
1. Title of the certificate¹

**Δίπλωμα Επαγγελματικής Ειδικότητας Εκπαίδευσης και Κατάρτισης Επιπέδου 5 Ειδικότητα Ι.Ε.Κ.:
ΤΕΧΝΙΚΟΣ ΜΑΓΕΙΡΙΚΗΣ ΤΕΧΝΗΣ****2. Translated title of the certificate**²

**Vocational Training Diploma Initial Vocational Training (I.E.K.) Level 5 Specialty of I.E.K:
CULINARY ART TECHNICIAN****3. Profile of skills and competences**

LEARNING OUTCOMES (KNOWLEDGE, SKILLS, COMPETENCES). A typical holder of the certificate is able to:

KNOWLEDGE

- Understand the terminology of the culinary art, in English and in French, both orally and in writing, as the main languages of cooking.
- Describe the basic principles of Marketing and economic science, both in terms of microeconomics and macroeconomics, and in terms of international relations and transactions.
- Discern the hierarchy, the mechanical equipment, and the technical facilities of the professional kitchen.
- Describe the basic principles of culinary art both with regard to the preparation of raw materials and the composition, presentation of dishes of Greek and international cuisine, as well as the prevailing terminology.
- Present the basic principles for the organization of a pastry shop, in accordance with the art of pastry making, the procedures for the preparation - production of pastry products and the presentation thereof.
- Discern the origin of various foods, the characteristics and their properties, along with the proper storage of foods, in order to protect the health of customers.
- Understand how to use a computer and new technologies in the field of a professional kitchen.
- Understand the principles of healthy nutrition and the practical systems to control consumption, minimize the production cost and the allocation of original dishes.
- Describe the creation for menus, depending on the season, the nationality, and the customs of the customers, modern nutrition and the applicable market police regulations.
- Discern the types of meat and the carving in each type of meat, along with the quality of each specific meat sold at the meat market.
- State the varieties of wines, the principles of wine-making, and the combination with food and deserts.

SKILLS

- Apply the new techniques and tools in culinary art, in order for the result of the final product to be characterized in terms of quality, performance, and cost.
- Apply financial theories, principles of business management, principles for setting up menus and marketing in the hotel and catering area.
- Handle the storage of food based on the respective health regulations and the preservation of all kitchen moving goods.
- Apply production scheduling, by making use of scale economies, analysing the cost elements and specifying the price of sale.
- Carve and prepare meat - poultry - game - fish - shellfish.
- Manage the preparation times and the proper flow for serving dishes, by checking the product to be served with the waiters.
- Create dishes, by composing original recipes, menus and catering programmes, while costing and pricing them.
- Communicate in the area of professional kitchen in writing and orally, using new technologies when necessary.
- Organise his/her work space or the work space of others by attending to the proper use and maintenance of raw materials, tools, machinery, and facilities.

COMPETENCES

- Collaborate with others inside and outside the preparation area, by developing communication and collaboration methods between subordinates.
- Autonomously participate or supervise others in all stages of production (creation of dishes or menus, creation of original recipes, costing, price setting, procurement of raw materials, storage, flow of raw materials, execution of recipes, presentation - decoration of dishes).

¹ In the original language. | ² If applicable. This translation has no legal status. | ³ If applicable.

4. Range of occupations accessible to the holder of the certificate ³

The holder of this diploma can work in hotels and in the food industry, in the private or public sector. The Vocational Training Diploma is recognised as a qualification for appointment in the public sector falling in the category S.E. (Secondary Education) according to the Presidential Decree no.50/2001 (Greek Official Gazette 39/Vol.A/5-3-2001).

5. Official basis of the certificate

Body awarding the certificate

E.O.P.P.E.P.
(National Organisation for the Certification of Qualifications and Vocational Guidance)
Ethnikis Antistaseos 41 Avenue, 142 34 N. Ionia
<https://www.eoppep.gr/>

Authority providing accreditation / recognition of the certificate

E.O.P.P.E.P.
(National Organisation for the Certification of Qualifications and Vocational Guidance)
Ethnikis Antistaseos 41 Avenue, 142 34 N. Ionia
<https://www.eoppep.gr/>

Level of the certificate (national or European) ¹

Level 5 National and European Qualifications Framework

Grading scale / Pass requirements

a) acquisition of the Vocational Training Certificate (V.E.K.) after successful completion of study at the Vocational Training Institute (I.E.K.)
b) acquisition of the Vocational Training Diploma after:
1. success in the theoretical part of Initial Vocational Training certification examinations (Grading scale = 1-20, Pass = 10) and
2. success in the practical part of the Initial Vocational Training certification examinations (Pass/Fail)

Access to next level of education / training ¹

Yes

International agreements on recognition of qualifications¹

No

Legal basis

Law 2009/1992 on the National System of Vocational Education and Training
Law 4186/2013 on the Restructure of Secondary Education
Law 4763/2020 on National System of Vocational Education, Training and Lifelong Learning

6. Officially recognised ways of acquiring the certificate

Total duration of the education / training leading to the certificate
Success in the the Initial Vocational Training certification examinations
4 semesters (until law 4186/2013) / 5 semesters (after law 4186/2013)

7. Additional information

Entry requirements ¹

Certificate of Upper Secondary School. Qualification of Level 4 (NQF/EQF) // Certificate Vocational Training School (SEK) – Qualification of Level 3 (NQF/EQF)
Following the voting of L. 4763/2020, only by an Upper Secondary Education certificate or an equivalent title of studies (Qualification of Level 4 NQF/EQF)

Indicative subjects taught:

Principles of Economics, Culinary Art I, II, III & IV, Patisserie I & II, Kitchen Installations and Equipment, Food Knowledge, Food Hygiene, Food Provisions Examination, Dietetics, Elements of Restaurant Management, Product Stock Accounting, Menu Composition, Cutting of Meat I & II, Dish Decoration, Oenology, Accounting Package, French, English, Computing.

More information

National Qualifications Framework : <https://nqf.gov.gr/> and <https://proson.eoppep.gr/en>

National Europass Centre: **EL/NEC - E.O.P.P.E.P.** National Organisation for the Certification of Qualifications and Vocational Guidance, Ethnikis Antistaseos 41 Avenue, 142 34 N. Ionia, Greece. T.0030 2102709000 europass@eoppep.gr
<http://europass.eoppep.gr> www.eoppep.gr

¹ If applicable.