

**1. TITLE OF THE PROFESSION**

5 1013 23 06 Szakács szaktechnikus

**2. TRANSLATED TITLE OF THE PROFESSION**

Chef technician

(THIS TRANSLATION HAS NO LEGAL STATUS)

**3. PROFILE OF SKILLS AND COMPETENCES**

- he/she is highly creative and skilled in cooking and serving foods, using kitchen technologies;
- prepares and serves hot and cold dishes at a high standard;
- monitors the stock, supervises and checks the storing;
- manages the business taking into consideration the interest of the management;
- coordinates and controls the ordering and receipt of goods;
- plans and draws up the work schedule of employees; he/she is accurate and punctual in kitchen work organisation and task allocation;
- coordinates his/her subordinates and colleagues in a responsible manner and in accordance with kitchen etiquette and ethical standards;
- he/she has good organisational and problem-solving skills;
- maintains contact with suppliers and business executives and concludes business deals with them;
- he/she is able to manage and control work areas at a high level, also in the catering management field;
- assists dieticians in their work by drawing up diet plans, including personalised diet plans as required;
- keeps abreast of professional trends on a regular basis, continuously develops his/her knowledge and passes it on to his/her colleagues;
- he/she is able to distinguish between ingredients used in the catering industry based on taste, smell and texture;
- he/she is able to distinguish between different types of catering based on the event and prepares and draws up the menu appropriate to the nature of the event;
- prepares menus for the day-to-day operation of the catering unit, taking into account the nature of the business and seasonal aspects;
- performs professional calculations (loss, increase in volume);
- seeks to regularly develop his/her professional competences in a foreign language.

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

5134 Cook  
1332 Restaurant manager  
3222 Head chef, chef

**(\*) Explanatory notes:**

<sup>1</sup> In the original language. | <sup>2</sup> The translation of the designation is provided for information purposes only. | <sup>3</sup> 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.

©European Union, 2002-2020 | europass.cedefop.europa.eu ©

## 5. OFFICIAL BASIS OF THE CERTIFICATE

<b>Name and status of the authority issuing the certificate</b>	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry of Culture and Innovation								
<b>Level of the certificate (national or international)</b> NQF level: 5 EQF level: 5 Digital Competence Framework level: 6	<b>Grading scale / Pass requirements</b> Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail The prerequisite of being eligible to sit for a sectoral basic examination is the successful completion of all the required training courses, or the recognised prior learning should incorporate the requirements of the sectoral basic examination. The prerequisite of being eligible to sit for a vocational examination is the successful completion of all the training courses and the uninterrupted professional practice required. In case the student is required to pass a sectoral basic examination, latter shall be recognised with the following weighting: The result of the basic sectoral examination will be computed into that of the vocational examination with the following weighting: Sectoral basic examination: %, Vocational examination: %								
<b>Certificate number: CXK A</b>  Serial number: 123456  Certificate issue date: 2024.04.03	<b>Designation of the theoretical and practical subjects of the sectoral basic examination and the vocational examination and their grades according to a five-grade scale</b> <b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning <b>Vocational examination</b> <b>central interactive</b> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Chef technician professional knowledge</td> <td style="width: 20%; text-align: center;">5</td> </tr> </table> <b>project exercise</b> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Chef technician project task (Portfolio, Menu composition)</td> <td style="width: 20%; text-align: center;">5</td> </tr> </table> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Result of the vocational examination in percentage</td> <td style="width: 20%; text-align: center;">100%</td> </tr> <tr> <td style="width: 80%;">Result of the vocational examination with grades</td> <td style="width: 20%; text-align: center;">5</td> </tr> </table>	Chef technician professional knowledge	5	Chef technician project task (Portfolio, Menu composition)	5	Result of the vocational examination in percentage	100%	Result of the vocational examination with grades	5
Chef technician professional knowledge	5								
Chef technician project task (Portfolio, Menu composition)	5								
Result of the vocational examination in percentage	100%								
Result of the vocational examination with grades	5								
<b>Access to next level of education/training</b>  To higher education	<b>International agreements</b>								
<b>Other information concerning the vocational training process</b>									
<b>Legal basis</b> 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, Act LXXX of 2019 on Vocational Education and Training.									

## 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE SUPPLEMENT

Description of the sectoral basic training and the theoretical and practical vocational training	Distribution of the total number of hours of the programme
Total duration of the education/training	2192 hours

**Entry requirements:**

- Educational attainment: elementary school qualification
- Aptitude requirements: occupational and career aptitude test

**Further information:**

VOCATIONAL PRACTICAL SUBJECT	HOURS
ICT in the catering industry	12 hour
Basics of production, sales and tourism	12 hour
Preparation and food processing	12 hour
Use, operation and programming of kitchen equipment	12 hour
Food preparation–technological knowledge	12 hour
Serving food	12 hour
Material management, administration, itemized account of the materials used	12 hour
Business management	12 hour
Marketing and protocol	12 hour
Special vocational competences	12 hour

VOCATIONAL THEORETICAL SUBJECT	HOURS
Vocational knowledge	12 hour
Vocational foreign language knowledge	12 hour
The world of work	12 hour
Basics of production, sales and tourism	12 hour
Material management, administration, itemized account of the materials used	12 hour
Business management	12 hour
Marketing and protocol	12 hour

Continuous field practice 160 hour

Altogether 364 hour

Link to the Training and Outcome Requirements and the Programme Plans: <https://ikk.hu>

The present diploma supplement was elaborated in compliance with Government Decree 12/2020 (II. 7.) on the implementation of the Act on Vocational Education and Training.

**National Reference Point: National Office of Vocational Education and Training and Adult Learning: <https://nrk.nive.hu>**

Head of Examination Organiser: Issue date: 2024.04.03	<b>SEAL</b>
--	-------------