

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

21-811-01 Konyhai kiségtő

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Kitchen hand

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- perform tasks under the supervision of a cook;
- prepare mushrooms, raw and processed food of animal or plant origin;
- prepare and (if necessary) serve basic dishes: prepare basic standard food (salads, side dishes, vegetables with toppings [meat in one piece or in slices, fried meat, stew, egg], simple thin or thickened soups, fillings for the soup, simple pasta dishes [mixed pasta, kneaded dough or dry pasta dishes]);
- carry out his/her activity while complying with the rules on food safety, protection against accidents, work protection and fire protection.

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

9236 Kitchen hand

(*) 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>Ministry for National Economy</p>												
<p>Level of the certificate (national or international)</p> <p>Level of vocational qualification according to the National Qualification Register: 21 basic partial vocational qualifications, which require no completed school studies and may be obtained in non-formal education, special vocational education or the "HÍD II." programme</p> <p>ISCED2011 code: 2</p> <p>NQF level: 2</p> <p>EQF level: 2</p>	<p>Grading scale / Pass requirements</p> <p>Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail</p>												
<p>Certificate number: PT K</p> <p>Serial number: 123456</p> <p>Certificate issue date: 2023.10.02</p>	<p>Results achieved at the examination and their proportion expressed in percentage in the complex mark</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%;">Oral examination</td> <td style="width: 50%;">Basics of food preparation</td> <td style="width: 12.5%; text-align: center;">5</td> <td style="width: 12.5%; text-align: center;">30.00</td> </tr> <tr> <td>Practical examination</td> <td>Basics of food preparation</td> <td style="text-align: center;">5</td> <td style="text-align: center;">70.00</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> </tr> </table>	Oral examination	Basics of food preparation	5	30.00	Practical examination	Basics of food preparation	5	70.00	Result achieved at the complex vocational examination, expressed in grades.		5	
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Result achieved at the complex vocational examination, expressed in grades.		5											
<p>Access to next level of education/training</p> <p>to primary education</p>	<p>International agreements</p>												
<p>Other information concerning the vocational training process</p>													
<p>Legal basis</p> <p>Act CLXXXVII of 2011 on Vocational Training Decree 29/2016 (VIII. 26.) NGM of the Minister for National Economy on the professional and examination requirements of vocational qualifications.</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		360 hours

Entry requirements:

- does not require completed school studies

Vocational requirement modules:

- 11518-16 Food studies
- 11519-16 Basics of food safety
- 12094-16 Basics of food preparation

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