

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 1 en
HOTR0108 OPERACIONES BÁSICAS DE COCINA

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 1 in
HOTR0108 BASIC OPERATIONS IN COOKERY
(This translation has no legal status)

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to pre-process food, prepare and present simple culinary products and assist in the preparation of more complex elaborations, making and applying simple procedures, techniques and basic rules for handling, preparing and preserving food. This general competence is divided into the following **skill units**(UC):

- Perform basic provision, pre-processing and culinary preservation operations (UC0255_1).
- Assist in the culinary preparations and conduct and present simple preparations (UC0256_1).

The professional skills are acquired through the **learning outcomes** defined within the related Training Modules (MF):

- Culinary provision, pre-processing and preservation (MF0255_1).
- Basic culinary preparations (MF0256_1).
- Practical training at the workplace in basic operations in cookery (MP0014).

(See legal basis for all learning outcomes information acquired by the holder of this Certificate in each MF).

As a reference, the learning outcomes include in the Practical training that complete and reinforce the learning outcomes acquired in the other training modules, are:

- Use equipment, machines and tools usual in kitchen departments, according to their instructions and effective performance.
- Carry out the reception of food and beverages for subsequent storage and distribution.
- Carry out pre-processing operations of the most common culinary preparations according to the working plan established, for culinary offers that will be performed on demand or for sale provision.
- Carry out basic elaborations for multiple uses and prepare and present simple culinary creations, using simple, predefined techniques.
- Make and present food and simple snacks in accordance with the product definition, applying basic development standards.
- Package, preserve and restore raw, semi elaborated and culinary preparations commonly used, suiting the specific needs of preservation and packaging of those preparations and products.
- Assist in the processes of preparation and presentation of culinary offers, with openness and collaboration initiative.
- Apply safety and health, and hygienic instructions concerning the production units or food and beverages serving, to avoid the risk of food poisoning and environmental pollution.
- Participate in the company's working processes, following the rules and instructions established at the workplace.

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

The holder of the certificate exercises his/her activity in productive and service delivery sectors and subsectors in which preprocessing and processing of food and beverage products processes are developed, as in the hostelry industry and in its framework, hostelry and restauration subsectors (traditional, evolutionary and collective). Also in establishments engaged in the pre-processing and marketing of raw foods, prepared foods shops, companies engaged in the storage, packaging and distribution of food products, etc. The most relevant occupations and work positions are:

- Kitchen auxiliary.
- Kitchen assistant.
- Kitchen and cellars store personnel (hospitality services).
- Employee of a small hospitality service establishment.

The holder of this Certificate has received the training that fulfills the skills requirements for food handling.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the national/regional authority providing accreditation/recognition of the certificate

The Ministry of Employment and Social Security or the corresponding autonomous regional administration within the scope of its competence, in the name of the King. The certificate is valid throughout Spain.

Level of the certificate

The Professional Certificate Level 1 of the National Repertoire of Professional Certificates corresponds to level 2 of the International Standard Classification of Education (ISCED-P 2011).

The European Qualification Framework (EQF) level:

Grading scale/Pass requirements

The grading scale and pass level of the training modules are expressed on a scale of 0 to 10. The minimum score for a pass is 5 in every training module including a pass in the practical training at the workplace module.

The grading system is as follows:

- FAIL: 0 to 4.9
- PASS-SATISFACTORY: 5 to 6.9
- PASS-GOOD: 7 to 8.9
- PASS-EXCELLENT: 9 to 10

Access to next level of education/training

This Professional Certificate Level 1 gives access to Professional Certificate Level 2 within the same professional area and family.

For validation purposes, the educational authorities will recognise the professional module or modules of the VET diplomas corresponding to the skills units included in the training modules of this certificate.

Legal basis

Royal Decree 1376/2008, of August 1st, of which ten professional certificates of the professional family Hospitality and Tourism, included in the National Repertoire of professional certificates. (Appendix I, Code: H0TR0108) are established.

Modified by Royal Decree 619/2013, of August 2nd, by which two professional certificates of the professional family Hospitality and Tourism included in the National Repertoire of professional certificates, and the professional certificates established as Appendix I, II, III, IV, V, VI, VII, VIII, IX and X of the Royal Decree 1376/2008, of August 1st, as Appendix I and II of Royal Decree 1256/2009, of July 24th, as amended by Royal Decree 685/2011, of May 13th as Appendix II, III and V of Royal Decree 685/2011 of May 13th are established.

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

This certificate may be acquired by:

1. Training: Completion with a pass grade of the face-to-face or online training programme.
2. Recognition of the professional skills acquired through professional experience or non-formal training (prior learning): Completion of a process of skills evaluation and accreditation in all the skills units making up the professional certificate.
3. Dual training: Completion of a training and apprenticeship contract, which may range from 1 year (or 6 months, if stipulated as such in the collective agreement) to 3 years, during which effective working time is combined with time dedicated to training under the training programme for the professional certificate.

The training method (number 1 above) requires successful completion of the training modules and the practical training at the workplace:

Description of vocational training received	Percentage of total programme (%)	Duration (hours)
Training modules	77	270
Practical training at the workplace	23	80
Total duration of training leading to the certificate		350

Entry/access requirements:

- No entry requirements

Additional information: Professional certificates are instruments for official accreditation of the professional qualifications in the National Catalogue of Professional Qualifications for all economic activities, within the scope of the labour administration. The National Repertoire of Professional Certificates is divided into three qualification levels (Level 1, Level 2 and Level 3), and by sectors into 26 professional families and 102 professional areas. More information is available at: www.sepe.es

National Europass Centre: www.sepie.es

(*) **Explanatory note:** This document is designed to provide additional information about the specified certificate, but has no legal status in itself. The format of the description 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 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 is available at: <http://europass.cedefop.eu.int>

Information on Professional Certificates of the Map of Qualifications and Vocational Training in Spain

