

**1. TITLE OF THE PROFESSION**

4 1013 23 04 Pincér-vendégtéri szakember

**2. TRANSLATED TITLE OF THE PROFESSION**

Waiter-catering technician

(THIS TRANSLATION HAS NO LEGAL STATUS)

**3. PROFILE OF SKILLS AND COMPETENCES**

- performs sales and service tasks;
- serves the proposed products or those requested by guests and provides the related services at the highest professional standards with professionalism and courteous customer service;
- welcomes guests and serves foods and beverages;
- arranges for the payment of consumed goods and is able to use the cash register and handle cash and cash substitutes with care;
- accounts for the day's takings;
- performs barista, bartender and basic sommelier tasks;
- prepares venues for events, participates in the organisation of various types of events;
- he/she is familiar with the national and international foods and beverages, follows catering trends and knows different food preparation techniques;
- continuously develops his/her expertise to have up-to-date knowledge in the area of gastronomy;
- maintains a tidy working environment during work and adheres to environmental standards;
- performs his/her daily duties in accordance with health, safety, fire safety and environmental regulations and fundamental food safety rules.

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

5132 Waiter

**(\*) 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.

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## 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 for Innovation and Technology								
<b>Level of the certificate (national or international)</b> NQF level: 4 EQF level: 4 Digital Competence Framework level: 5	<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: 20%, Vocational examination: 80%								
<b>Certificate number: CXK A</b>  Serial number: 123456  Certificate issue date: 2023.12.07	<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%;">Interactive, combined online examination</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%;">Waiter-catering technician – practical examination</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>	Interactive, combined online examination	5	Waiter-catering technician – practical examination	5	Result of the vocational examination in percentage	100%	Result of the vocational examination with grades	5
Interactive, combined online examination	5								
Waiter-catering technician – practical examination	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

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	3 years
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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
Event organisation skills	12 hour
Catering knowledge and skills	12 hour
Knowledge on foods and beverages	12 hour
Sales knowledge	12 hour
Management and administrative knowledge and skills	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
Management and administrative knowledge and skills	12 hour

Continuous field practice	160 hour
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Altogether	304 hour
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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: 2023.12.07	<b>SEAL</b>
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