

1. TITLE OF THE CERTIFICATE (CZ)<sup>(1)</sup>

**Výuční list z oboru vzdělání:  
65-51-E/02 Práce ve stravování (denní studium)**

<sup>(1)</sup> In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE<sup>(2)</sup>

**Apprenticeship Certificate in:  
65-51-E/02 Catering Work (full-time study)**

<sup>(2)</sup> This translation has no legal status.

## 3. PROFILE OF SKILLS AND COMPETENCES

**General competences:**

- communicate independently and fluently in mother tongue, give reason for his own attitude;
- seek out essential information from the text and other sources;
- understand the task and solve simple problems, find the information necessary for the solution;
- work or learn under supervision with certain autonomy, apply basic rules and procedures;
- cooperate with others when solving simple problems and situations;
- apply basic mathematic skills to solve simple tasks;
- work with a personal computer and its basic and application software;
- apply principles of safety and health protection at work, fire protection and fire prevention;
- act in an environmentally-conscious manner and in compliance with strategies for sustainability;
- have a basic knowledge of career opportunities in the labor market and of the job search process.

**Vocational competences:**

- handle the preparation of selected dishes and drinks, help prepare meals as directed, prepare simple warm meals and side dishes and fast food meals;
- prepare common cold meals, salads, baguettes, etc. following the instructions;
- prepare hot drinks;
- maintain the technical and technological equipment and inventory clean in a gastronomic clean operation;
- comply with hygiene regulations in restaurants;
- carry out cleaning of equipment and work rooms for food production, cleaning of storage space, follow sanitary regulations;
- store ingredients and beverages in accordance with the requirements for their storage;
- serve guests with simple service, help with the table service for guests, perform simple table service following instructions;
- fill in the food and drinks buffet, clean up the used inventory.



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

The graduate can perform specific works in the field of gastronomy - in preparation of simple meals, in fast food facilities, in simple serving of guests or serving meals in a buffet arrangement.  
Examples of possible jobs: auxiliary worker in the catering industry - a cook, assistant cook, waiter - waitress in a simple serving.

### 5. OFFICIAL BASIS OF THE CERTIFICATE

<b>Name and status of the body awarding the certificate</b> Odborné učiliště a Praktická škola, Mohelnice, Vodní 27 Vodní 27 Mohelnice 78985 CZ public school	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry of Education, Youth and Sports Karmelitská 7 118 12 Praha 1 Czech Republic
<b>Level of the certificate (national or international)</b>  Upper secondary education completed by the final examination (Apprenticeship Certificate) <b>ISCED 353, EQF 2</b>	<b>Grading scale / Pass requirements</b> 1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) <i>Overall assessment::</i> Prospěl s vyznamenáním: Pass with Honours (the average mark is ≤ 1,5) Prospěl: Pass (an examination mark is not worse than 4) Neprospěl: Fail (the examination mark in one or more subjects is 5)
<b>Access to next level of education / training</b> ISCED 353, EQF 3	<b>International agreements</b>
<b>Legal basis</b> Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations	

### 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme	Duration
<ul style="list-style-type: none"> <li>• School- / training centre-based</li> </ul>	The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers' needs.	
<ul style="list-style-type: none"> <li>• Workplace-based</li> </ul>		
<ul style="list-style-type: none"> <li>• Accredited prior learning</li> </ul>		
Total duration of the education / training leading to the certificate		<b>2 years / 2 048 lessons</b>
<b>Entry requirements</b> Completed compulsory school education <b>Additional information</b> More information (including a description of the national qualifications system) available at: <a href="#">EQE</a> , <a href="#">EURYDICE</a> , <a href="#">NPI</a>		
<b>National Pedagogical Institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1</b>		
		  stamp and signature <b>Done at Prague for the school year 2023/2024</b>

**(\*) Explanatory note**

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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