decree no. 26/2011. (VII. 12.) NGM of the Minister of National Economy on the amendment of the decree no. 15/2008. (VIII. 13.)
SZMM of the Minister of Welfare and Labour on professional and examination requirements of qualifications in the scope of the Minister of Welfare and Labour..

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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	

Entry requirements:

This training may be commenced in possession of the competences specified for the profession group 'catering-tourism'. These competences may be obtained in the framework of a preparatory class for the vocation, or school qualification proving the completion of tenth grade, or elementary school qualification supported by the completion of eighth grade in accordance with Section 27/4) of Act LXXIX of 1993 Requirements for medical fitness shall be met

Requirements for professional aptitude shall be met

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:

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