

Archived

# Dietni/dietna kuhar/kuharica

## Selected qualifications

### Name of qualification

Dietni/dietna kuhar/kuharica

### Translated title (no legal status)

Dietary cook

### Type of qualification

Nacionalna poklicna kvalifikacija, SOK raven 5

### Category of qualification

Poklicna kvalifikacija

### Admission requirements

- At least a secondary vocational qualification in a catering -related field and at least three years' work experience in the field of preparation of dietary food, which the candidate must prove by means of a letter of reference from an employer or a contract of employment, or
- at least a secondary vocational qualification in a food-related field and at least five years' work experience in the field of preparation of dietary food, which the candidate must prove by means of a letter of reference from an employer or a contract of employment.

### ISCED field

Field  
Transport, varnost, gostinstvo in turizem, osebne storitve

## ISCED subfield

subfield hotelirstvo in gostinstvo

## Qualification level

SQF 5  
EQF 4

## Learning outcomes

Candidates will be able to:

- autonomously plan, prepare and oversee their own work and the work of others in accordance with work quality standards in the preparation of dietary dishes,
- make responsible and economical use of raw materials, equipment, energy and time in their work,
- maintain personal hygiene and a hygienic working environment, protect their own health and the environment, diligently attend to the implementation of HACCP regulations and assuring quality throughout the dietary food preparation process,
- in their own work communicate autonomously with co-workers and suppliers,
- put together bills of fare for diets in cooperation with a responsible person while observing the norms and rules of the profession,
- autonomously prepare dietary dishes and beverages on the basis of recipes, using processes of mechanical and heat treatment of foodstuffs and additional culinary procedures in accordance with dietary and culinary requirements
- autonomously serve and distribute dietary food and beverages while observing quality norms and standards connected to food distribution.

## Accessors

Verification and assessment are carried out by committees for the verification and validation of national vocational qualifications, appointed by the National Examination Centre (NEC). Committee members must be licensed by the National Examination Centre. Licences may be found [here](#) .

## Assessment and completion

### VALIDATION

During the guidance process the candidate prepares a portfolio, which is assessed by a committee. If the portfolio submitted by the candidate contains authentic, valid and adequate proof of the knowledge, skills and competences defined in the occupational standard, the committee may:

- validate the contents of the occupational standard in full,
- validate the contents of the occupational standard in part and define the knowledge, skills and competence to be verified,
- refuse to validate any of the contents of the occupational standard because the candidate has not provided proof of any of the knowledge, skills and competences defined in the occupational standard, in which case it will verify the occupational standard in full.

## VERIFICATION METHOD

- Practical verification and oral presentation.

## Condition for obtaining certificate

Candidates demonstrate attainment of the knowledge, skills and competences defined in the catalogue of standards of vocational knowledge and skills.

## Awarding body

Providers of procedures for identifying and validating NVQs are entered in a register of providers maintained in the collection of the national information centre for vocational qualifications. These are: vocational schools, businesses, B2B training centres, adult education centres and chambers of commerce.

URL

<https://www.nrpslo.org/podrobnosti/npk/22154181>

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