



CERTIFICATE SUPPLEMENT



Title of the qualification (FI, SV)
<p><i>Ravintola- ja catering-alan perustutkinto</i> <i>Grundexamen inom restaurang- och cateringbranschen</i> <i>Qualification requirements entered into force on 01.08.2022 (OPH-5063-2021)</i></p>
Translated title of the qualification (EN)
<p><i>Vocational Qualification in Restaurant and Catering Services</i></p>
<p>This translation has no legal status.</p>

Profile of skills and competences

Composition of the qualification

The scope of the Vocational Qualification in Restaurant and Catering Services is 180 competence points. The qualification is composed of vocational units (145 competence points) and common units (35 competence points).

The qualification contains a compulsory unit, or working in catering services (20 competence points), two compulsory units in each competence area (65 competence points in total) and optional units amounting to 60 competence points.

The vocational qualification in Restaurant and Catering Services has two competence areas and qualification titles:

- competence area of customer service (waiter/waitress) and
- competence area of food services (cook).

Vocational skills and competences required for completion of the qualification

Qualification holders are able to

- plan and carry out food preparation or customer service tasks and work in sales in the catering sector
- serve Finnish and foreign customers in a customer-oriented manner
- use professional vocabulary in foreign languages, and draw on their cultural knowledge
- work in a sales-minded, customer service oriented and quality conscious manner and profitably, productively, and responsibly as well as operate in compliance with hygiene requirements, and sustainable operating practices.

The students may specialise in serving or cooking tasks in this vocational secondary qualification.

A waiter/waitress who has completed the qualification knows how to

- work in customer service tasks at restaurants with different business ideas or missions or in public sector units
- tidy customer facilities and display products to be sold
- present, sell, and serve food and beverages.

A cook who has completed the qualification knows how to

- work in food preparation tasks at restaurants with different business ideas or missions or in public sector units
- prepare tasty, nutritious, and wholesome food, taking special diets into account
- set out food as individual plated dishes or dishes for a large group of customers.

Range of occupations accessible to the holder of the certificate	
<p>A waiter/waitress who has completed the competence area of customer service works at restaurants, staff canteens, pubs, night clubs, transport stations, cafés, fast food, catering, or tourism service companies or various institutions.</p> <p>A cook who has completed the competence area of food services works at restaurants or in the catering sector, staff canteens, cafés, catering companies, freight and passenger ships as well as institutional 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 Satisfactory 1 / Satisfactory 2 / Good 3 / Good 4 / Excellent 5</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>

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