

**1. TITLE OF THE PROFESSION**

4 1013 23 05 Szakács

2. TRANSLATED TITLE OF THE PROFESSION

Cook

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- prepares and serves appetizing and tasty cold and hot dishes using creative cooking techniques;
- manages the business taking into consideration the interest of the management;
- monitors the stock, coordinates and controls the ordering and receipt of goods;
- supervises and checks the storing;
- prepares and draws up the work schedule;
- 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;
- compiles and designs the menu, list of equipment and raw ingredients appropriate to the type of nature of the event, based on the customer's requirements. Draws up menus for the daily operation of the catering unit, taking into consideration the nature of the business and seasonality;
- performs professional calculations (loss, increase in volume);
- performs basic and special kitchen technology operations;
- differentiates between the raw ingredients used in the catering industry based on taste, smell, consistency and texture;
- performs their work in consideration of the labour legislation in force, adapting them according to the specifics of the catering activities;
- performs basic and special kitchen technology operations. Is aware of food preparation trends, new tendencies and emerging new technologies.

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

5134 Cook

(*) 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

<p>Name and status of the authority issuing the certificate</p>	<p>Name and status of the national /regional authority providing accreditation/recognition of the certificate</p> <p>Ministry of Culture and Innovation</p>																				
<p>Level of the certificate (national or international)</p> <p>NQF level: 4</p> <p>EQF level: 4</p> <p>Digital Competence Framework level: 5</p>	<p>Grading scale / Pass requirements</p> <p>Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail</p> <p>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: %</p>																				
<p>Certificate number: CXK A</p> <p>Serial number: 123456</p> <p>Certificate issue date: 2025.03.14</p>	<p>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</p> <p>Sectoral basic examination : The examination was passed based on recognised prior learning</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Vocational examination</td> </tr> <tr> <td colspan="2">central interactive</td> </tr> <tr> <td>Professional knowledge of cooks</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">project exercise</td> </tr> <tr> <td>Project task for cooks</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Portfolio</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Menu preparation assignment</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2"> </td> </tr> <tr> <td>Result of the vocational examination in percentage</td> <td style="text-align: center;">100%</td> </tr> <tr> <td>Result of the vocational examination with grades</td> <td style="text-align: center;">5</td> </tr> </table>	Vocational examination		central interactive		Professional knowledge of cooks	5	project exercise		Project task for cooks	5	Portfolio	5	Menu preparation assignment	5			Result of the vocational examination in percentage	100%	Result of the vocational examination with grades	5
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<p>Access to next level of education/training</p> <p>To secondary school</p>	<p>International agreements</p>																				
<p>Other information concerning the vocational training process</p> <p>Sitting for the professional exam requires completing the portfolio and menu lists prior to the examination.</p>																					
<p>Legal basis</p> <p>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.</p>																					

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

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	2500 hours
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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
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
Continuous field practice	160 hour
Altogether	304 hour

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

The present certificate 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: 2025.03.14	SEAL
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