

CERTIFICATE SUPPLEMENT (*)

1. TITLE OF THE CERTIFICATE (NL)
Diploma Beroepsonderwijs Kwalificatie: Assistent horeca, voeding of voedingsindustrie Kwalificatiedossier: Entree In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)
Certificate Senior Secondary Vocational Education Qualification: Assistant in the hospitality-, food- or food industry Qualification file: Entry This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES
<p>The most important duties of an Assistant in the hospitality-, food- or food industry are:</p> <p>Core task 1: Works as an assistant in a labour organisation</p> <p>1.1 Prepares (assistant) work</p> <p>1.2 Carries out (assistant) tasks</p> <p>1.3 Reports on completing his (assistant) tasks</p> <p>Core task 2: Assists in artisan or industrial production, processing and/or packaging of food</p> <p>2.1 Prepares (work) areas for use</p> <p>2.2 Monitors and processes food products and/or semi-finished food products</p> <p>2.3 Prepares food products for customers</p> <p>2.4 Cleans (work) areas, tools and machines</p>

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE
The Assistant in the hospitality, food or food industry works with a variety of foodstuffs, for example in the hospitality industry. He assists in the production, processing or packaging of food. He is primarily alert to the quality requirements on foodstuffs and the hygiene measures that must be taken.

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 1 of the Dutch VET qualification	Grading scale / Pass requirements 10 excellent 9 very good

* 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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5. OFFICIAL BASIS OF THE CERTIFICATE		
structure Characteristics: intended for participants not eligible for a course at qualification level 2. After completion of the course, the professional is able to carry out simple tasks, under supervision. NLQF level 1 - EQF level 1 - ISCED 2C	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 Assistant in the hospitality, food or food industry can in principle enter all study courses at level 2. The Assistant in the hospitality, food or food industry wishing to progress in the same field can advance within the food industry to the level of basic professional practitioner as food operator, or in businesses outside the food or meat sector involving similar production work. In other respects, assistant positions in this sector are often the highest position achievable. In the bakery industry, advancement is possible as a basic professional practitioner in the sectors bread and pastry. In the hospitality industry there are opportunities for advancement as basic professional practitioner in the areas chef, host or hostess and fast service.	International agreements	
Legal basis Adult and Vocational Education Act (WEB), registered number of qualification (crebo): 25252 The education and training for this qualification is offered as of August 1, 2015.		

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE	
<p>Senior secondary vocational education features two learning pathways: the school-based pathway (bol) and the training on the job pathway (bbl).</p> <p>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.</p> <p>In principle it is possible to follow both learning pathways, but which pathway is offered will depend on the individual educational institution.</p>	
<p>Average duration of the education/ training leading to the certificate</p>	<p>1 year (1600 study hours) (depending on previous education)</p>
<p>Entry requirements</p> <p>There are no legal educational requirements.</p>	

7. ADDITIONAL INFORMATION

Dutch senior secondary VET is based on qualification files, that each contain one or more qualifications. The information included in part 3 and 4 is derived directly from the qualification file determined by the Minister of Education, Culture and Science. The complete qualification file can be found at <http://kwalificaties.s-bb.nl/>, only in Dutch.

Optional subjects are linked to the qualification. The optional subjects have a total size of 15% of the course duration. The optional subjects completed by the student are listed on the certificate.

Additional information, including a description of the Dutch national qualifications system, is available at the Netherlands National Reference Point (NRP): www.s-bb.nl. The NRP is the information centre for vocational qualifications in the Netherlands. SBB has been appointed in this capacity by the Ministry of Education, Culture and Science.