

1. TITLE OF THE CERTIFICATE (CZ)⁽¹⁾

**Výuční list z oboru vzdělání:
65-51-E/02 Práce ve stravování (denní studium)**

⁽¹⁾ In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE⁽²⁾

**Apprenticeship Certificate in:
65-51-E/02 Catering Work (full-time study)**

⁽²⁾ This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

General competences:

- communicate independently and fluently in mother tongue, give reason for his own attitude;
- seek out essential information from the text and other sources;
- understand the task and solve simple problems, find the information necessary for the solution;
- work or learn under supervision with certain autonomy, apply basic rules and procedures;
- cooperate with others when solving simple problems and situations;
- apply basic mathematic skills to solve simple tasks;
- work with a personal computer and its basic and application software;
- apply principles of safety and health protection at work, fire protection and fire prevention;
- act in an environmentally-conscious manner and in compliance with strategies for sustainability;
- have a basic knowledge of career opportunities in the labor market and of the job search process.

Vocational competences:

- handle the preparation of selected dishes and drinks, help prepare meals as directed, prepare simple warm meals and side dishes and fast food meals;
- prepare common cold meals, salads, baguettes, etc. following the instructions;
- prepare hot drinks;
- maintain the technical and technological equipment and inventory clean in a gastronomic clean operation;
- comply with hygiene regulations in restaurants;
- carry out cleaning of equipment and work rooms for food production, cleaning of storage space, follow sanitary regulations;
- store ingredients and beverages in accordance with the requirements for their storage;
- serve guests with simple service, help with the table service for guests, perform simple table service following instructions;
- fill in the food and drinks buffet, clean up the used inventory.



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

The graduate can perform specific works in the field of gastronomy - in preparation of simple meals, in fast food facilities, in simple serving of guests or serving meals in a buffet arrangement.
Examples of possible jobs: auxiliary worker in the catering industry - a cook, assistant cook, waiter - waitress in a simple serving.

5. OFFICIAL BASIS OF THE CERTIFICATE

| | |
|---|--|
| Name and status of the body awarding the certificate Odborné učiliště a Praktická škola, Mohelnice, Vodní 27 Vodní 27 Mohelnice 78985 CZ public school | Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, Youth and Sports Karmelitská 7 118 12 Praha 1 Czech Republic |
| Level of the certificate (national or international) Upper secondary education completed by the final examination (Apprenticeship Certificate) ISCED 353, EQF 2 | Grading scale / Pass requirements 1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) <i>Overall assessment::</i> Prospěl s vyznamenáním: Pass with Honours (the average mark is ≤ 1,5) Prospěl: Pass (an examination mark is not worse than 4) Neprospěl: Fail (the examination mark in one or more subjects is 5) |
| Access to next level of education / training ISCED 353, EQF 3 | International agreements |
| Legal basis Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations | |

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

| Description of vocational education and training received | Percentage of total programme | Duration |
|--|---|--|
| <ul style="list-style-type: none"> • School- / training centre-based | The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers' needs. | |
| <ul style="list-style-type: none"> • Workplace-based | | |
| <ul style="list-style-type: none"> • Accredited prior learning | | |
| Total duration of the education / training leading to the certificate | | 2 years / 2 048 lessons |
| Entry requirements Completed compulsory school education Additional information More information (including a description of the national qualifications system) available at: EQE , EURYDICE , NPI | | |
| National Pedagogical Institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1 | | |
| | |   stamp and signature Done at Prague for the school year 2025/2026 |

(*) Explanatory note

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.

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