

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

35-811-01 Sommelier

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Sommelier

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- continued studies in the oenology vintages;
- actively participate in the preparation of an elegant table setting;
- be prepared in the technologies used to prepare meals recommended with wines;
- have an accurate picture of the typical wines and cultures of the Hungarian wine regions;
- give priority to personal and workplace hygiene;
- integrate seamlessly in the servers' teamwork;
- continuously monitor the latest developments in the tools and equipment pertaining to the trade;
- have a basic level knowledge in kitchen technology and raw material treatment;
- be adequately prepared in oenology technology;
- possess knowledge in the technologies of preparing carbonated drinks;
- possess knowledge on preparing wine specialities;
- Possess sufficient logistics skills in storage technology;
- know excise regulations related to the record keeping of wines;
- be prepared to rank and recommend cocktails, distillates, mineral waters, soft drinks and cigars;
- have sufficient knowledge in describing the selection of coffee and tea blends.

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

5123 Server, catering salesperson

(*) 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

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|---|---|------------------|---|---|-------|-----------------------|---------------------------------------|---|-------|-----------------------|---|---|-------|---|--|---|--|
| <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 of Rural Development</p> | | | | | | | | | | | | | | | | |
| <p>Level of the certificate (national or international)</p> <p>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</p> <p>ISCED2011 code: 3</p> <p>NQF level:</p> <p>EQF level:</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: 20%;">Oral examination</td> <td style="width: 50%;">Describing the typical wines of a wine region with its cultural characteristics</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 20%; text-align: center;">40.00</td> </tr> <tr> <td>Practical examination</td> <td>Complex practical test for sommeliers</td> <td style="text-align: center;">5</td> <td style="text-align: center;">45.00</td> </tr> <tr> <td>Practical examination</td> <td>Organoleptic testing of specific wines and drinks</td> <td style="text-align: center;">5</td> <td style="text-align: center;">15.00</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 | Describing the typical wines of a wine region with its cultural characteristics | 5 | 40.00 | Practical examination | Complex practical test for sommeliers | 5 | 45.00 | Practical examination | Organoleptic testing of specific wines and drinks | 5 | 15.00 | Result achieved at the complex vocational examination, expressed in grades. | | 5 | |
| Oral examination | Describing the typical wines of a wine region with its cultural characteristics | 5 | 40.00 | | | | | | | | | | | | | | |
| Practical examination | Complex practical test for sommeliers | 5 | 45.00 | | | | | | | | | | | | | | |
| Practical examination | Organoleptic testing of specific wines and drinks | 5 | 15.00 | | | | | | | | | | | | | | |
| Result achieved at the complex vocational examination, expressed in grades. | | 5 | | | | | | | | | | | | | | | |
| <p>Access to next level of education/training</p> <p>To secondary 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 Professional and examination requirements established in decree 41/2013 (28 May) of the Minister of Rural Development.</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: 40 % Practice: 60 % | |
| Workplace-based | | |
| Accredited prior learning | | |
| Total duration of the education/training leading to the certificate | | 1 year |
| <p>Entry requirements:</p> <ul style="list-style-type: none">- Basic viticulturist qualification or intermediate level catering qualification <p>Vocational requirement modules: 10949-12 Sommelier's tasks</p> <p>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.</p> <p>National Reference Point – NSZFH – http://nrk.nive.hu</p> | | |
| Head of Examination Organiser: Issue date: 2023.10.02 | | SEAL |