

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en
HOTR0408 COCINA

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 2 in
HOTR0408 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 develop the procedure of pre-processing, preparing, presenting and preserving any kinds of food and decide on gastronomic offers, applying the appropriate cooking techniques, without assistance, and meeting the quality and economic objectives, while respecting safety and health rules and hygienic practices in food handling. This general competence is divided into the following **skill units** (UC):

- Act in accordance with health & safety and environmental protection regulations in hospitality services (UC0711_2).
- Decide on simple gastronomic offers, and manage and monitor food provision (UC0259_2).
- Pre-process and preserve all kinds of food (UC0260_2).
- Prepare basic culinary preparations for multiple purposes and basic cuisine (UC0261_2).
- Prepare and present the most relevant courses of the regional cuisine in Spain and the international cuisine (UC0262_2).

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

- Safety & health and environmental protection in hospitality services (MF0711_2).
- Basic gastronomic offers and provision systems (MF0259_2).
- Food pre-processing and preservation (MF0260_2).
- Culinary techniques (MF0261_2).
- Culinary products (MF0262_2).
- Practical training at the workplace in cookery (MP0017).

(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 at the workplace that complete and reinforce the learning outcomes acquired in the other training modules, are:

- Collaborate on preparing gastronomic offers such as menus, lists or others (galas, banquets, etc.), in accordance with their different natures.
- Differentiate food and beverages characteristics taking in consideration specific gastronomic offers.
- Collaborate on the calculation of material costs to estimate possible prices on gastronomic offers.
- Collaborate on different culinary products preparations and carry out other pre-processing work, so as to further use in recipes or for sale.
- Collaborate on implementing correct methods and equipments for the preservation and packaging of raw, semi-cooked and final culinary preparations, ensuring future use or later consumption in adequate conditions.
- Take part in finishing and development of preparing and preserving basic culinary products for multiple uses in future recipe preparations.
- Collaborate on the internal provision procedure of products and basic culinary preparations for multiple uses in accordance with the gastronomic offers or specific working plan.
- Collaborate on the finishing and application of basic cooking techniques, and, when required, preservation techniques to obtain basic culinary preparations.
- Collaborate on the finishing and regeneration techniques required by culinary preparations for their use or further consumption.
- Collaborate on the final presentation of specific culinary preparations in accordance with the instructions received, actual conditions and type of service involved, to ensure optimal sale possibilities.
- Cooperate in the analysis and application of rules and hygienic and sanitary conditions referring to production units or food and beverages services, to prevent food poisoning risks or environmental pollution.
- Collaborate on finishing and preserving culinary preparations that are generally complex and significant due to

3. PROFILE OF SKILLS AND COMPETENCES

- their gastronomic values, such as: typical local, signature or seasonal cuisine.
- Collaborate on the information procedure compilation in terms of taste, expectations or clients requirements for future demands, estimating the needed changes in the cooking process in order to make the appropriate adaptations.
 - Collaborate on the design and preparation of decorative elements of all kinds of culinary preparations, applying appropriate graphic and decorative techniques.
 - Take part 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 this certificate may work in sectors and sub-sectors where food and beverages services are pre-process, prepared and, when appropriate, served, such as the hospitality sector, and within it the sub-sectors of hotels, restaurants and catering (traditional, contemporary or collective). Also in establishments dedicated to the pre-processing and sale of food, companies specialized in pre-cooked meals, companies dedicated to the storage, packaging and distribution of food preparations, etc. The most pertinent occupation and position is:

- Cook.

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 2 of the National Repertoire of Professional Certificates corresponds to level 3 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 2 gives access to Professional Certificate Level 3 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, establishing ten professional certificates in the professional family Hospitality and Tourism, which are included in the National Repertoire of Professional Certificates. (Appendix V, Code: HOTR0408).

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



EUROPASS SUPPLEMENT^(*)



SPAIN

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	90	730
Practical training at the workplace	10	80
Total duration of training leading to the certificate		810

Entry/access requirements:

- Compulsory Secondary Education Diploma (Lower secondary education); or
- Professional Certificate Level 1 in the same professional area.
- If neither of the above or higher certifications are held, a pass in the key skills tests.

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

