



Title of the qualification (FI, SV)
<b><i>Erityisruokavaliopalvelujen erikoisammattitutkinnon perusteet</i></b> <i>Specialyrkesexamen i tjänster för specialkost</i> <i>Qualification requirements entered into force on 01.01.2019 (OPH-1155-2018)</i>

Translated title of the qualification (EN)
<b><i>Specialist Vocational Qualification in Special Diet Services</i></b>
This translation has no legal status.

Profile of skills and competences
<b>Composition of the qualification</b> The scope of the specialist vocational qualification in special diet services is 160 competence points. The qualification is composed of a compulsory unit, Cooking for special diets in a professional kitchen (50 competence points) and optional units (110 competence points). As indicated by the composition of the qualification, one optional unit (60 competence points) must be selected from optional unit group 1: Cooking for older people with special dietary needs, Cooking for young or working-age people with special dietary needs, Cooking for children at day-care and school age with special dietary needs, <b>or</b> Providing nutritional care in a nursing environment. The candidates must select units adding up to a minimum of 50 competence points from optional unit group 2. The qualification title of holders of a specialist vocational qualification in special diet services is <b>Dietary Cook</b> .
<b>Vocational skills and competences required for completion of the qualification</b> <b>Dietary Cooks</b> who have completed a specialist vocational qualification in special diet services know how to <ul style="list-style-type: none"><li>• work with solid vocational skills, independently and responsibly in keeping with their employer's mission and business idea</li><li>• take the customer group and its special nutritional care requirements as well as their employer's financial and qualitative goals into account in their work</li><li>• prepare dishes and meals that are consistent with the customer's special diet and ethical conviction</li><li>• package and display the dishes and meals they have prepared and look after their labels and product descriptions.</li></ul> Dietary Cooks also take the customer's individual needs and food safety into account in their work. They have extensive knowledge of nutrition and cooking for special dietary needs as well as capabilities for maintaining and developing their vocational skills.

Range of occupations accessible to the holder of the certificate
Dietary Cooks with a specialist vocational qualification in special diet services work as diet cooks or cooks responsible for special dietary needs in the workplace.
Official basis of the certificate

<b>Name and status of the body awarding the certificate</b> An education provider with an authorisation to provide education and award qualifications granted by the Ministry of Education and Culture.	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry of Education and Culture  Finnish National Agency for Education, the national agency subordinate to the Ministry of Education and Culture
<b>Level of the certificate (national or international)</b> National Qualifications Framework (nqf) 5 European Qualifications Framework (eqf) 5 ISCED 4	<b>Grading scale/Pass requirements</b> pass/fail
<b>Access to the next level of education/training</b> The qualification confers eligibility for higher education studies.	<b>International agreements</b> -
<b>Legal basis</b> Vocational Education and Training Act 531/2017 and the decrees that complement it.	

<b>Officially recognised ways of obtaining the certificate</b>
The vocational skills required for completing the modules are demonstrated by performing practical tasks in authentic situations and work processes (demonstration of knowledge and skills). The student's knowledge and skills are assessed diversely by a teacher and a working life representative and compared to the competence defined in the qualification requirements. The education provider awards the student a qualification certificate once the qualification has been completed acceptably in accordance to the qualification requirements laid down by the Finnish National Agency for Education.
<b>Entry requirements</b> No formal qualifications are required to take the competence test.
<b>Additional information</b> Finnish National Agency for Education  P.O. Box 380, FI-00531 Helsinki, Finland  www.oph.fi

### Explanatory note

This document is designed to provide additional information about the specified certificate and does not have any 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.

For more information on transparency, visit <http://www.cedefop.europa.eu/en/themes/understanding-qualifications>