

1. Title of the certificate¹

**Δίπλωμα Επαγγελματικής Ειδικότητας Εκπαίδευσης και Κατάρτισης Επιπέδου 5. Ειδικότητα Ι.Ε.Κ.:
ΤΕΧΝΙΚΟΣ ΜΑΓΕΙΡΙΚΗΣ ΤΕΧΝΗΣ - ΑΡΧΙΜΑΓΕΙΡΑΣ (CHEF)**

2. Title of the certificate ²

**Vocational Training Diploma Initial Vocational Training (I.E.K.) Level 5. Specialty of I.E.K.:
CULINARY ART TECHNICIAN - CHEF**

3. Profile of skills and competences

Learning outcomes: Knowledge, skills and competences

A typical holder of the certificate is able to:

KNOWLEDGE

- Plan original recipes and clearly set the flow charts of productive procedures in an enterprise.
- Understand the different properties-attributes of raw materials and interpret their interaction in the original recipes.
- Correlate the basic principles of Economics (profitability-cost) and marketing with a business production plan.
- Know the basic principles of wine making and distinguish the different types of wine.
- Explain the HACCP principles, of Health and Food Safety Systems and the current Health Protection Provisions, distinguishing the basic risk categories (natural-chemical-biological risks).
- Assume the possible sources of failure regarding health and safety at the workplace.
- Understand Cooking Art terminology (raw materials, techniques, equipment) in English and French, orally and in writing as the main cooking languages.

SKILLS

- Manage and use the available raw materials for independent preparations or/and a full menu that showcase the organoleptic properties of food and promote consumer health.
- Organise the personal workplace or the workplace of others and modify incorrect Industrial Production Practices.
- Check raw material and end-product quality as well as food storage and transportation conditions.
- Verify Good Hygiene Practices and recall, when deemed necessary, any available food item.
- Supervise the enterprise's human resources managing the foreseen working time.

COMPETENCES

- Structure the production areas and select the necessary and appropriate equipment.
- Participate independently or in a team in all production stages (original recipes planning, costing, invoicing, raw materials supply, storage, raw materials flow, execution of recipes, food presentation and decoration).
- Prepare, compose and present the menu and the restaurant's list.
- Invent ideal food and wine pairing.

4. Range of occupations accessible to the holder of the certificate³

The VET graduate of this specialty may be independently employed as personal chef, as executive in raw materials, nutrition and catering industry as well as in food businesses of healthcare interest (hotels, restaurants).

The recognition of I.E.K Diploma as a formal qualification for recruitment in the public sector is governed by virtue of the P.D 50/2001 (Government Gazette. 39 / A' / 5-3-2001), as in effect.

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

5. Official basis of the certificate

<p>Body awarding the certificate</p> <p>E.O.P.P.E.P. (National Organisation for the Certification of Qualifications and Vocational Guidance) 41 Ethnikis Antistaseos Avenue, 14234 N. Ionia https://www.eoppep.gr/</p>	<p>Authority providing accreditation / recognition of the certificate</p> <p>E.O.P.P.E.P. (National Organisation for the Certification of Qualifications and Vocational Guidance) 41 Ethnikis Antistaseos Avenue, 14234 N. Ionia https://www.eoppep.gr/</p>
<p>Level of the certificate (national or European)¹</p> <p>Level 5 National and European Qualifications Framework</p>	<p>Grading scale / Pass requirements</p> <p>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 success in the practical part of the Initial Vocational Training certification examinations (Pass/Fail)</p>
<p>Access to next level of education / training ¹</p> <p>Yes</p>	<p>International agreements on recognition of qualifications¹</p> <p>No</p>
<p>Legal basis</p> <p>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</p>	

6. Officially recognised ways of acquiring the certificate

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

7. Additional information

Entry requirements¹

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 for the specialty:

Economic Principles, Art of Cooking, Product Knowledge-Menu, Meat Carving, Restaurant Organisation and Operation, Menu Engineering, Pastry Art, Merchandise Control, Food Cost List, Enology, Dietetics, Cooking-Pastry Terminology in English and French.

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 EOPPEP Ethnikis Antistaseos 41 Avenue, 142 34 N. Ionia. T.0030 2102709000 europass@eoppep.gr <http://europass.eoppep.gr> www.eoppep.gr

¹If applicable.