

CERTIFICATE SUPPLEMENT (\*)  
SPAIN

TITLE OF THE CERTIFICATE (original language: ES)

COOKERY EXPERT

TRANSLATED TITLE OF THE CERTIFICATE (language)

PROFILE OF SKILLS AND COMPETENCES

General competence

Perform all the operations of handling, preparing preserving and presenting all kinds of food; design the gastronomic offering and support the serving activities, obtaining the appropriate quality, achieving the required objectives and applying in all cases the rules and practices for safety and hygiene

Competence units

1. Designing gastronomic offerings, procuring the required materials, and controlling their usage.
2. Handling raw food and preserving all kinds of food.
3. Preparing and presenting basic preparations and simple dishes.
4. Preparing and presenting patisserie and confectionery products
5. Arranging buffet, selfservice, and similar meals, prepare food and beverages in the presence of the customer and supporting the serving activities.
6. Preparing and present different types of dishes of regional, national, international and creative cuisine.
7. Performing the administration, management and marketing of a small company or workshop.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

Team leader. Cooker in any kind of establishment and/or lodging. Storekeeper and cellarman in a hotel, restaurant, hospital, company, etc.

**(\*) 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.

<b>Name and status of the body awarding the certificate</b> MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE  (Central Government)	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE (Central Government) COMPETENT BODY IN THE AUTONOMOUS COMMUNITY (Autonomic Government)
<b>Level of the certificate in the awarding country</b> Intermediate Vocational Training (CNED 33F – Specific Intermediate Vocational Training and equivalents, Plastic Arts and Design, and Sports)	<b>Grading scale / Pass requirements</b> 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.
<b>Access to next level of education/training</b> Secondary Education and Advanced Training Cycles in the same occupational family or a related family as per regulations.	<b>International agreements</b>
<b>Legal basis</b> 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 2219/1993, of December 17 (BOE 11/03/94)	

OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

<b>Description of vocational education and training received</b>	<b>Percentage of total programme (%)</b>	<b>Duration</b> <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
- REGIONAL, NATIONAL AND CREATIVE CUISINE
- CULINARY PREPARATIONS AND PRODUCTS
- TRAINING AT WORK
- OCCUPATIONAL TRAINING AND GUIDANCE
- FOREIGN LANGUAGE
- GASTRONOMIC OFFERING AND PROCUREMENT SYSTEMS
- PRE-PROCESSING AND PRESERVATION OF FOOD
- RELATIONSHIPS IN THE WORKING ENVIRONMENT
- CONFECTIONERY
- BASIC TECHNIQUES FOR SERVING AND PREPARING FOOD AND BEVERAGES IN THE PRESENCE OF THE CUSTOMER
- CULINARY TECHNIQUES

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