

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

52 6601 01 ÉLELMEZÉSVEZETŐ

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)DIETARY UNIT MANAGER
(THIS TRANSLATION HAS NO LEGAL STATUS)**3. PROFILE OF SKILLS AND COMPETENCES****A typical holder of the certificate is able to:**

- organise, manage and control the work of dietary units;
- practice his/her profession in:
 - = dietary units of nurseries,
 - = dietary units of nursery homes,
 - = dietary units of hospitals,
 - = finishing and serving kitchens of hospitals,
 - = dietary units of children's homes,
 - = dietary units of nursing and residential homes,
 - = dietary units of nursing centres,
 - = central dietary units of local governments,
 - = dietary units of kindergartens,
 - = dietary units of schools,
 - = dietary units of daily nursing centres for elderly,
 - = dietary units of public kitchen,
 - = dietary units of workplaces.
- execute the professional nutrition of cared ones with consideration of their biological needs as well as hygienic, economic and administration regulations:
 - = define energy and nutrition needs,
 - = plan the menu,
 - = have various menus prepared by using different food preparation techniques.

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

3249 Professions related to other human health care professions

(*) 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/>

©European Communities 2002 ©

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 Health (MH), a vocational qualification-related independent professional committee commissioned by the MH.</p>																		
<p>Level of the certificate (national or international)</p> <p>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.</p> <p>ISCED97 code: 4CV</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</p> <p>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			
Five -grade:	5	excellent																	
	4	good																	
	3	satisfactory																	
	2	pass																	
	1	fail																	
<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" style="padding: 2px;">Topics/subjects of written examination</td> </tr> <tr> <td style="padding: 2px;">Complex (Studies in Nutrition Science, Nutrition Products, Food Preparation Technologies, Organisation of Dietary Units, Economic Administration, Nutrition Hygiene, Work Safety, and Technical Basics)</td> <td style="text-align: center; padding: 2px;">5</td> </tr> <tr> <td style="padding: 2px;">Grade of Written Examination</td> <td style="text-align: center; padding: 2px;">5</td> </tr> <tr> <td colspan="2" style="padding: 2px;">Topics/subjects of oral examination</td> </tr> <tr> <td style="padding: 2px;">Complex (Studies in Nutrition Science, Nutrition Products, Food Preparation Technologies, Organisation of Dietary Units, Economic Administration, Nutrition Hygiene, Work Safety, and Technical Basics)</td> <td style="text-align: center; padding: 2px;">5</td> </tr> <tr> <td style="padding: 2px;">Grade of Vocational Theory</td> <td style="text-align: center; padding: 2px;">5</td> </tr> </table> <p>2. Assessment of vocational practical preparedness</p> <p>Subjects of practical examination</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Menu Planning</td> <td style="text-align: center; padding: 2px;">5</td> </tr> <tr> <td style="padding: 2px;">Economic Administration</td> <td style="text-align: center; padding: 2px;">5</td> </tr> <tr> <td style="padding: 2px;">Grade of Vocational Practice</td> <td style="text-align: center; padding: 2px;">5</td> </tr> </table>	Topics/subjects of written examination		Complex (Studies in Nutrition Science, Nutrition Products, Food Preparation Technologies, Organisation of Dietary Units, Economic Administration, Nutrition Hygiene, Work Safety, and Technical Basics)	5	Grade of Written Examination	5	Topics/subjects of oral examination		Complex (Studies in Nutrition Science, Nutrition Products, Food Preparation Technologies, Organisation of Dietary Units, Economic Administration, Nutrition Hygiene, Work Safety, and Technical Basics)	5	Grade of Vocational Theory	5	Menu Planning	5	Economic Administration	5	Grade of Vocational Practice	5
Topics/subjects of written examination																			
Complex (Studies in Nutrition Science, Nutrition Products, Food Preparation Technologies, Organisation of Dietary Units, Economic Administration, Nutrition Hygiene, Work Safety, and Technical Basics)	5																		
Grade of Written Examination	5																		
Topics/subjects of oral examination																			
Complex (Studies in Nutrition Science, Nutrition Products, Food Preparation Technologies, Organisation of Dietary Units, Economic Administration, Nutrition Hygiene, Work Safety, and Technical Basics)	5																		
Grade of Vocational Theory	5																		
Menu Planning	5																		
Economic Administration	5																		
Grade of Vocational Practice	5																		
<p>Access to next level of education/training</p> <p>After obtaining the baccalaureate to higher 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 38/1995. (X.7.) of the Minister of Welfare (NM) on vocational and examination requirements of dietary unit manager, Decree 15/1998. (IV.30.) of the Minister of Welfare (NM) on professional tasks and operational conditions of child welfare and child protection institutions providing personal care.</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		1250 hours

Entry requirements:

- Baccalaureate, plus passing the aptitude tests.

Further information:

MANDATORY VOCATIONAL THEORETICAL SUBJECTS

Filled in by the exam organiser.

MANDATORY VOCATIONAL PRACTICAL SUBJECTS

Filled in by the exam organiser.

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