

## 1. TITLE OF THE CERTIFICATE

**Hotell- och restaurangprogrammet - Restaurang, kök och måltidsservice**

## 2. TRANSLATED TITLE OF THE CERTIFICATE

**Hotel and Restaurant Programme - Restaurant, kitchen and meal services**

This translation has no legal status.

## 3. PROFILE OF SKILLS AND COMPETENCES

### The holder of this document

- has a basic knowledge of working in the hotel and restaurant area with a focus on restaurants, kitchens and meal services
- has a basic knowledge of methods of cooking and is able to use equipment and machines in kitchen and catering contexts
- has a knowledge of the importance of good hygiene
- 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 prepare a range of common dishes, and basic doughs, and also produce different products from these.
- is able to prepare common dishes and special diets in catering and restaurant settings and can handle raw materials in an economically appropriate way
- has a knowledge of how nutritional substances in foods are preserved when storing, preparing and heating food
- is able to choose methods of storing common raw materials in the best way
- has a knowledge of defrosting, keeping warm, cooling and freezing raw materials and prepared dishes
- is able to compose and plan a simple menu
- is able to plan menus for special foods, based on menus for normal foods
- has a knowledge of routines used for cleaning and maintenance of premises and equipment in accordance with applicable regulations
- has a knowledge of and experience of personal checking routines
- has a knowledge of and experience of purchasing, delivery and checking of goods
- is able to use computers when purchasing, making calculations and planning meals

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 provides a basic knowledge of working in different types of restaurants and catering facilities. Delicatessen departments in shops where food is taken away, sandwich bars and other fast food establishments are other possible workplaces. Also work in hospital kitchens with requirements for a knowledge of special diets is possible depending on choice of courses.

### (\*) 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>		