

## 1. Name of the Certificate <sup>1</sup>

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Field of study 2977 H confectioner - chef

## 2. Translated title of the Certificate <sup>2</sup>

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Učebný odbor 2977 H cukrár, kuchár (sk)

## 3. Profile of skills and competences

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The holder of the certificate is able:

- to act independently in social and professional life,
- to express themselves in the official language and one foreign language in written and spoken form,
- to apply the basic principles of financial literacy, consumer protection and to understand business and work,
- to use information and communication technologies to solve practical tasks,
- to work in diverse groups, to cooperate in a team, to organise their work,
- to act environmentally with a view to a sustainable development strategy,
- to apply the principles of occupational health and safety and environmental protection,
- to prepare the necessary materials, tools, instruments, machines and devices for a specific technological process and to use them efficiently,
- to work according to valid standards and progressive procedures in the production of confectionery and restaurant products,
- to comply with the principles of good manufacturing practice, relevant standards and legislation including hygiene, safety and precautionary measures,
- to make confectionery semi-finished products, bases, finished products, ice cream and desserts according to the technological process and to complete them artistically and aesthetically,
- to prepare hot and cold meals and beverages and to follow recipes and technological principles,
- to collaborate in the preparation of menus containing meals and beverages based on gastronomic rules, taking into account the principles of dietetics and nutritional characteristics of different groups of persons,
- to collaborate in the preparation of product menus, to master the rules, to apply new trends in gastronomy,
- to calculate the prices of products and services, to calculate the quantities of ingredients necessary to prepare confectionery products,
- to use the prescribed records: stock, production, dispatching and other records,
- to use and to understand progressive methods and raw materials,
- to perform all basic works at confectionery and gastronomic establishments, competently and rationally solve simple problem situations in professional activities,
- to master the principles of technological equipment used in confectionery production and in the production of food and beverages,
- to master basic occupational activities in confectionery production and in catering establishments,
- to use basic techniques and technologies to create final products,
- to implement offers, sale and related services at a specific establishment,

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<sup>1</sup> In the original language. | <sup>2</sup> If applicable. This translation is not legally binding. | <sup>3</sup> If applicable.

The Certificate Supplement provides additional information to the certificate and as such it is not legally binding. Its format is based on the Decision No 2018/646 of the European Parliament and of the Council of 18th April on a common framework for the provision of better services in the field of skills and qualifications (Europass) and on repealing Decision No 2241/2004/EC.

For the purposes of a document issued in Slovakia, a certificate encompasses any document as specified in the Decree of the Ministry of Education of the Slovak Republic No. 326/2008 Coll. on the Types and Pertinent Details of Certificates and other Educational Forms, including Methods for their Recording and Archiving.

- to communicate socially, use professional terminology in the sale of goods and provision of services,
- to check for compliance with standards applicable to the production of meals, the methods and forms of handling meals, foodstuffs and their continued storage and the storage of ingredients, to apply HACCP regulations.

#### 4. Range of occupations accessible to the holder of the certificate <sup>3</sup>

Graduates find work in two professions – confectioner and baker employed in small, medium and large confectioneries and in the sale of confectionery and bakery products, or as a cook in any catering establishments. After obtaining experience, they are ready to establish a private business.

#### 5. Official basis of the certificate

##### Body awarding the certificate

##### Authority providing accreditation / recognition of the certificate

Ministry of Education, Science, Research and Sport of the Slovak Republic  
Stromová 1  
813 30 Bratislava  
Phone: +421 2/59 374 111  
[www.minedu.sk](http://www.minedu.sk)

##### Level of the certificate (national or European) <sup>1</sup>

Secondary vocational education  
SKQF/EQF: 3  
ISCED 353

##### Grading scale / Pass requirements

1 – excellent  
2 – praiseworthy  
3 – good  
4 – sufficient  
5 – insufficient

##### Access to next level of education / training <sup>1</sup>

Advanced study educational programmes for graduates of the 3-year and 4-year field of study  
SKQF/EQF 4, ISCED 454

##### International agreements on the recognition of qualifications <sup>1</sup>

##### Legal basis

Act No. 245/2008 Coll. on Education and Training (Education Act) and on amendment of certain acts; Act No. 61/2015 Coll. on Vocational Education and Training and on amendment of certain acts; Decree of the Ministry of Education of the Slovak Republic no. 318/2008 Coll. on the completion of studies at secondary schools, as amended.

#### 6. Officially recognised ways of acquiring the certificate

Successful completion of the four-year training program in the given field of study by passing the final examination.

#### 7. Additional information

This Europass Certificate Supplement is valid together with the school leaving certificate issued by the relevant secondary school (the name and address of the school is specified on the certificate). In addition to the school leaving certificate, the school issues also the certificates of apprenticeship. More details about the education and training system are available at [www.minedu.sk/data/files/7421.jpg](http://www.minedu.sk/data/files/7421.jpg), more details as to the organisation of the educational system are available at [www.minedu.sk](http://www.minedu.sk), and the details of educational programs are available at [www.siov.sk](http://www.siov.sk) and at the website of the specified school.

#### Entry requirements <sup>1</sup>

- Completion of 9th year of primary school
- Demonstration of required knowledge prerequisites via admission procedure

<sup>1</sup> If applicable

[More information \(including a description of the national qualifications system\)](#)

Ministry of Education, Science, Research and Sport of the Slovak Republic, Study and Training Group  
<https://www.minedu.sk/18673-sk/studijne-a-ucebne-odbory-sauo/>

### National Europass Centre

State Vocational Education Institute

Bellova 54/a,

837 63 Bratislava

[europass@siov.sk](mailto:europass@siov.sk)

[www.europass.sk](http://www.europass.sk)



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<sup>1</sup> If applicable