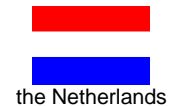


CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE (NL)

Diploma Beroepsonderwijs
Kwalificatie: Gespecialiseerd kok
Kwalificatiedossier: Kok
In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Certificate Senior Secondary Vocational Education
Qualification: Specialized cook
Qualification file: Cook
This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

The most important duties of a Specialized cook are:

Core task 1: Preparing meals

- 1.1 Plans his tasks
- 1.2 Prepares the mise en place
- 1.3 Adapts recipes
- 1.4 Prepares dishes and components
- 1.5 Completes dishes for the pass
- 1.6 Cleans the working areas, utensils and machines in the kitchen
- 1.7 Carries out maintenance on the kitchen equipment
- 1.8 Delegates and monitors tasks

Core task 2: Managing kitchen supplies

- 2.1 Orders the necessary products
- 2.2 Receives and checks delivered products
- 2.3 Stores the delivered products
- 2.4 Checks products and completes kitchen administration

Core task 3: Innovating and improving service in the kitchen

- 3.1 Develops new recipes and accompaniments
- 3.2 Carries out menu engineering
- 3.3 Contributes to the composition of menus and dishes
- 3.4 Supports the improvement of efficiency and cost management
- 3.5 Supports quality improvement
- 3.6 Identifies and assesses trends and developments

Core task 4: Managing and carrying out managerial tasks

* 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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3. PROFILE OF SKILLS AND COMPETENCES

- 4.1 Recruits and selects new staff
- 4.2 Holds performance and assessment interviews
- 4.3 Plans and distributes work
- 4.4 Supervises staff and manages staff
- 4.5 Motivates and encourages cooperation in the team
- 4.6 Monitors and evaluates processes and procedures on the shop floor
- 4.7 Holds discussion of progress

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

The Specialized cook is often employed in businesses in the higher segment. This may involve kitchens in hotels/restaurants, in independently-operating restaurants, in meeting/conference centres and in party catering firms. The formula of the business will determine the kitchen formula and hence the decision to organise the kitchen in parties.

5. OFFICIAL BASIS OF THE CERTIFICATE

<p>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.</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, Culture and Science</p>																				
<p>Level of the certificate (national or international) Qualification level 4 of the Dutch VET qualification structure Characteristics: non-job related skills such as tactical and strategic capacities. The professional bears his or her own responsibility, which is not only related to practical implementation in terms of monitoring and supervision, but also a more formal, organisational responsibility. The range of tasks also includes drafting new procedures. NLQF level 4 - EQF level 4 - ISCED 3A</p>	<p>Grading scale / Pass requirements</p> <table border="0"> <tr><td>10</td><td>excellent</td></tr> <tr><td>9</td><td>very good</td></tr> <tr><td>8</td><td>good</td></tr> <tr><td>7</td><td>very satisfactory</td></tr> <tr><td>6</td><td>pass</td></tr> <tr><td>5</td><td>fail</td></tr> <tr><td>4</td><td>unsatisfactory</td></tr> <tr><td>3</td><td>very unsatisfactory</td></tr> <tr><td>2</td><td>poor</td></tr> <tr><td>1</td><td>very poor</td></tr> </table>	10	excellent	9	very good	8	good	7	very satisfactory	6	pass	5	fail	4	unsatisfactory	3	very unsatisfactory	2	poor	1	very poor
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7	very satisfactory																				
6	pass																				
5	fail																				
4	unsatisfactory																				
3	very unsatisfactory																				
2	poor																				
1	very poor																				
<p>Access to next level of education/professions The Specialized cook can transfer horizontally on the labour market to kitchen manager or vice versa. In his career, he can be promoted to head chef, business manager and entrepreneur/manager of a hotel/restaurant/catering firm. Within education, the Specialized cook can transfer to the study programme Manager/entrepreneur catering or to a higher professional education programme such as Higher hotel education or an associate degree programme for example Instructor Consumptive technology or International hospitality mManagement.</p>	<p>International agreements The profession of Specialized cook is not regulated in the Netherlands. However the education and training for this profession on qualification level 4 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.</p>																				
<p>Legal basis Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 95101 The education and training for this qualification is offered as of August 1, 2010.</p>																					

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 years (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.nlntp.nl

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