

**1. TITLE OF THE PROFESSION**

5 1013 23 08 Vendégtéri szaktechnikus

**2. TRANSLATED TITLE OF THE PROFESSION**

Catering technician

(THIS TRANSLATION HAS NO LEGAL STATUS)

**3. PROFILE OF SKILLS AND COMPETENCES**

- manages the purchasing, storage, production and sales activities of the catering unit;
- develops the catering unit's business policy and marketing strategy;
- maintains business and customer relations, negotiates with customers;
- ensures adequate stock of goods;
- plans, manages, coordinates and controls the operation of the catering unit;
- plans the range of foods and beverages, draws up the menu and the wine list;
- manages the business, provides the material conditions for its smooth operation, creates, maintains and develops the business image;
- makes offers to customers, organises events and takes an active part in them;
- participates in the procurement of goods, sets prices;
- plans the work schedule of employees, trains and supervises the work of the restaurant staff;
- keeps abreast of current trends and is open to novelties;
- in the course of his/her daily activities, he/she engages in professional discussions with colleagues, managers and business partners about current tasks and business cooperation, also in a foreign language when necessary;
- carries out his/her daily work in accordance with the rules and regulations relating to labour safety, accident prevention and fire safety in the catering industry.

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

5131 Restaurateur

1332 Restaurant manager

**(\*) 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

<p><b>Name and status of the authority issuing the certificate</b></p>	<p><b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b></p> <p>Ministry for Innovation and Technology</p>																				
<p><b>Level of the certificate (national or international)</b></p> <p><b>NQF level:</b> 5</p> <p><b>EQF level:</b> 5</p> <p><b>Digital Competence Framework level:</b> 6</p>	<p><b>Grading scale / Pass requirements</b></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: 20%, Vocational examination: 80%</p>																				
<p><b>Certificate number:</b> CXK A</p> <p>Serial number: 123456</p> <p><b>Certificate issue date:</b> 2023.12.07</p>	<p><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></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2"><b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning</td> </tr> <tr> <td colspan="2"><b>Vocational examination</b></td> </tr> <tr> <td colspan="2"><b>central interactive</b></td> </tr> <tr> <td>Business, management and marketing tasks of a catering unit</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2"><b>project exercise</b></td> </tr> <tr> <td>Catering technician – practical examination task</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">Result of the vocational examination in percentage</td> </tr> <tr> <td></td> <td style="text-align: center;">100%</td> </tr> <tr> <td colspan="2">Result of the vocational examination with grades</td> </tr> <tr> <td></td> <td style="text-align: center;">5</td> </tr> </table>	<b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning		<b>Vocational examination</b>		<b>central interactive</b>		Business, management and marketing tasks of a catering unit	5	<b>project exercise</b>		Catering technician – practical examination task	5	Result of the vocational examination in percentage			100%	Result of the vocational examination with grades			5
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<p><b>Access to next level of education/training</b></p> <p>To higher education</p>	<p><b>International agreements</b></p>																				
<p><b>Other information concerning the vocational training process</b></p>																					
<p><b>Legal basis</b></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, Act LXXX of 2019 on Vocational Education and Training.</p>																					

## 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	2103 hours
<b>Entry requirements:</b> <ul style="list-style-type: none"><li>- Educational attainment: elementary school qualification</li><li>- Aptitude requirements: occupational and career aptitude test</li></ul>	
<b>Further information:</b>	
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
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
Management and administrative knowledge and skills	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: <a href="https://ikk.hu">https://ikk.hu</a>	
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.	
<b>National Reference Point: National Office of Vocational Education and Training and Adult Learning: <a href="https://nrk.nive.hu">https://nrk.nive.hu</a></b>	

Head of Examination Organiser:  
Issue date: 2023.12.07

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