

CERTIFICATE SUPPLEMENT (*)
SPAIN

TITLE OF THE CERTIFICATE (original language: ES)

ADVANCED EXPERT IN CATERING

TRANSLATED TITLE OF THE CERTIFICATE (language)

PROFILE OF SKILLS AND COMPETENCES

General competence

Manage catering establishments, areas or departments, designing and marketing their gastronomic offering.

Competence units

1. Organizing and supervising the procurement, making and preservation of culinary preparations, providing technical and operational support
2. Organizing and supervising the processes of procurement, making and preservation of patisserie, confectionery and bakery products, providing technical and operational support
3. Organizing and supervising the processes of procurement of beverages and the serving of food and beverages, providing technical and operational support and offering customers special advice and service.
4. Planning establishments, areas or departments for the production and/or dispensation of food and beverages, and controlling the operation thereof.
5. Designing and marketing gastronomic offerings in various kinds of catering establishments, areas or departments.

The scope of his or her responsibility ranges from managing a section or department to managing a whole food and beverages area in establishments providing a wider product offering, or even managing an establishment specifically dedicated to catering. The certificate holder can also own the establishment.

He or she acts autonomously in managing catering establishments, areas or departments, designing and marketing gastronomic offerings, handling, preparing and serving beverages and food, advising customers and providing them with customer service.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

This occupational profile belongs to the hotel, catering and tourism industry, more specifically to the area of preparation and/or service of food and beverage, as well as the hand-made bakery industry, agro-feeding industries, and food and beverages shops, in companies engaged in: commercial catering, both traditional catering and fast food, bars, cafeterias, collective catering, shops specializing in pre-cooked food, patisseries, companies engaged in the storage, packing and distribution of food, and hypermarkets.

Occupations or jobs:

Chief storekeeper and cellarman. Maître d'Hotel / Catering manager. Purchases manager. Production manager. Foods and beverages manager. Food manager in a catering company. Consultant.

(*) 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 Advanced Vocational Training (CNED 51 H– Advanced Specific 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 - Business Sciences Diplomaed Specialist. - Tourism Diplomaed Specialist.	International agreements
Legal basis General Organic Law of the Educational System 1/1990 of October 3, Organic Law 5/2002 of June 19 on Qualifications and Vocational Training, Royal Decree 676/1993 of May 7, Royal Decree 777/1998 of April 30. ROYAL DECREE 2218/1993, of December 17 (BOE 09.03.94)	

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.

- MANAGEMENT OF CATERING ESTABLISHMENTS
- OCCUPATIONAL TRAINING AND GUIDANCE
- FOREIGN LANGUAGE
- CATERING MARKETING
- COOKING PROCESSES
- PATISSERIE AND BAKERY PROCESSES
- PROCESS IN THE SERVICE OF FOOD AND BEVERAGES
- RELATIONS IN THE WORKING ENVIRONMENT
- SECOND FOREIGN LANGUAGE

	<i>Total duration of the education/ training leading to the certificate</i>	2000 hours
Entry requirements Holding the Certificate in Post-Compulsory Secondary Education (Bachillerato) or holding the corresponding certificate of the entry examination.		
Additional information More information available at: http://www.educacion.es		