

Certificate supplement



1. Title of the certificate 1

Δίπλωμα Επαγγελματικής Ειδικότητας Εκπαίδευσης και Κατάρτισης Επιπέδου 5 Ειδικότητα Ι.Ε.Κ.: ΥΠΕΥΘΥΝΟΣ ΜΟΝΑΔΑΣ ΣΥΣΤΗΜΑΤΟΠΟΙΗΜΕΝΟΥ ΕΠΙΣΙΤΙΣΜΟΥ (CATERING)

2. Translated title of the certificate ²

Vocational Training Diploma Initial Vocational Training (I.E.K.) Level 5 Specialty of I.E.K: CATERING MANAGER

3. Profile of skills and competences

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

KNOWLEDGE

- Understand the basic financial theories and discern the theories of marketing science with regard to the hotel and catering industry.
- Discern the forms of tourism and the specificities of tourism on a financial, social, environmental, and psychological level.
- Understand the organization and operation of hotel and catering businesses.
- Discern the organisation, the operation of restaurant businesses, and the restaurant techniques.
- Describe the operation of the kitchen in catering businesses.
- Understand accounting methods with emphasis on the Hotel and on the catering businesses.
- Present the organization and technique of bars, the principles of wine-making, and the different types of wines.
- State the basic principles for managing food and for safe working in catering.
- · Understand English, both orally and in writing.
- Understand the operation of new technologies in the catering industry.

SKILLS

- Apply the restaurant technique, along with market research and communication techniques.
- · Apply the basic rules of organisation and archiving.
- Evaluate the systems for recording and controlling sales.
- · Apply the accounting methods with emphasis on systemised catering businesses.
- Evaluate the human resources rendering catering services in his/her field of work, along with the special knowledge and capacities concerning the types of beverages and the serving thereof.
- Serve customers during the rendering of services and manages their requests.
- Manage the personnel rendering catering services.
- Match the needs in quantity and type of food, the menus depending on the type and the size of the meal of the catering business.

COMPETENCES

- Collaborate with others in the catering and hotel industry.
- Responsibly undertake the proper and effective operation of the catering unit both at operational level and with regard to commercial management.
- Exercise autonomously or under the supervision of others administrative and commercial duties.
 - 4. Range of occupations accessible to the holder of the certificate ³

The holder of this diploma can work as an employee and on a self-employed basis in catering units of the public and private sector (hotel restaurants, hotel bars, all kinds of restaurants, such as fast food restaurants, snack bars, cafe-patisseries etc.).

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

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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



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/

Level of the certificate (national or European) ¹

Level 5 National and European Qualifications Framework

Access to next level of education / training 1

Yes

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:

Elements of Food Science Technology, Elements of Biochemistry and Diet, Computerization I, II & III, Catering Unit Organization: I (Cookery), II (Restaurant Management) & III (Patisserie – Menu), Elements of Micro- Macro- Economy, Elements of Business Administration, Elements of Marketing Services, Elements of Accountancy I & II, Commercial Environment, Food Hygiene and Legislation, Systematic Gastronomy, Communication (Advertising – Public Relations), Food – Beverages, Law, Systematic Catering (Thesis), Foreign Language.

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 <u>europass@eoppep.gr</u> http://europass.eoppep.gr www.eoppep.gr

¹ If applicable.

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Authority providing accreditation / recognition of the certificate

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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)

International agreements on recognition of qualifications¹

No