

**1. TITLE OF THE PROFESSION**

10133006 Falusi vendéglátó

2. TRANSLATED TITLE OF THE PROFESSIONCountryside inn keeper
(THIS TRANSLATION HAS NO LEGAL STATUS)**3. PROFILE OF SKILLS AND COMPETENCES**

- the tasks of the countryside inn keeper are varied, they make business decisions, cooperate with partners, guests and colleagues;
- ensure the operational running of the catering establishment;
- plan their work as a conscious professional, manage stocks, use software for calculations;
- receive and process orders, confirm, inform, suggest payment methods, which can be cash, SZÉP card, bank transfer, online payment;
- the countryside inn keeper may be a small-scale food producer on his own land;
- may use the countryside catering establishment for offering their own or local products;
- offer and organise programmes for guests on request, carry out marketing activities and manage the management and financial side of the catering establishment;
- carry out the maintenance tasks of the catering establishment, take care of the environment and handle the logistical tasks, ensure the cleaning process;
- operate work equipment, machinery, appliances and tools professionally;
- comply with work and accident prevention, fire and environmental protection rules;
- plan and organise the work of employees, evaluate and motivate them;
- keep in touch with other service providers and tour operators involved in sales;
- carry out catering-related administrative tasks accurately and continuously.

**4. CLASSIFICATION OF THE VOCATIONAL TRAINING ACCORDING TO THE ISCED
FIELDS OF EDUCATION AND TRAINING (ISCED-F)**

1013 Hotel and catering industry

(*) Explanatory notes:

¹ In the original language. | ² The translation of the designation is provided for information purposes only. | ³ Fill it out if necessary. The certificate supplement provides additional information on the qualification but have no legal value in itself. The format of the description is in conformity with Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the authority issuing the certificate	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Justice																		
Level of the certificate (national or international) NQF level: 3 EQF level: 3 Digital Competence Framework level: 3	Grading scale / Pass requirements Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail																		
Certificate number: CXK A Serial number: 123456 Certificate issue date: 2024.02.13	Designation of the theoretical and practical subjects of the vocational qualification examination and their grades according to a five-grade scale <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 5px;"> <tr> <td colspan="3">written</td> </tr> <tr> <td style="width: 80%;">Basics of catering, basic calculation, administrative tasks</td> <td style="width: 10%; text-align: center;">100%</td> <td style="width: 10%; text-align: center;">5</td> </tr> <tr> <td colspan="3">project exercise</td> </tr> <tr> <td>Practical test of the countryside inn keeper</td> <td style="text-align: center;">100%</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="3">Result of the qualification examination</td> </tr> <tr> <td></td> <td style="text-align: center;">100%</td> <td style="text-align: center;">5</td> </tr> </table>	written			Basics of catering, basic calculation, administrative tasks	100%	5	project exercise			Practical test of the countryside inn keeper	100%	5	Result of the qualification examination				100%	5
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Access to next level of education/training To secondary education	International agreements																		
Other information concerning the vocational training process																			
Legal basis Government Decree 12/2020 (II. 7.) on the Implementation of the Vocational Education and Training Act, Government Decree 319/2020 (VII. 1.) on the amendment of Government Decree 12/2020 (II. 7.) on the Implementation of the Vocational Education and Training Act, Government Decree 11/2020 (II. 7.) on the Implementation of the Act on Adult Education, Government Decree 292/2023 (VII. 6.) on the amendments to government decrees due to the ex-post impact assessment of the transformation in vocational education and training.																			

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of the sectoral basic training and the theoretical and practical vocational training	Distribution of programme elements in percentage
Total duration of the education/training	1000 hours
<p>Entry requirements:</p> <ul style="list-style-type: none">- Elementary education- Occupational health aptitude test: required <p>Further information:</p> <p>WRITTEN EXAMINATION EXERCISES</p> <p>Fundamentals of small-scale production Operation of a countryside catering business Purchase of goods, trade in goods Production and marketing in countryside catering Marketing skills Filling in forms</p> <p>PROJECT EXERCISES</p> <p>Professional discussion (providing the group with information on hospitality and tourism specific to the region, presenting the local environment of the catering establishment, informing about regional programmes and local attractions) Gastronomic activity (preparation of a gastronomic experience for a group of people agreed during the professional discussion, the experience includes a soup, a main course, a seasonal fruit strudel or a fruit platter as a final course, and a drink offer. Serve the prepared food, serve guests, then clear and clean the tableware.)</p> <p>You can find more information on the Programme and System Requirements in the following link: https://ikk.hu This certificate supplement was elaborated in accordance with the programme requirements registered by the minister responsible for VET.</p> <p>National Reference Point: National Office of Vocational Education and Training and Adult Learning: https://nrk.nive.hu</p>	

Head of Examination Organiser:
Issue date: 2024.02.13

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