

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

54-811-01 Vendéglátásszervező-vendéglős

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

- establish and operate a business;
- prepare a business plan;
- perform business analyses;
- management with financial responsibility;
- organise and manage the daily activities of the catering business;
- conduct market research, survey patrons' needs and determine the business selection;
- advertise the catering business and services;
- manage patron complaints;
- ensure the company's web presence;
- communicate verbally in Hungarian and in a foreign language;
- communicate in writing in Hungarian and in a foreign language;
- perform production activities;
- perform sales activities.

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

1332 Manager of a catering unit
5131 Restaurateur
5132 Waiter
5133 Bartender
5134 Cook
9235 Salesperson in a fast food restaurant

(*) 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: 54 advanced vocational qualifications, which require the completion of the secondary school leaving exam and may be obtained primarily in formal education ISCED2011 code: 4 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: 2021.07.21	Results achieved at the examination and their proportion expressed in percentage in the complex mark <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 5px;"> <tr> <td style="width: 20%;">Central written examination</td> <td style="width: 40%;">The analysis of a catering or restaurant unit's business management data</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 10%;"></td> <td style="width: 10%; text-align: center;">20.00</td> </tr> <tr> <td>Oral examination</td> <td>Business management, organisation and marketing for catering and restaurant services</td> <td style="text-align: center;">5</td> <td></td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Carrying out administrative, production and sales tasks related to pre-orders at catering and restaurant units</td> <td style="text-align: center;">5</td> <td></td> <td style="text-align: center;">60.00</td> </tr> <tr> <td colspan="2">Result achieved at the complex vocational examination, expressed in grades.</td> <td style="text-align: center;">5</td> <td></td> <td></td> </tr> </table>				Central written examination	The analysis of a catering or restaurant unit's business management data	5		20.00	Oral examination	Business management, organisation and marketing for catering and restaurant services	5		20.00	Practical examination	Carrying out administrative, production and sales tasks related to pre-orders at catering and restaurant units	5		60.00	Result achieved at the complex vocational examination, expressed in grades.		5		
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Access to next level of education/training To higher 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: 40 % Practice: 60 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		2 years

Entry requirements:

- Secondary school leaving examination
- Those can enrol in adult education courses who hold a pastry chef, cook or waiter/waitress qualification obtained in an apprentice school, have at least five years of job experience in a job available with a qualification obtained in an apprentice school and have also passed the
- licensing examinations in the given profession

Vocational requirement modules:

10050-12 Catering sales
10051-12 Catering marketing and communication
10052-12 Catering production
10053-12 Catering business management
10054-12 Catering business foreign language
10055-12 Catering business management
11498-12 Employment I. (in training courses based on secondary school-leaving examination)
11500-12 Occupational health and safety

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: 2021.07.21

SEAL