

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 2 en
HOTR0508 SERVICIOS DE BAR Y CAFETERÍA**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 2 in
HOTR0508 BAR AND CAFE SERVICES
(This translation has no legal status)**

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to carry out the pre-service, service and post-service activities of a bar-cafe, applying the necessary techniques without assistance, and receiving and serving customers, using English when necessary, and ensuring the achievement of quality and economic objectives while meeting safety & health regulations in food handling and manage small establishments of this nature.

This general competence is divided into the following **skill units** (UC):

- Carry out food and beverage services processes at the bar and at the tables (UC1046_2).
- Give advice on beverages, others than wine, and prepare and present them (UC1047_2).
- Serve wines and provide basic information on them (UC1048_2).
- Prepare and display simple courses typical of a bar-cafe (UC1049_2).
- Manage the bar-cafe establishment activity (UC1050_2).
- Act in accordance with health & safety and environmental protection regulations in hospitality services (UC0711_2).
- Communicate in English with an independent user level, in restaurant and catering services (UC1051_2).

The professional skills are acquired through the **learning outcomes** defined within the related Training Modules (MF):

- Food and beverage services techniques at bar and tables (MF1046_2).
- Beverage services (MF1047_2).
- Wine services (MF1048_2).
- Preparation and display of food in bar and cafe services (MF1049_2).
- Management of a bar-café (MF1050_2).
- Safety & health and environmental protection in hospitality services (MF0711_2).
- Professional English for restaurant and catering services (MF1051_2).
- Practical training at the workplace in bar and cafe services (MP0057)

(See legal basis for all learning outcomes information acquired by the holder of this Certificate in each MF).

As a reference the learning outcomes include in the Practical training at the workplace that complete and reinforce the learning outcomes acquired in the other training modules, are:

- Collaborate on the start-up and display of furniture, installations and equipment in the bar-café, to make it ready for service.
- Participate on deciding on the list of beverages, other than wines, that may be attractive for potential customers and that can help achieve the establishment's sales targets.
- Collaborate on creating simple wine lists appropriate to different gastronomic proposals, which are attractive for potential customers and can help to achieve the establishment's sales targets.
- Collaborate on the analysis and definition of the gastronomic offers in the bar-café, with an estimate of their different costs and qualities.
- Collaborate on the management of the bar-café as a learning process during the workplace time.
- Apply the regulations and measures in force to ensure the hygiene and health in the hospitality sector.
- Speak with one or more people in English, expressing and understanding simple messages of limited complexity in a variety of formal and informal situations that are inherent to the restaurant and catering service.
- Take part in the company's working processes, following the rules and instructions established at the workplace.

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

The holder of this certificate may work in sectors and sub-sectors where food and beverages are prepared and served; mainly in the hospitality sector, and within it, the sub-sectors of hotels and restaurants, both traditional and modern; but also, to a less extent, in sectors and sub-sectors such as health, education or transport services. The most pertinent occupations and positions are:

- Barman
- Cafe-bar waiter.
- Bartender and/or cafe waiter (barista).
- Cafe-bar head waiter.
- Head barman in a bar-cafe.

The holder of this Certificate has received the training that fulfills the skills requirements for food handling.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the national/regional authority providing accreditation/recognition of the certificate

The Ministry of Employment and Social Security or the corresponding autonomous regional administration within the scope of its competence, in the name of the King. The certificate is valid throughout Spain.

Level of the certificate

The Professional Certificate Level 2 of the National Repertoire of Professional Certificates corresponds to level 3 of the International Standard Classification of Education (ISCED-P 2011).

The European Qualification Framework (EQF) level:

Grading scale/Pass requirements

The grading scale and pass level of the training modules are expressed on a scale of 0 to 10. The minimum score for a pass is 5 in every training module including a pass in the practical training at the workplace module.

The grading system is as follows:

- FAIL: 0 to 4.9
- PASS-SATISFACTORY: 5 to 6.9
- PASS-GOOD: 7 to 8.9
- PASS-EXCELLENT: 9 to 10

Access to next level of education/training

This Professional Certificate Level 2 gives access to Professional Certificate Level 3 within the same professional area and family.

For validation purposes, the educational authorities will recognise the professional module or modules of the VET diplomas corresponding to the skills units included in the training modules of this certificate.

Legal basis

Royal Decree 1256/2009 of July 24th, establishing two professional certificates in the professional family Hospitality and Tourism, which are included in the National Repertoire of Professional Certificates.(Appendix I, Code: HOTR0508)

Amended by Royal Decree 685/2011 of May 13th, establishing six professional certificates in the professional family Hospitality and Tourism, which are included in the National Repertoire of Professional Certificates and updating the professional certificates established as Appendix III of Royal Decree 1376/2008 of August 1st, and the professional certificates established under Royal Decree 1256/2009 of July 24th.

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

This certificate may be acquired by:

1. Training: Completion with a pass grade of the face-to-face or online training programme.
2. Recognition of the professional skills acquired through professional experience or non-formal training (prior learning): Completion of a process of skills evaluation and accreditation in all the skills units making up the professional certificate.
3. Dual training: Completion of a training and apprenticeship contract, which may range from 1 year (or 6 months, if stipulated as such in the collective agreement) to 3 years, during which effective working time is combined with time dedicated to training under the training programme for the professional certificate.

The training method (number 1 above) requires successful completion of the training modules and the practical training at the workplace:

Description of vocational training received	Percentage of total programme (%)	Duration (hours)
Training modules	87	560
Practical training at the workplace	13	80
Total duration of training leading to the certificate		640

Entry/access requirements:

- Compulsory Secondary Education Diploma (Lower secondary education); or
- Professional Certificate Level 1 in the same professional area.
- If neither of the above or higher certifications are held, a pass in the key skills tests.

Additional information: Professional certificates are instruments for official accreditation of the professional qualifications in the National Catalogue of Professional Qualifications for all economic activities, within the scope of the labour administration. The National Repertoire of Professional Certificates is divided into three qualification levels (Level 1, Level 2 and Level 3), and by sectors into 26 professional families and 102 professional areas. More information is available at: www.sepe.es

National Europass Centre: www.sepie.es

(*) Explanatory note: This document is designed to provide additional information about the specified certificate, but has no 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.

More information is available at: <http://europass.cedefop.eu.int>

Information on Professional Certificates of the Map of Qualifications and Vocational Training in Spain

