

CERTIFICATE SUPPLEMENT (*)
SPAIN

TITLE OF THE CERTIFICATE (original language: ES)

EXPERT IN RESTAURANT AND BAR SERVICES

TRANSLATED TITLE OF THE CERTIFICATE (language)

PROFILE OF SKILLS AND COMPETENCES

General competence

Perform the operations of serving food and beverages, welcoming and attending the customer and preparing all kinds of beverages and fast food, thereby achieving the required quality and economic objectives and applying the rules and practices for safety and hygiene at all times.

Competence units

1. Designing gastronomic offerings, procuring the required materials, and controlling their usage.
2. Providing advice on beverages, and prepare and present beverages.
3. Preparing and presenting simple snacks, canapés, sandwiches, meals served on one plate (*platos combinados*), and dishes prepared in the presence of the customer.
4. Preparing and performing the pre-serving, serving and post-serving activities in the area of consumption of food and beverages.
5. Perform the administration, management and marketing of a small company or workshop.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

Bar or restaurant waiter. Head of range. Head of sector. Barperson. Sommelier. Coffeemaker. Cooker in an establishment included in the category of "evolutionary catering" establishment. Storekeeper and cellarman in a hotel, restaurant, hospital, company, etc. Flight attendant.

(*) Explanatory note

This document is designed to provide additional information about the specified certificate and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers.

The body awarding this Certificate Supplement may leave blank any box considered not to be applicable.

Name and status of the body awarding the certificate MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE (Central Government)	Name and status of the national/regional authority providing accreditation/recognition of the certificate MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE (Central Government) COMPETENT BODY IN THE AUTONOMOUS COMMUNITY (Autonomic Government)
Level of the certificate in the awarding country Intermediate Vocational Training (CNED 33 F– Specific Intermediate Vocational Training and equivalents, Plastic Arts and Design, and Sports)	Grading scale / Pass requirements Basic regulation of the Ministry of Education, Culture and Sports of 21 July 1994. Occupational modules: graded from 1 to 10 (5 is pass). Training at work: pass / fail. Continuous assessment system.
Access to next level of education/training Secondary Education and Advanced Training Cycles in the same occupational family or a related family as per regulations.	International agreements
Legal basis Law 1/1990 of October 3, Organic Law 5/2002 of June 19, Royal Decree 676/1993 of May 7, Royal Decree 777/1998 of April 30 ROYAL DECREE 2221/1993, of December 17 (BOE 10/03/94)	

OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme (%)	Duration <i>hours/weeks/months/years</i>
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* At Secondary Education Centres or approved training centres, including training modules of a theoretical-practical nature and Training at Work.

- ADMINISTRATION, MANAGEMENT AND MARKETING IN A SMALL -SIZED COMPANY
- BEVERAGES
- TRAINING AT WORK
- OCCUPATIONAL TRAINING AND GUIDANCE
- FOREIGN LANGUAGE
- GASTRONOMIC OFFERING AND PROCUREMENT SYSTEMS
- SECOND FOREIGN LANGUAGE
- CUSTOMER SERVICE TECHNIQUES
- ELEMENTARY COOKING TECHNIQUES

	<i>Total duration of the education/ training leading to the certificate</i>	2000 hours
Entry requirements Holding the Secondary Education Graduate Certificate or equivalent certificate for entry purposes. Holding the certificate for the entry examination.		
Additional information More information available at: http://www.educacion.es		