



1. TITLE OF THE PROFESSION

4 1013 23 05 Szakács (Szakácssegéd részszakma)

2. TRANSLATED TITLE OF THE PROFESSION

Chef (Chef assistant partial qualification)
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- carry out auxiliary and helping work in the kitchen when preparing hot and cold meals;
- assist the chefs in their work;
- carry out their daily activities on the instructions of their superiors;
- clean and prepare raw materials and ingredients used in production in the catering industry;
- clean, peel, chop, slice and prepare vegetables and fruits for cooking and baking;
- keep the kitchen clean and comply with hygiene regulations;
- carry out their work and duties with great care and precision at all times.

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

9236 Kitchen helper

(*) 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 for Innovation and Technology</p>												
<p>Level of the certificate (national or international)</p> <p>NQF level: 2</p> <p>EQF level: 2</p> <p>Digital Competence Framework level: 3</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: 2023.12.07</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> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Sectoral basic examination : The examination was passed based on recognised prior learning</td> </tr> <tr> <td colspan="2">Vocational examination</td> </tr> <tr> <td colspan="2">project exercise</td> </tr> <tr> <td>Practical exercise</td> <td style="text-align: center;">5</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>	Sectoral basic examination : The examination was passed based on recognised prior learning		Vocational examination		project exercise		Practical exercise	5	Result of the vocational examination in percentage	100%	Result of the vocational examination with grades	5
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Result of the vocational examination in percentage	100%												
Result of the vocational examination with grades	5												
<p>Access to next level of education/training</p>	<p>International agreements</p>												
<p>Other information concerning the vocational training process</p>													
<p>Legal basis</p> <p>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.</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	600 hours

Entry requirements:

- Educational prerequisite: elementary school qualification or the completion of the Springboard (Döbbantó) programme
- Occupational health aptitude test: required
- Career aptitude test: required

Further information:

VOCATIONAL PRACTICAL SUBJECT	HOURS
Preparation and food processing (Preparation)	12 hour
Preparation and food processing (Basic kitchen technology operations, seasoning, flavouring)	12 hour
Preparation and food processing (Principles, glacés, extracts and drippings)	12 hour
Preparation and food processing (Basic products)	12 hour
Knowledge, operation and programming of kitchen equipment and machines (Hand tools)	12 hour
Knowledge, operation and programming of kitchen equipment and machines (Refrigerators and freezers)	12 hour
Knowledge, operation and programming of kitchen equipment and machines (Cooking and baking equipment)	12 hour
Knowledge, operation and programming of kitchen equipment and machines (Other equipment and machines)	12 hour
 Continuous field practice	 160 hour
 Altogether	 256 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: 2023.12.07	SEAL
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