

**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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| 5. OFFICIAL BASIS OF THE CERTIFICATE | | | | | |
|---|--|--|---|---|-------|
| Name and status of the institute issuing the certificate | | Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry for National Economy | | | |
| Level of the certificate (national or international) Level of vocational qualification according to the National Qualification Register: 35 secondary vocational qualification add-ons, which are based on vocational qualifications requiring elementary school qualifications and may typically be obtained in formal education ISCED2011 code: 3 NQF level: EQF level: | | Grading scale / Pass requirements Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail | | | |
| Certificate number: PT K Serial number: 123456 Certificate issue date: 2023.10.02 | | Results achieved at the examination and their proportion expressed in percentage in the complex mark | | | |
| | | Oral examination | Describes the characteristics and rules of dietary and special diets, the aspects of selecting the and replacing the right ingredients, the food safety requirements of storage and transportation of raw materials, food and prepared meals, performs nutrition calculation tasks, and reports on the techniques and methods of special food preparation. Provides an overview of the dietary kitchen technology including the unified dietary system. | 5 | 30.00 |
| | | Practical examination | Basic tasks of preparing dietary meals | 5 | 70.00 |
| | | Result achieved at the complex vocational examination, expressed in grades. | | 5 | |
| Access to next level of education/training To secondary education | | International agreements | | | |
| Other information concerning the vocational training process | | | | | |
| Legal basis Act CLXXXVII of 2011 on Vocational Training Professional and examination requirements established by decree no. 25 of 2014 (26 August) of the Minister for National Economy. | | | | | |

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:

Issue date: 2023.10.02

SEAL