

**Title of the qualification (FI, SV)**

Ruokapalvelujen ammattitutkinto
Yrkesexamen i matservice

Qualification requirements entered into force on 01.01.2019 (OPH-1393-2018)

Translated title of the qualification (EN)

Further Vocational Qualification in Food Services

This translation has no legal status.

Profile of skills and competences**Composition of the qualification**

The scope of the Further Vocational Qualification in Food Services is 150 competence points.

The qualification has two competence areas:

- Competence area of Restaurant Cookery, Restaurant Cook
- Competence area of Institutional Catering, Institutional Cook

The qualification is composed of a compulsory unit, Cooking in a restaurant kitchen or Cooking in an institutional kitchen (60 competence points), and optional units (90 competence points).

Vocational skills and competences required for completion of the qualification

Holders of a Further Vocational Qualification in Food Services know how to

- plan their work in food preparation tasks
- work as a cook and as a member of the team in food preparation tasks
- work in a customer-oriented, quality-conscious, profitable and economical manner and in compliance with the hygiene requirements and sustainable operating practices.
- work as part of the work community and develop their skills.

Students completing the further qualification may specialise in **food preparation tasks in restaurants** or **institutional kitchens**.

Restaurant cooks who have completed the Competence area in Restaurant Cookery are able to

- work professionally, independently and responsibly in keeping with their restaurant's concept and business idea
- work economically and in a quality-conscious manner
- prepare ingredients as indicated by their degree of processing
- make starters, main courses, desserts and entire meals
- finish and display plated dishes in an appropriate manner
- serve customers in a customer-oriented and polite manner.

Institutional cooks who have completed the Competence area in Institutional Catering are able to

- work in a goal-oriented and responsible manner in the different food preparation and customer service tasks in a professional kitchen
- work in compliance with the organisation's concept
- work economically and in a quality-conscious manner
- make different dishes and meals

- use the machines and equipment in a professional kitchen professionally and efficiently
- serve customers in a customer-oriented and polite manner.

Range of occupations accessible to the holder of the certificate	
<p>Restaurant cooks who have completed the Competence area in Restaurant Cookery work in restaurants focusing on food or as entrepreneurs. Their workplaces include different types of restaurants focusing on food, delivery and catering service companies and restaurants of passenger vessels.</p> <p>Institutional cooks who have completed the Competence area in Institutional Catering work as cooks in professional kitchens.</p>	
Official basis of the certificate	
<p>Name and status of the body awarding the certificate An education provider with an authorisation to provide education and award qualifications granted by the Ministry of Education and Culture.</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education and Culture Finnish National Agency for Education, the national agency subordinate to the Ministry of Education and Culture</p>
<p>Level of the certificate (national or international) National Qualifications Framework (nqf) 4 European Qualifications Framework (eqf) 4 ISCED 3</p>	<p>Grading scale/Pass requirements pass/fail</p>
<p>Access to the next level of education/training The qualification confers eligibility for higher education studies.</p>	<p>International agreements -</p>
<p>Legal basis Vocational Education and Training Act 531/2017 and the decrees that complement it.</p>	

Officially recognised ways of obtaining the certificate
<p>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.</p>
<p>Entry requirements No formal qualifications are required to take the competence test.</p>
<p>Additional information Finnish National Agency for Education P.O. Box 380, FI-00531 Helsinki, Finland www.oph.fi</p>

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>

© European Communities 2002