

CERTIFICATE SUPPLEMENT (*)

1. TITLE OF THE CERTIFICATE (NL)

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

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Certificate Senior Secondary Vocational Education
Qualification: Specialised cook
Qualification file: Kitchen
This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

The most important duties of a Specialised cook are:

Core task 1: Prepares meals

- 1.1 Plans tasks
- 1.2 Prepares the mise-en-place
- 1.3 Adapts recipes
- 1.4 Prepares meals and components
- 1.5 Puts finishing touches on dishes for presentation to the guest
- 1.6 Cleans the work areas, equipment and machines in the kitchen
- 1.7 Maintains kitchen inventory

Core task 2: Manages kitchen stock

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

Core task 3: Refreshes and improves kitchen service

- 3.1 Develops new dishes
- 3.2 Carries out menu engineering
- 3.3 Puts forward ideas for the composition of menus and meals
- 3.4 Devises the menu
- 3.5 Supports the improvement of efficiency and management of costs
- 3.6 Supports the improvement of quality
- 3.7 Highlights and assesses trends and developments

Core task 4: Leads and carries out management 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 Instructs and provides guidance to apprentice employees

4.2 Conducts informal meetings and provides support for formal meetings with apprentice employees

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

A Specialised cook can work in the kitchen of a hospitality company, institution, catering company or congress hall. Usually he works in companies in the higher segment. The company formula determines the kitchen formula. The kitchens where he works are usually divided into multiple groups. Every group has its assigned tasks and responsibilities.

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 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

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

On the labour market, a Specialised cook can develop horizontally to become a Kitchen manager. In his career, he can develop to become a chef, manager or hospitality entrepreneur/manager. Within education, a Specialised cook can develop to become a Hospitality manager or he can do higher professional education, such as Hotel education or an associate degree, such as Consumptive technology instructor or International hospitality management.

International agreements

The profession of Specialised 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.

Legal basis

Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 25179

The education and training for this qualification is offered as of August 1, 2015.

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

3 years (4800 study hours) (depending on previous education)

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

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 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.