

## 1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 1 en  
HOTR0208 OPERACIONES BÁSICAS DE RESTAURANTE Y BAR

## 2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 1 in  
HOTR0208 BASIC OPERATIONS IN RESTAURANT AND BAR SERVICES  
(This translation has no legal status)

## 3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to assist in the service and preparation and presentation of simple beverages and fast food, carrying out and performing operations, techniques and basic rules for handling, preparation and preservation of food and beverages. This general competence is divided into the following **skill units**(UC):

- Assist in food and beverage services (UC0257\_1).
- Perform basic provision operations, and prepare and present simple beverages and fast foods (UC0258\_1).

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

- Basic restaurant-bar service (MF0257\_1).
- Provisions, beverages and fast foods (MF0258\_1).
- Practical training at the workplace in basic operations in restaurant and bar services (MP0015).

(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 basic equipment, machines and tools of a restaurant area, according to their applications and to its better performance.
- Assist in the process of pre-service and perform simple usual operations to adapt the establishments and equipment to the further service of food and beverages.
- Perform simple tasks of food and beverages service and supplements, using simple techniques based on the restaurant formula or type of service and attend the customer properly.
- Collaborate in the closing process of food and beverage areas applying defined instructions and relevant safety regulations.
- Carry out the reception of food and beverages for subsequent storage and distribution.
- Cooperate and participate in the processes of preparation, presentation and preservation of the most significant types of alcoholic and non-alcoholic beverages, showing openness and following the instructions.
- Cooperate and participate in the processes of preparation, presentation and preservation of fast food, applying the necessary culinary techniques.
- Apply simple methods and operate equipment properly for regeneration, preservation and packaging of simple beverages and fast foods, to fit their specific needs of preservation and packaging.
- Apply the regulations and hygienic-sanitary requirements concerning the production units or food and beverages services, to avoid the risk of food poisoning and environmental pollution.
- Participate in the working processes of the company, 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 may work in the service sector and subsectors, in which production processes of food and beverage services are developed, as in the case of the hospitality and its framework, hotel and restaurants establishments (traditional, evolutionary and collective). The most relevant occupations and work positions are:

- Busboy.
- Bar assistant.
- Kitchen-store assistant.
- Auxiliary assistant in communities services (public centres with catering and bar services).
- Employee of small restaurant and catering 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, by which ten professional certificates of the professional family Hospitality and Tourism included in the National Repertoire of professional certificates (Appendix II, Code: HOTRO208) are established.

Modified by Royal Decree 619/2013, of August 2nd, by which two professional certificates of the professional family "Hostelry 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, amended by Royal Decree 685/2011 of May 13th, and as Appendix II, III and V of Royal Decree 685/2011 of May 13th are updated.

## 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	72	210
Practical training at the workplace	28	80
<b>Total duration of training leading to the certificate</b>		<b>290</b>

**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](http://www.sepe.es)

National Europass Centre: [www.sepie.es](http://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

