

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

33 7826 02 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:**

- participate in:
 - = shaping the product range and forming the choice of the shop,
 - = carrying out the necessary economic calculations in order to ensure the economical operation of the catering unit and implementing the appropriate pricing principles,
 - = the cooperation with people working in several business occupations with knowledge of the connections between catering and tourism,
 - = communicating with guests and colleagues in a refined way,
 - = implementing gastronomic aspects, the selection of raw materials and the application of protective technologies,
 - = drawing up the menu on a high professional level and according to guests' needs,
 - = the processes of preparation, cooking, having in readiness and serving,
 - = defining the production tasks and raw material demand of various events,
 - = making oneself understood in a foreign language on a minimum level in case of necessity,
 - = the sparing and economical use and utilization of machines, equipment, energy sources and raw materials,
 - = operating the machines and equipment in a safe way,
 - = identifying and eliminating defects,
 - = completing the required administrative tasks (vouchering, invoicing, stock-taking).
- control the optimal stock and the aesthetic appearance of the dishes;
- ensure the appropriate condition of the products, fixtures and equipment that he/she is in charge of as well as the appropriate condition of the kitchen.

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

5124 Cook
5122 Pastry chef
5123 Waiter/waitress, sales person in catering trade
5129 Other catering trade occupations

(*) 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>Name and status of the institute issuing the certificate</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>In the case of vocational qualifications belonging to the competence of the Ministry of Education (ME), a vocational qualification-related independent professional committee commissioned by the ME</p>																										
<p>Level of the certificate (national or international)</p> <p>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.</p> <p>ISCED97 code: 3CV</p>	<p>Grading scale / Pass requirements</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Five -grade:</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 75%;">excellent</td> </tr> <tr> <td></td> <td style="text-align: center;">4</td> <td>good</td> </tr> <tr> <td></td> <td style="text-align: center;">3</td> <td>satisfactory</td> </tr> <tr> <td></td> <td style="text-align: center;">2</td> <td>pass</td> </tr> <tr> <td></td> <td style="text-align: center;">1</td> <td>fail</td> </tr> </table> <p>Vocational qualification examination after the completion of vocational training Parts of the examination: - Vocational theory - Vocational practice</p> <p>A successful vocational qualification examination requires a pass grade both in vocational theory and practice.</p>	Five -grade:	5	excellent		4	good		3	satisfactory		2	pass		1	fail											
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<p>Certificate number: PT K</p> <p>Serial number: 123456</p> <p>Certificate issue date: 2023.09.14</p>	<p>Description of vocational theoretical and practical subjects and their grades according to the five-grade scale</p> <p>1. Grades of vocational theoretical examination subjects</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Topics/subjects of written examination</td> </tr> <tr> <td style="width: 80%;">Initial Vocational Education in Catering and Management</td> <td style="width: 20%; text-align: center;">5</td> </tr> <tr> <td>Grade of Written Examination</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">Topics/subjects of oral examination</td> </tr> <tr> <td>Cooking Studies</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Study of Food</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Professional foreign language</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Catering and economic studies</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Grade of Vocational Theory</td> <td style="text-align: center;">5</td> </tr> </table> <p>2. Assessment of vocational practical preparedness</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Subjects of practical examination</td> </tr> <tr> <td style="width: 80%;">Final exam project</td> <td style="width: 20%; text-align: center;">5</td> </tr> <tr> <td>Professional discussion</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Grade of Vocational Practice</td> <td style="text-align: center;">5</td> </tr> </table>	Topics/subjects of written examination		Initial Vocational Education in Catering and Management	5	Grade of Written Examination	5	Topics/subjects of oral examination		Cooking Studies	5	Study of Food	5	Professional foreign language	5	Catering and economic studies	5	Grade of Vocational Theory	5	Subjects of practical examination		Final exam project	5	Professional discussion	5	Grade of Vocational Practice	5
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<p>Access to next level of education/training</p> <p>To secondary education</p>	<p>International agreements</p>																										
<p>Other information concerning the vocational training process</p>																											
<p>Legal basis</p> <p>Act LXXVI of 1993 on vocational training, Decree 27/2001 (VII. 27.) OM of the Minister of Education on the amendment of Decree 7/1993 (XII. 30.) MüM of the Minister of Labour on the National Qualifications Register, Decree 26/2001 (VII. 27.) OM of the Minister of Education on the general rules and rules of procedure of vocational examinations, Decree no. 50/1999. (IX.10.) GM of the Minister of Economic Affairs on the amendment of Decree no. 5/1997. (III.5.) IKIM of the Minister of Industry, Trade and Tourism on qualifications required for performing specific industrial, commercial and tourism related activities, Central programme approved by the Minister of Education (OM) under approval number 631/97. III.23, Decree 20/1996. (III.28.) of the Minister of Industry and Trade (IKM) on vocational and examination requirements of chefs.</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: 40 % Practice: 60 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		2 years

Entry requirements:

- Completion of the tenth year

Further information:

MANDATORY VOCATIONAL THEORETICAL SUBJECTS

Initial Vocational Education in Catering	100 hours
Initial Farming Education	100 hours
Study of Food	100 hours
Professional foreign language	100 hours
Cooking Studies	100 hours

MANDATORY VOCATIONAL PRACTICAL SUBJECTS

Practical Training for Chefs	100 hours
Summer Practical Training	100 hours

Further information (including the description of the national grading method):

The basis of the grading system is a list of vocational and examination requirements compiled in accordance with uniform criteria and structure, issued in the form of legal regulation that includes the following:

- identification number and description of the vocational qualification as specified in OKJ and the relevant FEOR number,
- school and vocational prequalification required for the start of the training, aptitude and vocational competence requirements and prescribed practice,
- the most typical occupation or activity accessible to the holder of the vocational qualification certificate, the short job description, and the list of related vocational qualifications,
- the duration of the training required for the vocational qualification; maximum number of hours; the ratio of theoretical and practical training; the number of vocational training classes in the vocational training school; the duration of initial training period; the possibility of organising a grade examination assessing the efficiency of practical training,
- occupational requirements of vocational qualification,
- requirements pertaining to vocational examination.

The vocational and examination requirements will be classified by the occupational group committees of the National Qualification Register (OKJ) and by the National Council for Vocational Training, and subsequently they will be issued in the form of legal regulations.

Vocational and examination requirements are available at: <http://www.nive.hu>

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: 2023.09.14

SEAL