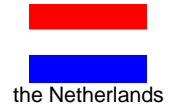


CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE (NL) Diploma Beroepsonderwijs Kwalificatie: Assistent horeca, voeding of voedingsindustrie Kwalificatiedossier: Entree <small>In the original language</small>
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2. TRANSLATED TITLE OF THE CERTIFICATE (EN) Certificate Senior Secondary Vocational Education Qualification: Assistant hotel and catering, food or food industry worker Qualification file: Entry <small>This translation has no legal status</small>

3. PROFILE OF SKILLS AND COMPETENCES
<p>The most important duties of an Assistant hotel and catering, food or food industry worker are:</p> <p>Core task 1: Working as an assistant in a labour organisation</p> <p>1.1 Prepares (assistant) tasks 1.2 Undertakes (assistant) tasks 1.3 Signs off on completion of his (assistant) tasks</p> <p>Core task 2: Assisting in artisanal or industrial production, processing and/or packaging of food.</p> <p>2.1 Prepares (work) rooms for operation 2.2 Handles and processes food products and/or semi-finished food products 2.3 Prepares food products for customer delivery 2.4 Cleans (work) rooms, equipment and machines</p>

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE
<p>The Assistant hotel and catering, food or food industry worker is employed in a variety of sectors, such as the food and mixed food industry, catering and the bread and pastry sector. In catering he is employed in a variety of companies, such as restaurant, entertainment venue complex, bar, fast service company, catering company or kiosk serving food. In the bread and pastry sector, he is employed in a large or small company, artisan bread and pastry baker or patisserie.</p>

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

<p>* Explanatory note</p> <p>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.</p> <p>More information is available at: http://www.europass.cedefop.europa.eu/</p> <p>© European Communities 2002 - Version 2010</p>

5. OFFICIAL BASIS OF THE CERTIFICATE

<p>Level of the certificate (national or international) Qualification level 1 of the Dutch VET qualification 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</p>	<p>Grading scale / Pass requirements</p> <table style="border: none;"> <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
10	excellent																				
9	very good																				
8	good																				
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 Assistant hotel and catering, food or food industry can transfer on to programmes at level 2. Within the food industry, the Assistant hotel and catering, food or food industry can transfer on to food operator and to businesses outside the food or meat sector involving similar production work. In all other respects, assistant positions in this sector are often end positions. In the bakery sector, upward transfer is possible in bread and pastry. In catering, there are transfer possibilities to positions as chef, host or hostess or in fast service.</p>	<p>International agreements</p>																				
<p>Legal basis Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 95774 The education and training for this qualification is offered as of August 1, 2014.</p>																					

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 (bbi). 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.</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 There are no legal educational requirements.</p>	

7. ADDITIONAL INFORMATION

<p>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, that is composed by the Centre of Expertise. The complete qualification file can be found at http://kwalificaties.s-bb.nl/, only in Dutch.</p> <p>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.</p>
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