

## 1. TITLE OF THE CERTIFICATE

**Livsmedelsprogrammet, Butik och delikatess**

## 2. TRANSLATED TITLE OF THE CERTIFICATE

**Food Programme, Shops and delikatessen**

This translation has no legal status.

## 3. PROFILE OF SKILLS AND COMPETENCES

### The holder of this document

- has a basic knowledge of different kinds of food and how they are prepared, made ready and stored in accordance with factors concerning costs, hygiene and the working environment
- is able to produce common meals both in Hot and Cold food areas and is familiar with how these dishes are served, kept warm and stored
- has a knowledge of perishable goods as well as fruit and vegetables, how these are handled, their areas of use and can make proposals on different dishes using these ingredients
- has knowledge about and experience of carving, cutting and sorting pork and beef and is familiar with the details of carving and classifying the different areas of use when preparing and storing meats
- is able to handle fish and shell-fish as well as cheese and other dairy products
- is able to make estimates for recipes and different products
- has a knowledge of the chemical and nutritional composition of food, as well as of good food hygiene
- has the ability to work both independently and as member of a team can plan production
- has a knowledge of the risk of accidents and safety rules and is able to work in safe and ergonomically correct ways
- is able to use, maintain and clean machinery and equipment as well as handle packing material and labelling
- has a knowledge of retailing of perishable goods as well as how it is organised
- has a service-oriented attitude and approach to customers
- is able to carry out other service tasks such as handling cash, costs and a variety of tasks in running a company
- has the ability to carry out work based on quality, the environment and safety factors
- is able to use English in a functional way within his/her vocational area
- is able to use the computer for production and communication
- has the ability to use problem solving approaches at work

In addition, the holder of this document has knowledge at the upper secondary school level in Swedish, English, mathematics, arts, sports and health, science studies, religious studies and also civics.

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

The programme is intended mainly for those wishing to work as sales persons in a food shop, or in the handling of perishable goods or other speciality food departments. Also other work in the food area or in shops.

### (\*) Explanatory notes

This document is intended to provide additional information about the specified certificate and does not have any legal status in itself. It 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 10 July 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 on transparency is available from: [www.cedefop.eu.int/transparency](http://www.cedefop.eu.int/transparency)

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### 5. OFFICIAL STATUS OF THE CERTIFICATE

<p><b>Name and status of the body awarding the certificate</b> Grade issued on completion of the programme by the head teacher at the school where the pupil attended the programme</p>	<p><b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b></p>
<p><b>Level of the certificate (national or international)</b> In Sweden no levels are used. The programme corresponds to Upper secondary level, namely ISCED 3.</p>	<p><b>Grading scale/Pass requirements</b> Fail (IG) Pass (G) Pass with distinction (VG) Pass with special distinction (MVG)</p>
<p><b>Access to next level of education/training</b> The programme provides basic eligibility for studies in higher education.</p>	<p><b>International agreements</b></p>
<p><b>Legal basis</b> Education Act SFS 1985:1100, Upper Secondary School Ordinance SFS 1992:394, Ordinance on the curriculum for the non-compulsory school system SKOLFS 1994:2, Ordinance on the special programme goals for the national programmes of the upper secondary school SKOLFS 1999:12.</p>	

### 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme (%)	Duration (hours/weeks/months/years)
• School/training centre	85	85 weeks
• Workplace based education	15	15 weeks
• Accredited prior learning		
Total duration of education/training leading to the certificate		<b>100 weeks / 3 years</b>
<p><b>Additional information</b> The programme covers a total of 2500 upper secondary school credits (25 credits correspond to one week of full-time studies), of which 750 credits in core subjects (general subjects), 1450 credits in subjects specific to a programme (vocationally oriented subjects) and also 300 credits as individual options. The holder of this document has within the framework of the group of subjects specific to the programme, completed project work corresponding to 100 credits.</p> <p>More information on the programme and the national education and qualification system can be obtained from the National Reference Point for Vocational Education and Training at <a href="http://www.senrp.se">www.senrp.se</a></p>		