

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

52 7822 02 VENDÉGLÁTÓ TECHNIKUS

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

- perform managing, developing and economic tasks necessary for the operation of catering businesses
- organise, manage and control activities related to the purchase of goods, storage, production, sales, accomodation and services in the catering unit as owner or employee
- determine demand for labour, prepare work schedules
- participate in purchasing and storage activities, the preparation of food and drinks, the serving of guests in smaller units
- prepare and organise the administration and management of the unit or the business
- ensure financial resources necessary for operation, ensure their effective use
- present and advertise the services of the unit, develop a business policy, a marketing strategy and a company brand
- analyse the changes of the market and the environment, and elaborate the types, forms of and prices for services accordingly
- plan the operation of the unit, prepare a business plan
- represent the business, keep contact and cooperate with clients, suppliers and authorities
- nurture the relationship with business partners, guests and regulars, handle the complaints and comments of guests
- organise events in compliance with the rules of the profession, etiquette and protocol
- ensure compliance with safety, fire protection, labour protection, environmental protection, hygiene and health protection rules

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

1325 Manager of a unit performing catering activity
1354 Direct production manager of a unit performing commercial and catering activities
1415 Manager of small hotels or catering services
5121 Catering Person, Restaurant manager
5122 Pastry chef
5123 Waiter/waitress, sales person in catering trade
5124 Cook
5125 Reception clerk
5127 Housekeeper, chambermaid
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: 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											
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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%;">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>Defence of Thesis</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Catering and management</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>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%;">Cooking and Confectionery Technology</td> <td style="width: 20%; text-align: center;">5</td> </tr> <tr> <td>Waiting</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		Catering and management	5	Grade of Written Examination	5	Topics/subjects of oral examination		Defence of Thesis	5	Catering and management	5	Study of Food	5	Professional foreign language	5	Grade of Vocational Theory	5	Subjects of practical examination		Cooking and Confectionery Technology	5	Waiting	5	Grade of Vocational Practice	5
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<p>Access to next level of education/training</p> <p>Advancement 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 of the Minister of Education No. 18/2005 (VII.1) OM.</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: 70 % Practice: 30 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		2 years

Entry requirements:

- Secondary school leaving examination

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

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