

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 3 en
HOTRO209 SUMILLERÍA

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 3 in
HOTRO209 SOMMELIER 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 taste wines, other beverages and selected products from the sommelier services, establishing the wine list; manage the cellar and preservation of wines and provide a specialised service to advice guests on the combination of wines and courses in a foreign language if necessary, and working together with the restaurant's team and acting taking in consideration safety, health and environmental protection rules. This general competence is divided into the following **skill units** (UC):

- Taste wines and other non-alcoholic and alcoholic beverages (UC1106_3).
- Define wines list and other non-alcoholic and alcoholic beverages lists (UC1107_3).
- Perform sensory analysis of selected products for a sommelier service and design the offers (UC1108_3).
- Manage cellars for storage and maturing of wines in a hospitality service and advice on its set-up (UC1109_3).
- Carry out processes of a specialised wine service (UC1110_3).
- Act in accordance with health & safety and environmental protection regulations in hospitality services (UC0711_2).
- Communicate in a foreign language with an independent user level in restaurant and catering services (UC1111_2).

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

- Tasting of wines and other non-alcoholic and alcoholic beverages (MF1106_3).
- Design of wine lists and lists of other non-alcoholic and alcoholic beverages (MF1107_3).
- Sensory analysis of select products appropriate for a sommelier and design product selections (MF1108_3).
- Management of restaurant cellars (MF1109_3).
- Specialised wine service (MF1110_3).
- Safety & health and environmental protection in hospitality services (MF0711_2).
- Professional foreign language for restaurant and catering services (MF1111_2).
- Practical training at the workplace in Sommelier services (MP0176)

(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 supply of wines and other alcoholic beverages and water, coffee and infusions and on their sensory analysis to taste their adequacy to the establishment needs.
- Assist in the design, elaboration, improvement and maintenance of the wine and other beverages list and infusions, in accordance to the restaurant gastronomic offer and category.
- Collaborate on the provision of selected sommelier products, assist in carrying out the sensorial analysis to value its convenience and cooperate in the design, elaboration, improvement and maintenance of the menu list.
- Participate in the cellar's management.
- Collaborate on the specialised wine service processes.
- Cooperate in the analysis and application of hygienic and health rules in the production units or food and beverages services, to prevent food poisoning risks and environmental pollution.
- Speak in a foreign language, with one or more people, expressing and understanding simple messages of limited complexity in a variety of formal and informal situations, usual in restaurant and catering services.
- 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 the hospitality sector and less frequently in beverages commercialization companies and wine production cellars. The most pertinent occupations and positions are:

- Sommelier.
- Head sommelier.
- Head waiter/waitress or Maitre.
- Beverage service manager.
- Specialised beverage and delicatessen commercial.
- Beverages consultant.

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 3 of the National Repertoire of Professional Certificates corresponds to level 4 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 3 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 685/2011 of 13 May, 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 1 August, and the professional certificates established under Royal Decree 1256/2009 of 24 July. (Appendix IV, Code: HOTR0209).

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	89	650
Practical training at the workplace	11	80
Total duration of training leading to the certificate		730

Entry/access requirements:

- *Bachiller* Diploma (upper secondary education); or
- Professional Certificate Level 2 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

