

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 2 en
HOTR0608 SERVICIOS DE RESTAURANTE**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 2 in
HOTR0608 RESTAURANT 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 arrange and set up all kinds of food and beverage services in restaurants and prepare culinary products in front of clients or customers, 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 and good practices in food handling. This general competence is divided into the following **skill units** (UC):

- Carry out food and beverages services in restaurant dining rooms (UC1052_2).
- Serve wines and provide basic information on them (UC1048_2).
- Prepare and finish plates in view of customers (UC1053_2).
- Develop any type of special services in restaurants (UC1054_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):

- Restaurant services (MF1052_2).
- Wine services (MF1048_2).
- Preparation and finish of plates in view of customers (MF1053_2).
- Special services in restaurants (MF1054_2).
- Safety & health and environmental protection in hospitality (MF0711_2).
- Professional English for restaurant and catering services (MF1051_2).
- Practical training at the workplace in Restaurant services (MP0061).

(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 provision process of products and resources, and the set-up of tables, furniture and equipment, following service orders or daily working plans related to the food and beverage services in the restaurant.
- Take part in the final set-up of facilities and equipment, as well as laying the tables and support elements, making all the *mise en place* activities of the restaurant services.
- Apply customer satisfaction techniques, while analysing their characteristics.
- Assist in the economic management of a restaurant service.
- Assist in the provision processes of wine supply and service.
- Apply and respect rules and techniques referring to the preparation and finishing of courses in front of the customers.
- Understand and apply working instructions referring to setting up of special restaurant services.
- 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.
- Cooperate in the analysis and application of hygiene-sanitary rules related to the culinary production units or food and beverage services to prevent food poisoning risks or environmental pollution.
- 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 restaurants and catering, 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:

- Waiter/waitress.
- Restaurant maitre or Head waiter/waitress.
- Maitre assistant in a restaurant sector or hall.

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 II, Code: HOTR0608)

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. Amended by Royal Decree 619/2013 of August 2nd, establishing two 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 Appendices I, II, III, IV, V, VI, VII, VIII, IX and X of Royal Decree 1376/2008 of August 1st, as Appendices I and II of Royal Decree 1256/2009 of 24 July, amended by Royal Decree 685/2011 of May 13th, and as Appendices II, III and V of Royal Decree 685/2011 of May 13th.

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	86	500
Practical training at the workplace	14	80
Total duration of training leading to the certificate		580

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

