

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 3 en
HOTR0110 DIRECCIÓN Y PRODUCCIÓN EN COCINA

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 3 in
HOTR0110 KITCHEN MANAGEMENT AND PRODUCTION
(This translation has no legal status)

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to manage culinary production units, running their processes by providing technical and operational assistance, and defining gastronomic offers, optimising material and human resources to satisfy the organisation's objectives and customer's satisfaction. This general competence is divided into the following **skill units** (UC):

- Apply and supervise all kinds of handling, preserving and regenerating food techniques (UC1058_3).
- Develop and supervise culinary processes for the preparation and presentation of basic, complex and multiple-application culinary techniques (UC1059_3).
- Develop and supervise processes for preparing and presenting creative and signature cuisine (UC1060_3).
- Develop and supervise processes for preparing and presenting confectionary and patisserie (UC1061_3).
- Taste food for selection and use in hospitality services (UC1062_3).
- Act in accordance with health & safety, hygienic and environmental protection regulations in hospitality services (UC0711_2).
- Design gastronomic offers (UC1063_3).
- Manage provision procedures in hospitality services (UC1064_3).
- Organise culinary production processes (UC1065_3).
- Manage culinary production units (UC1066_3).

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

- Culinary techniques (MF1058_3).
- Culinary preparation processes (MF1059_3).
- Creative and signature cuisine (MF1060_3).
- Confectionary and patisserie production processes (MF1061_3).
- Food tasting in hospitality services (MF1062_3).
- Safety & health and environmental protection in hospitality services (MF0711_2).
- Gastronomic offers (MF1063_3).
- Hospitality services provision (MF1064_3).
- Organisation of cooking processes (MF1065_3).
- Kitchen management (MF1066_3).
- Practical training at the workplace in kitchen management and production (MP0288)

(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:

- Take part in procedures supervising the operation of pre-processing, preparation and presentation of culinary production, monitoring the results across the cooking production process.
- Collaborate in the provision process of internal products and the cooking pre-processing and preparation needs according to the established production plans.
- Take part in supervision procedures of pre-processing, preparation and presentation of confectionary and patisserie products, monitoring results across the cooking production process.
- Take part in food tastings.
- Cooperate in the application of safety, health and environmental protection regulations.
- Participate in the design of gastronomic offers.
- Collaborate on provision processes, reception and storage of beverages, raw and semi-prepared products, culinary preparations and other materials.

3. PROFILE OF SKILLS AND COMPETENCES

- Cooperate in the management of hospitality services establishments.
- 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 that pre-process, prepare, and if appropriate, serve food and beverages services, such as the hospitality sector, and within it the traditional, modern and collective hotel, restaurants and catering services. The holder may also work in other sectors, such as health, social services, education or transport services. The most pertinent occupations and positions are:

- Chef de partie.
- Head chef.
- Sous-chef.
- Catering manager.
- Kitchen store manager.

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 3 of the National Repertoire of Professional Certificates corresponds to level 4 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 3 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 1526/2011 of October 31st, establishing a professional certificate in the professional family Hospitality and Tourism, which is included in the National Repertoire of Professional Certificates. (Single Appendix, Code: HOTR0110).

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	93	1030
Practical training at the workplace	7	80
Total duration of training leading to the certificate		1110

Entry/access requirements:

- *Bachiller* Diploma (upper secondary education); or
- Professional Certificate Level 2 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

