

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

35-811-03 Diétás szakács

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Dietary cook

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- prepare and serve meals fitting to the health condition of the individual consumer, the person cared for and serviced based on information on healthy diet and dietary requirements;
- use knowledge relevant to the energy and nutrition needs of various age groups and the possibilities to integrate nutritional values of the raw ingredients used in the preparation of meals based on existing knowledge of healthy lifestyle and conditions requiring the individual to keep a diet;
- apply the kitchen technology procedures and the requirements on storage and transportation of food ingredients and prepared meals relevant to healthy diet and the professional preparation of dietary meals;
- prepare dietary meals planned by a dietitian and appropriate to the condition of the various age group, individual with special dietary needs and those required by a medical specialist to keep a diet.

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

5134 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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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		360 hours

Entry requirements:

- 34 811 04 Cook or equivalent qualification,
- 2 years of work experience as a cook after receiving vocational qualification,
- Medical fitness examination is required.

Vocational requirement modules:

11517-14 Basic nutritional knowledge
11516-14 Preparation of dietary meals

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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SEAL