



1. TITLE OF THE CERTIFICATE (NL)

Diploma Beroepsonderwijs
Kwalificatie: Zelfstandig werkend kok
Kwalificatiedossier: Kok

In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Certificate Senior Secondary Vocational Education
Qualification: Skilled cook
Qualification file: Cook

This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

The most important duties of an Skilled cook are:

Core task 1: Prepares dishes

- 1.1 Plans own working duties
- 1.2 Makes the mise en place
- 1.3 Adjusts recipes
- 1.4 Prepares dishes and components
- 1.5 Makes dishes for distribution
- 1.6 Cleans workplaces, tools and machines in the kitchen
- 1.7 Carries out maintenance and kitchen inventory
- 1.8 Delegates and monitors working duties

Core task 2: Manages the kitchen stores

- 2.1 Orders necessary products
- 2.2 Receives and inspects delivered products
- 2.3 Stores the delivered products
- 2.4 Inspects products and carries out kitchen administration

Core task 3: Modernises and improves the service in the kitchen

- 3.1 Develops new recipes
- 3.2 Carries out menu engineering
- 3.3 Makes up menu cards
- 3.4 Supports the improvement of efficiency and the management of costs
- 3.5 Supports the improvement of quality

Core task 4: In charge and carries out management tasks

- 4.1 Provides support in the recruitment and selection of new colleagues
- 4.2 Carries out performance and assessment interviews
- 4.3 Supervises and manages colleagues

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

*** 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.

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

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

The Skilled cook works in the kitchen of a hotel/restaurant, restaurant, a pub serving food, a catering firm or concern, or a meeting/congress centre.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate The certificate issued on completion of the programme is signed by the examination board at the school where the pupil attended the programme.	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, Culture and Science
Level of the certificate (national or international) Qualification level 3 of the Dutch VET qualification structure Characteristics: implementation of more than just the own block of tasks. The professional is able to account for his or her actions towards colleagues, and monitors and supervises the work of others. The range of tasks also includes drafting work preparation procedures. NLQF level 3 - EQF level 3 - ISCED 3C	Grading scale / Pass requirements 10 excellent 9 very good 8 good 7 very satisfactory 6 pass 5 fail 4 unsatisfactory 3 very unsatisfactory 2 poor 1 very poor
Access to next level of education/professions The Skilled cook can horizontally develop in the job market, to institution cook or vice versa. Both can develop on the job market to kitchen manager, chef de partie, deputy chef, or kitchen manager. Within the education, they can enter the programme for Kitchen manager.	International agreements The profession of Skilled cook is not regulated in the Netherlands. However the education and training for this profession on qualification level 3 is regulated under the European directive 2005/36/EC, amended by directive 2013/55/EU. The regulated education and training gives access to regulated professions at the level of a diploma according to article 11 of this directive.
Legal basis Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 94952 The education and training for this qualification is offered as of August 1, 2009.	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Senior secondary vocational education features two learning pathways: the school-based pathway (bol) and the training on the job pathway (bbl).

In the school-based pathway, the majority of the course consists of theory at school. The extent of the practical component (vocational practice) is between 20% and 60%. In the training on the job pathway, the extent of vocational practice is at least 60% of the course. The participant works four days a week in a training company, and attends school for theory subjects just one day a week.

In principle it is possible to follow both learning pathways, but which pathway is offered will depend on the individual educational institution.

Average duration of the education/ training leading to the certificate	4 year(s) (6400 study hours) (depending on previous education)
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Entry requirements

The certificate preparatory vocational secondary education (vmbo) advanced vocational programme, combined programme, or theoretical programme, or a comparable level.

7. ADDITIONAL INFORMATION

Dutch senior secondary VET is based on qualification files, that each contain one or more qualifications. The information in section 3 and 4 is drawn directly from the qualification file, that is composed by the Centre of Expertise. The complete qualification file is available at www.kwalificatiesmbo.nl, only in Dutch.

Additional information, including a description of the Dutch national qualifications system, is available at the Netherlands National Reference Point (NRP) for VET: www.nlgrp.nl

7. ADDITIONAL INFORMATION

SBB has been appointed by the Ministry of Education, Culture and Science as NRP.